
HOT FORK BUFFET

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SALADS

- Asian Coleslaw, Carrot, Red & White Cabbage, Spring Onion, Sesame, Coriander, Soy (V)
Charlotte Potatoes, Katy Rogers Crème Fraiche, Arran Mustard & Spring Onion Salad (V)
Greek Salad, Kale, Romaine, Gordal Olives, Mint, Sweet Peppers, Cucumber,
Feta Cheese, Oregano Dressing (V)
(Vegan Alternative Available)
Prosciutto, Charentais Melon, Herb Salad, Sherry Vinaigrette,
Watermelon Radish, Shaved Pecorino
Penne Pasta Salad With Rocket, Cherry Tomato & Basil Pesto (V)
Crispy Oriental Beef, Spiced Noodles, Cos, Carrot Ribbons, Sesame, Soy & Ginger
Penne Pasta With Peppers, Crayfish & Spicy Tomato Mayonnaise
Tomato, Spinach & Red Onion Salad (V)
Caesar Salad With Croutons & Anchovies
Chilli & Coriander Couscous Salad (V)

ACCOMPANIMENTS

- Grain Mustard Mashed Potato (V)
Spicy Coriander & Chilli Couscous (V)
Sticky Cardamom Rice (V)
Boiled Dill New Potatoes (V)
Seasonal Vegetables (V)
Duck Fat Roasted Potatoes

MAIN COURSES

- Poached Salmon with Dill, Lemon & Caper Butter
Classic Scottish Beef & Ale Pie, Puff Pastry
Thai Green Chicken Curry
Lamb Cottage Pie Topped with Creamy Mash
Roast Chicken with Serrano Ham
Mediterranean Vegetable Lasagne (V)
Beef Brisket Chilli with Sour Cream
Moroccan Lamb, Apricot & Prune Tagine
Penne Pasta With Wild Mushroom & Sun Blushed Tomato, Tarragon EVOO (V)

DESSERTS

- Strawberry Meringue with Raspberry Sauce
Dark Chocolate Truffle Tart with Chantilly Cream
Raspberry Cranachan with Toasted Oatmeal
Fresh Fruit Salad & Passion Fruit Syrup
Classic Crème Brûlée, Shortbread
Apple Crumble with Fresh Pouring Cream
Selection of Cheeses with Grapes, Celery, Charcoal Crackers & Oatcakes
(3 Supplement Per Person)

