

# Cold Fork Buffet

**Our cold buffet menus are generously portioned and freshly prepared using high quality ingredients. Please let us know if you want to alter any of the menus to suit your tastes and dietary requirements.**

## **Minimum 20 people**

### **Cold Fork Menu 1 - £10.00**

Cooked ham with a Dijon mustard mayo  
Chicken drumsticks with a classic BBQ sauce  
Homemade broccoli and cheese quiche (V)  
Greek salad with olives and feta (V)  
Potato salad with spring onions and mayo dressing (V)  
Crusty bread with butter  
Fresh fruit salad bowl

### **Menu 2 - £15 per person**

Sliced slow roasted pork with caramelised apples  
Pea and potato frittata with tomato salsa (V)  
Spinach and feta tartlets (V)  
Grilled halloumi, asparagus and courgette salad with pesto dressing (V)  
Cannellini bean salad with roasted cherry tomatoes and rocket (V)  
Mozzarella, vine tomato and basil salad (V)  
Rustic bread and butter  
Blueberry crème fraiche torte  
Chocolate Fudge Cake  
Fresh fruit salad bowl

### **Menu 4 - £19 per person**

Antipasti with Parma ham, salami, bresaola, mortadella and mixed olives  
Carved topside of roasted beef with horseradish creme fraiche  
Coronation chicken with mango and coconut  
Smoked salmon and king prawn platter with lemon crème fraiche and Marie Rose dip  
Caramelised red onion and goat's cheese quiche (V)  
Quinoa and bulgur wheat salad with cucumber, spring onion and herb oil dressing (V)  
New potato salad with whole grain mustard and olive oil dressing (v)  
Caesar Salad (V)  
Roast pepper and cherry tomato salad (V)  
Focaccia and baguette breads with olive oil and balsamic vinigarette  
Individual meringues with cream and fresh fruit  
Chocolate ganache topped with raspberries  
Fruit skewers