

Hot Fork Buffet Selection

Please feel free to mix and match from any of our menus
to create a menu of your choice

All food is freshly prepared to order using ingredients of the highest
quality.

Chicken Options

Creamy Chicken Smoked Bacon & Leek Casserole

Succulent pieces of Chicken baked with Smoked Bacon & Leeks in a
White Wine Cream sauce

Chicken Basque Style

Chicken baked in a Red Wine Sauce with Chorizo,
Spanish Herbs, Spices, Paprika & Olives

Coq Au Vin

Supreme of Chicken cooked in a Red Wine Sauce with Shallots,
Paris Mushrooms, Lardons, Chervil & Tarragon

Chicken & Chorizo Paella

Cheshire Reared Chicken and Authentic Chorizo Cooked in Saffron
Rice, served with Lemon

Wedges

Citrus Chicken Breast

Served with a piquant Salsa

Thai Green Chicken Curry

Pan-fried Chicken cooked in exotic Thai spices

Chicken, Mushroom & Leek Pie

Covered with Puff Pastry

Chicken & Basil Lasagne

Freshly Cooked Pasta with Roasted Mediterranean Vegetables &
Chicken Breast Cooked in a
Provençal & Basil Sauce with Fresh Pesto

Chicken Rogan Josh or Chicken Korma

Indian classics dishes authentically made

Rogan Josh – Tomato based

Korma Creamy – Coconut based

Beef or Lamb Options

There will be a supplement on Lamb

Beef & Guinness Casserole with Potato Pancakes

Tender pieces of Beef, cooked with Carrots, Parsley, Turnip & Potato
Stewed in Dublin's finest thick Gravy

Hungarian Beef Goulash

Tender pieces of Beef cooked with Tomato, Paprika & Vegetable Stock

Traditional Beef Lasagne

Lean minced Beef cooked in a Bolognese Sauce layered between Fresh Pasta & topped with a

White Wine, Cream & Parmesan Sauce

Traditional Home-made Meat & Potato Pie

Moroccan Lamb Tagine

Diced Lamb cooked slowly with Apricots, Tomatoes, and Fresh Cumin & Coriander, with a Lemon & Pomegranate Cous-Cous

Chilli Con Carne & Rice

Lean Minced Lamb or Beef used to make this classic dish served with Savoury Rice, & Tortilla Chips

Lancashire Lamb Hot-Pot (Market Price)

Tender Chunks of Cheshire Lamb, casseroled with Leeks, Carrots, and Potatoes & Rosemary in a tasty stock and topped with Sliced Potatoes the Traditional Lancashire way

Served with Red Cabbage

Pork Options

Traditional Bangers & Mash

Locally Produced Sausages served with Wholegrain Grain Mustard
Mash & Rich Onion Gravy

Somerset Scrumpy Pork

Finest chunks of Pork cooked in Cider Sweet Peppers Onion & Cream

Cassoulet De Toulouse

Traditional dish from South West France with Smoked Bacon, Pork,
Toulouse Sausage, Beans,
Garlic, in a White Wine Sauce & Toasted Breadcrumbs

Vegetarian Options

Mediterranean Pasta

Tossed with Homemade Pesto, Fresh Tomatoes, Roasted Pine Nuts,
Virgin Olive Oil, Black Olives & finished with Fresh Parmesan

Goats Cheese, Spinach, & Wild Mushroom Filo Bake

Goats Cheese & Fresh Spinach, in a Creamy White Wine Sauce
wrapped in Filo

Vegetable Goulash

Chunks of Seasonal Vegetables cooked in a Garlic Paprika Tomato
and Red Wine Sauce served with Basmati Rice

Thai Green Vegetable Curry (Mild)

Courgettes, Okra, Mushrooms & Pimentos cooked with exotic Thai Spices, Lemon Grass, Coriander, Chillies & Coconut Milk served on fragrant Jasmine Rice

Greek Vegetarian Mousakka

Mediterranean Vegetables baked in Garlic, Olive Oil, served in a tasty Tomato Sauce layered between Aubergines & Roasted Potatoes topped with White Wine & Feta Cheese Sauce

