

Pork Buffet

(All prices are subject to VAT)

Based on a minimum of 30 guests

One Course Fork Buffet **£13.50**

Please select up to 2 main dishes and 1 vegetarian dish from the options listed below.

Two Course Fork Buffet **£16.50**

Please select up to 2 main dishes and 1 vegetarian dish from the options listed below along with 1 dessert option - 50/50 choice available.

Additional Main Choices – charged per person **£3.00**

Beef

Braised Herefordshire Beef, Bourguignon Garnish (gf)
Marinated Beef Strips, Dijon Mustard and Mushroom Cream Sauce (gf)

Pork

WBA Pork Sausages, 5 Onion and Stout Gravy
Cider Braised Pork Belly in Grain Mustard Cream Sauce (gf)

Lamb

Moroccan Style Lamb Tagine, Apricots, Prunes and Honey (gf)
Spiced Lamb Koftas, Cucumber Ribbons, Chargrilled Pitta, Mint Raita

Chicken

Oriental Style Chicken with Toasted Sesame Seeds,
Prawn Crackers and Vegetable Noodles
Herb Roasted Chicken Breast with Wild Mushroom Cream Sauce (gf)
Thai Green Chicken Curry enhanced with Galangal, Holy Basil and Lemongrass (gf)

Fish

Poached Salmon and Cod in Herb Tomato Sauce with Wilted Spinach (gf)
Chilli and Coriander Fishcake, Wilted Leaves, Sweet Chilli Crème Fraiche
Smoked Haddock Florentine – Vine Tomato, Wilted Greens and Cheese Sauce (gf)

Vegetarian

Frittata of Spinach, Olives and Feta, Vine Tomato and Red Onion Salad with Balsamic Dressing (v) (gf)
Stir Fried Vegetables, Black Bean Sauce and Egg Noodles with Prawn Crackers (v)
Chargrilled Halloumi Cheese with Moroccan Style Couscous, Sweet Chilli Dressing (v)

Pasta

Piquant Pork and Beef Meatballs, Papardelle, Tomato and Herb Sauce
Classic Beef Lasagne, Semi Dried Vine Tomato, Melting Mozzarella
Mushroom and Blue Cheese Lasagne, Toasted Walnuts (v)
Fresh Pea and Mint Ravioli, Roasted Garlic Cream Sauce (v)
Mediterranean Vegetable and Goats Cheese Cannelloni, Pesto Crumble (v)

All served with Seasonal Market Vegetables or Chef's Salad Selection, Potato of the Day or Complimentary Accompaniments.



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Desserts

Warm Chocolate Brownie, White Chocolate Sauce, Crushed Honeycomb (v)
Raspberry Meringue Cheesecake, Whipped Cream, Coulis (v)
Carrot Cake, Lemon Frosting, Candied Walnuts (v)

Alternatively let our Chef decide on the perfect choices for your buffet.

Additional Items – charged per person

Chocolate Bar Selection (v) **£1.50**
Assorted Ice Cream Pots (v) **£3.50**
Selection of Cakes and Treats (v) **£2.00**

