

Fork Buffet



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Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day. Choose one buffet option and one dessert – £30 per person. Add an additional main dish at £35 per person.

MENU 1

Norfolk chicken tikka, coriander, rose water, crispy shallots 🌱

Baked Shetland salmon tikka, yoghurt, spinach, lentils 🌱

Fenland cauliflower and paneer curry, coriander (V)

Chick pea and spinach pakoras, mango and mint yoghurt (VE)

Red onion, coriander and red pepper salad (VE) 🌱

Selection of naans, poppadums, pickles & chutney (V)

Grilled pineapple, pomegranate, coconut yoghurt, sugar syrup (VE)

MENU 2

Braised Devonshire lamb, baby onions, carrots, potato rosti topping

Baked Cornish cod, chive crust, Swiss chard, lemon butter sauce

Portobello mushrooms, red onion and thyme stew, parsnip crisps (VE) 🌱

Honey roast carrots, courgettes, peas (VE) 🌱

Little gem, blue cheese dressing sourdough croutons (V)

Selection of breads and Somerset butter (V)

Apple and blackberry crumble, Cornish cream (V)

MENU 3 | VEGAN

Barley and broccoli risotto, citrus gremolata (VE) 🌱

Heritage tomato and beet bake (VE) 🌱

Roast aubergine and coconut curry (VE) 🌱

Braised wild rice (VE) 🌱

Steamed borlotti beans (VE) 🌱

Spinach, heritage carrots, red onion, toasted pumpkin and sunflower seed salad (VE) 🌱

Curly endive, radicchio, broad bean, cucumber and cherry tomato salad (VE) 🌱

Avocado, caramelised banana, tofu mousse (VE) 🌱

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MENU 4 | BRITISH

Hereford beef and wild mushroom lasagne, mozzarella red pesto crust

Spinach, ricotta, and basil gnocchi, wild rocket (V)

Grilled stone bass, tomato, basil, olive oil, olives, anchovies (H)

Wild rocket and parmesan salad (V) (H)

Selection of ciabatta and focaccia breads, oils, Somerset butter (V)

Whipped Mascarpone cheese, coffee, layered trifle (V)

MENU 5 | HEALTHY (H)

Grilled Norfolk chicken, roasted parsnip, spinach emulsion (H)

Harissa spiced seabass, wilted rocket, caper, shallot and Heritage tomato dressing (H)

Roast sweet potato falafel, charred red pepper and basil sauce (V) (H)

Crushed potatoes, parsley oil (V) (H)

Seasonal greens (V) (H)

Beetroot salad and savoury granola (V) (H)

Spiced farro, air-dried tomatoes and mint salad (V) (H)

Beetroot ciabatta (V) (H)

Banana, avocado and bitter chocolate mousse, toasted pumpkin seeds (V) (H)