

## Hot Fork Buffet Menu

### Fish

Scottish salmon & smoked haddock fish pie with parmesan crust,  
garlic & lemon green beans

Baked Scottish salmon with dill & lemon, buttered new potatoes & seasonal vegetables

Tiger king prawns & chorizo kebabs, coriander rice with tomato & chilli glaze

Monkfish & king prawn coconut curry, baby Thai vegetables & jasmine rice

Bouillabaisse with saffron & garlic crouton

### Meat

Angus beef & ale pie with garlic mash, caramelized root vegetables

16hr slow cooked beef brisket, baby shallots & sautéed potatoes  
with green beans

Confit shoulder of Gower salt marsh lamb, 3 bean & pancetta cassoulet  
with pea shoot salad

Gloucester Old Spot belly of pork, savoy cabbage & caramelized onion,  
with apple & thyme sauce

Barbary duck breast, rosemary & shallot hash with smoked pancetta  
& orange glaze

Roast garlic & thyme chicken, braised baby gem & pea salad  
with lyonnaise potato

### Vegetarian

Parmesan gnocchi, wild mushrooms & roasted shallots  
with truffle veloute

Char grilled artichoke & Roquefort, rocket salad with candied walnut dressing

Roast Mediterranean vegetables with feta & quinoa salad

Goats' cheese & balsamic glazed cherry tomatoes, pappardelle with basil pesto



## Cold Fork Buffet Menu

### Meat

21 aged Angus sirloin rare beef with parmesan & herb crust

Ham hock, pea & soft boiled egg salad with whole grain mustard dressing

Confit duck leg & green bean salad with orange cardamom dressing

Jerk chicken salad with spiced mango dressing

Thai beef salad with basil, mint rice noodle salad

### Fish

Poached Scottish salmon with coriander and chilli dressing with  
pickled cucumber ribbons

Tiger prawn & crayfish platter with avocado mousse & baby herb salad

Home smoked Scottish salmon & smoked mackerel rilette with caper dressing

Monkfish cheek escabeche with pickled beetroot & rocket salad

Seared yellow tuna, black olive tapenade with crystal fennel & baby new potatoes

### Vegetarian

Roast beetroot & goats' cheese salad with rocket & parmesan croutons

Griddled pumpkin & Roquefort salad with walnut & watercress salad

Char grilled artichoke hearts, roast red onion & baby plum tomato jam with  
pickled red peppers

Quinoa salad with pomegranate & citrus fruit

Feta, pea & mint pasta salad with baby herb salad



## Desserts

Tian of summer berries, vanilla parfait with warm spiced doughnuts

Passion fruit and Valrhona tart with banana ice cream cones

Lemon posset tart with raspberry sorbet

Valrhona chocolate orange mousse cake, caramelized orange segments & cointreau cream

Peanut butter parfait, chocolate ganache & praline crunch

Pavlova with summer berries & vanilla syrup

Strawberry mousse & shortbread with basil sorbet and berry crisps

Banoffee pie with caramelized banana

