

# SAMPLE 2 COURSE FORK BUFFET MENU - SPRING

## Main Courses

### Spring Lamb Casserole

With Butter Beans, Spring Onions and Thyme

### Mackerel Tortellini

Wild Sorrel Velouté

## For Vegetarian Guests we propose:

### Feta and Spinach Tortellini

Fresh Tomato Sauce

## Side Dishes

### Boulangere Potatoes

### New Season Leaf Salad

With Nettle, Wild Chervil and Mustard  
Seed Dressing

### Early Asparagus with Cherry Tomatoes

Twineham Cheese Shavings

### A Selection of Artisan Handmade

Breads

## Dessert

### Glazed French Apple Flan

Chantilly Cream

### Passionfruit Mousse

### Mature Cheddar and Shropshire Blue

Date Chutney and Cheese Biscuits

## To Finish

### Fairtrade Coffee

A Selection of Teas and Infusions



# SAMPLE 2 COURSE FORK BUFFET MENU - SUMMER

## Main Courses

### Chargrilled Chicken Scaloppini

Mozzarella, Basil and Pimentos  
English White Wine Jus

### Dorset Crab, Mackerel and Sea Purslane Gougere

Fine Herbs Velouté

## For Vegetarian Guests we propose:

Artichoke and Goats Cheese Tartlets  
Green Herb Salsa

## Side Dishes

### Pasta Salad

Olives, Asparagus and Parmesan  
Shavings

### Woodland Mushroom Salad

Chives and Marjoram

### Quinoa Salad

Little Gem, Radishes, Tomatoes and  
Watermelon

A Selection of Artisan Handmade  
Breads

## Dessert

### Profiteroles

Chocolate and Butterscotch Sauce

### Summer Fruit Kissel

Chantilly Cream

### Speciality Italian Cheeses

Pickled Onion and Walnuts, Crostini

## To Finish

### Fairtrade Coffee

A Selection of Teas and Infusions



# SAMPLE 2 COURSE FORK BUFFET MENU - AUTUMN

## Main Courses

Game Poachers' Pie  
Golden Pastry Crust

Monkfish and Shrimp Curry  
Sweet Potatoes, Coconut Milk and Jerk Spices

## For Vegetarian Guests we propose:

Aubergine Paupiette  
Filled with Puy Lentils and Autumn  
Vegetables

## Side Dishes

Medley of Roasted Parsnips, Squashes and  
Aubergine  
Olive Oil and Thyme

Borlotti Bean, Fine Bean and Pea Salad  
Shredded Lettuce and Sunflower Seeds

Plum Tomato and Red Onion  
Cucumber and Chives

A Selection of Artisan Handmade Breads

## Dessert

Pear Frangipane Tart  
Chantilly Cream

Platters of Prepared Tropical Fruits

Somerset Brie, Shropshire Blue and  
Cheshire Cheeses  
Pickles and Savoury Biscuits

## To Finish

Fairtrade Coffee  
A Selection of Teas and Infusions





# SAMPLE 2 COURSE FORK BUFFET MENU - WINTER

## **Main Courses**

**Gressingham Duck and Merguez Cassoulet**  
Butter Beans

**West Country Fish Gougere**  
Red Gurnard, Dab and Samphire

## **For Vegetarian Guests we propose:**

**Stuffed Butternut Squash**  
Chickpea, Roasted Vegetable and  
Harissa Sauce

## **Side Dishes**

**Cauliflower Couscous**  
Toasted Almonds, Peas and Grated  
Carrot

## **Heritage Tomatoes**

Red Onion and Chilli

## **Rocket, Endive and Watercress Salad**

Blood Orange Segments

**A Selection of Artisan Handmade  
Breads**

## **Dessert**

**Chocolate and Plum Frangipane Tart**

## **Winter Fruit Compote**

Madeira Syllabub

## **Mature Cheddar and Oxford Blue**

Dried Fruits, Nuts and Oat Cakes

## **To Finish**

### **Fairtrade Coffee**

A Selection of Teas and Infusions