Stuffed Peppers

Roasted Red Peppers stuffed with Thyme, Lemon, Garlic, Cous-Cous, Tomato & Balsamic Dressing

Home-Made Cannelloni

Spinach, Pine Nut & Feta Cheese topped with a Ratatouille Sauce

Grilled Tagine (Moroccan-style Casserole)

Grilled Aubergines cooked with Lemon, Coriander & toasted flaked Almonds & bound in a Tomato Pepper Sauce

Roasted Pepper & Courgette Risotto

Peppers & Courgettes with oven dried Tomatoes

Wild Mushroom & Parmesan Risotto

Creamy wild Mushrooms, Garlic, Parmesan, sautéed Onions & cracked Black Pepper

Wild Mushroom Stroganoff & Saffron Rice

Vegetable Lasagne

Seasonal vegetables cooked with Basil Oregano, in a White Wine, Cream and Parmesan Sauce

Seafood Options

Homemade Seafood Pie

Smoked Haddock Prawns, Cod & Salmon with a Creamy Leek & Cheese Sauce and a Creamy Mash

Thai Red Seafood Curry

Selection of Fresh Seafood Cooked in Exotic Thai Spices

Fillet of Cod with a Tomato & Basil Sauce

£11.95 Per Head

A Choice of 3 Hot Buffet Items

Freshly Baked Deli Breads & Butter

Your Choice of Accompaniments

Either mash, rice or new potatoes

Choice of Creamy Mashed Potato:

Cheddar & Leek

Wholegrain Mustard

Spring Onion

Garlic & Herb

Buttered New Potatoes

Savoury Fragrant Rice

Fresh Seasonal Vegetables or 2 Salad choices from our menu

Salads

Mixed Leaf Salad

Iceberg, Radicchio, Rocket, Cucumber, & Spring Onions

Caesar Salad

Romaine Cos Lettuce, Parmesan, fresh Croutons, & our famous
Caesar Dressing

Rocket & Parmesan Salad

Rocket Leaves served with fresh shavings of Parmesan

Stilton, Smoked Bacon & Rocket Salad

Garnished with Poached Pears & a Port & Ginger Dressing

Greek Salad

Traditional Plum Tomatoes, Black Olives, Red Onions, Fresh
Coriander & our finest Feta Cheese

Mexican Mixed Bean Salad

Chick Peas, Kidney Beans, Cannellini, Tomatoes, Coriander & fresh
Chilli

Mexican Mixed Bean Salad

Green, Kidney, Black-Eyed, Butter, & Pinto Beans tossed with fresh
Garlic, Paprika, Tomato & Herbs

Cous-Cous Moroccan Salad

Tomatoes, flat leaf Parsley, Mint, Garlic, Onions & chopped Apricots

Noodle Hoi Sin Style Salad

Julienne of Vegetables with a Hoi Sin Sauce, Lemon Grass, & mixed
with Crispy Noodles

Blue Cheese, Walnut & Celery Salad

Coconut & Cumin Rice Salad

Butternut Squash, Peas & fresh Coriander

Panache of Wild Mushrooms Salad with an Asparagus, Goats Cheese,
& Tarragon Dressing

Italian Pasta Salad

Penne Pasta, Black Olives, Sun-dried Tomatoes, Onions, fresh
Tomatoes, Basil & Sweet Red & Yellow Peppers

Tomato & Onion Vinaigrette Salad

Beef Tomato, served with fresh Herbs, Onion & White Wine Vinegar

Red Cabbage Coleslaw

Indian Rice Salad

New Potato Onion & Chive Salad

Served with a fresh Mint Yoghurt

Deep-Fried Potato Salad

Diced Potatoes, deep-fried & garnished with Onions Chillies & served
with a Sweet Chilli Sauce

Slow Roasted Tomato Salad with Feta Cheese marinated in Rosemary

Beef tomato and Feta Cheese with fresh Rosemary

Tomato & Basil Salad with Olive Oil & cracked Black Pepper

Beef tomato and fresh Basil

Aubergine Lemon Caper Salad served with Balsamic Vinaigrette

Aubergines cooked with fresh lemons and capers

Traditional Coleslaw

White Cabbage, Carrots, Onions, & our home-made Mayonnaise
