

# FORK BUFFET MENU

*If you or your guests have any specific dietary or allergen requirements, please inform your Event Coordinator at least 14 days prior to your event taking place. Full dietary and allergen information is available upon request.*

# OPTION 1

## MAINS

### MOROCCAN SPICED BRAISED LAMB

seasoned with fresh coriander & served with wood fired peppers

### SPICED FALAFEL (VE)

served with chargrilled vegetables & peppers

## SIDES

### KHOBEZ WRAPS

### TURKISH SHEPERDS SALAD

consisting of lettuce, tomato, cucumber, peppers, onions & feta in a zesty Turkish dressing

### HOT & SPICY RICE

### SPICED MIXED SALAD

consisting of sliced cucumber, tomatoes, pickled chillies, spring onions & gem lettuce

### CHOICE OF DIPS

mint yoghurt dressing & sweet chilli dip

## MINI DESSERTS

### RASPBERRY POSSET

served with a white chocolate crumb

### DARK CHOCOLATE CHOUX BUN

filled with dulce du leche cream & topped with whipped chocolate ganache





# OPTION 2

## MAINS

### MASALA BATTERED FISH

a twist on a classic dish, seasoned with an assortment of Indian herbs & spices

### MASALA BATTERED VEGETABLES (VE) (GF)

using a selection of seasonal vegetables

## SIDES

### PEA PURÉE

seasoned with mint

### SKIN ON FRIES

### MIXED SALAD

with a balsamic vinaigrette

### INDIAN TARTAR SAUCE

## MINI DESSERTS

### CHOCOLATE MOUSSE (VE)

served with dehydrated orange sponge & toasted coconut

### RASPBERRY POSSET

served with a white chocolate crumb



# EXTRAS

## BREAKFAST

### BREAKFAST ROLLS

choose from smoked back bacon, pork sausage, carved bacon loin, fried egg or vegan alternatives

*Choose your bread with options of a soft roll, gluten-free roll, bagel or english muffin.*

### WARM PASTRIES

our selection of warm breakfast pastries includes danish pastries, croissants or pain au chocolat

### PORRIDGE

with vegan options also available

## REFRESHMENTS

### FRUIT SMOOTHIES

add a treat for your delegates and choose from our selection of fresh fruit smoothies

### ENERGY SHOT

refresh and revitalise with a warm lemon & ginger energy shot

## CAKE OF THE DAY

### SELECTION OF HOMEMADE CAKES

including banana & chocolate, sticky toffee, carrot, chocolate, victoria sponge, lemon drizzle, vegan coconut & lime, gluten-free brownie & gluten-free caramel shortbread

