


























## Hot Fork Buffet Menu Options













### Main items

- Slow braised pork with chorizo & lemon herb crumbs 
- Beef Bourguignon – a warming casserole with beef, onions, mushrooms and bacon  
- Lamb casserole – hearty and unctuous cooked with red wine and rosemary  
- Chicken Chasseur - tasty chicken and mushrooms in a tomato and white-wine sauce  
- Beef Stroganoff - tender strips of beef, mushrooms and onion cooked in a sour cream sauce  
- Chicken Yakitori - succulent chicken joints on a bed of leeks seasoned to sticky perfection with honey and soy sauce 
- Beef meatballs in rich tomato and basil sauce served with parmesan cheese   
- Beef Lasagne - ultimate homemade lasagne, made with beef, fresh pasta, Italian mozzarella and creamy béchamel   
- Shepherd's or Cottage pie – a delicious and comforting classic 
- Green Thai chicken curry – fragrant and warming 
- Lamb rogan josh – aromatic medium spiced curry 
- Mughlai chicken with almonds and sultanas  
- Enchilada casserole - imagine a Mexican lasagne made with tortillas   
- Fish pie - creamy smoky fish under a blanket of comforting mash  
- Butternut squash gratin with mushrooms and gruyere (v) 
- Cheesy baked pasta with roasted red pepper and aubergine (v)   
- Spicy bean hotpot – scrumptious and hearty vegetarian option  
- Chestnut mushroom and spinach lasagne (v)   
- Moroccan chicken tagine - succulent chicken, creamy and highly spiced sauce, sweet onions and melt-in-your mouth olives  

Continued overleaf ...

## Hot Fork Buffet Menu Options

### Side dishes

- Buttered new potatoes 
- French beans with garlic butter 
- Roasted Winter vegetables with honey and balsamic vinegar
- Roasted Summer vegetables with lemon and olive oil
- Couscous with roasted vegetables
- Jewelled basmati rice with coriander, sultanas and almonds 
- Gratin of potatoes dauphinoise 
- Winter root mash  
- Creamy mashed potato 
- Cauliflower cheese  
- Braised cabbage and bacon 
- Spring onion champ 
- Garlic roasted new potatoes
- Creamy leeks 

### Desserts

- Dark chocolate tart with orangey crème fraiche   
- Seasonal fresh fruit pavlova  
- Sherry trifle    
- Banoffee pie   
- Lemon meringue pie   
- Pecan pie    
- Eton mess with strawberries and blueberries  
- Chocolate profiteroles   
- Black forest gateau trifle    
- Lemon cheesecake  
- Pear and frangipane tart with chocolate sauce    
- Treacle tart   
- Lemon chiffon pavlova  
- Apricot and ginger trifle    

## Hot Fork Buffet Menu Options

### Serving

Dishes will be pre-prepared at our premises and cooking will be completed at the venue. Some dishes may not be possible dependent on venue facilities.

Staff will be needed to assist in serving the buffet, to clear away and wash-up afterwards.

### Delivery from Earsham

0 – 5 miles

Free

5 – 10 miles

£5.00

10 – 15 miles

£10.00

15 miles +

Price on request

### Food Allergy/Intolerance Key:

