Fork Buffet

£25.50 + VAT

Hot Buffet Menu

Please choose two main courses and one dessert. All main courses come with a dressed mixed leaf salad, a tomato and red onion salad, freshly baked bread rolls, tea and coffee.

Vegetarian Main Course

Butternut Squash Risotto with Baby Leaf Spinach and Beetroot Crisps
Mushroom and Spinach Carbonara, Pasta Penne
Potato Gnocchi with Roasted Butternut Squash, Baby Spinach Leaf and Sage Butter, Toasted Pine Nuts

Meat Main Course

Baked Fillet of Salmon with Roasted Mediterranean Vegetables, Basil Pesto and Pine Nuts
Lamb Tagine with Spiced Couscous
Thai Green Chicken Curry with Prawn Crackers and Coriander Infused Rice
Braised Beef in Cambridge Ale with Shallots, Mushrooms and Mustard Mash
Confit of Duck Leg with Butter Bean and Chorizo Cassoulet

Dessert

Tiramisu with Shortbread Biscuit
Chocolate and Pistachio Torte with Amaretti Biscuits
Chocolate Brownie with Vanilla Bean Crème Fraiche
Exotic Fruit Salad with Passion Fruit Syrup
Baked New York Style Cheesecake with Apricot Compote
Glazed Lemon Tarts with Raspberry Cream
Profiteroles with 74% Dark Chocolate Sauce
Selection of Cheeses, Biscuits, Grapes and Celery

Freshly Prepared Soup of the Day - Supplement £4.75

Food Allergies and Intolerances
Some of our ingredients contain allergens. Please speak to a member of staff for more information.
Cold Buffet Menu

Please choose three main courses, three salads and one dessert. All menus come with freshly baked bread rolls, tea and coffee.

**Vegetarian Main Course**

Goat Cheese and Walnut Tart
Marinated Halloumi Cheese with Roasted Peppers
Marinated Artichoke with Lemon and Smoked Garlic

**Meat Main Course**

Oak Smoked Salmon with Wasabi Crayfish Tails, Lemon and Dill Mayonnaise
Honey Glazed Suffolk Gammon with Plum Chutney
Roasted Sirloin of Beef with Horseradish Mayonnaise
Salad of Chicken Breast, Apple and Smoked Hickory Mayonnaise

**Salads**

Hot New Potatoes with Mint Butter
Mixed Summer Leaf Salad with Lemon and Olive Oil
Tomato, Basil and Red Onion Salad Balsamic Dressing
Roasted Butternut Squash and Courgette with Couscous
Quinoa with Feta Cheese, Rosemary and Avocado Pear, Confit of Lemon
Cucumber and Orange Salad with Natural Yoghurt
Coleslaw with Roasted Pine Nuts and Orange
Marinated Kalamata Olives
Potato Salad with Spring Onion, Grain Mustard and Mayonnaise

**Dessert**

Tiramisu with Shortbread Biscuit
Chocolate and Pistachio Torte with Amaretti Biscuits
Lime Posset with Coconut Sable Biscuit
Exotic Fruit Salad with Passion Fruit Syrup
Baked New York Style Cheesecake with Apricot Compote
Pecan Nut and Toffee Tart with Cornish Clotted Cream
Selection of Cheeses, Biscuits, Grapes and Celery