

FORK BUFFET MENU

MAIN COURSES

MEAT

Searred chicken with roasted beetroot & mint salsa
Coconut, chilli & lemongrass poached chicken, coconut sambal
BBQ-braised brisket of beef served with lemongrass & chilli jus
Baked shoulder of lamb cakes with a panko & rosemary crust
Beef empanadas, roasted pepper dip, fiery salsa
10-hour-braised pork belly, served with wild mushroom & cream sauce

FISH

Searred cod fillet, pea purée & sea samphire
Tiger prawn & chilli fish cakes with mango salsa
Searred sea trout supreme, creamed spinach & confit lemon fennel
Soy-baked salmon with ginger, spring onions & garlic
Smoked haddock & parsley fishcake served with wholegrain mustard
mayonnaise Oven-baked sea bass with a warm fine bean, lemongrass & mango
salad

VEGETARIAN

Roasted curried cauliflower yellow lentils & spinach (ve)
Ratatouille filled peppers (ve)
Thai vegetable green curry (ve)
Root vegetable cobbler with cheddar cheese scones & roasted tomatoes
Mac & cheese with chestnut mushroom & Stilton
Vegetable moussaka topped with feta crumble

**CAMM & HOOPER**

Menu available April to August | Menus are subject to change

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SIDES

HOT

French beans & caramelised shallots

Warm yellow & pink roasted beetroots & torn mint leaves

Courgette & beef tomato gratin

Creamy mashed potato

Roasted new potatoes with rosemary & garlic

New potatoes buttered with snipped chives or simply steamed

Truffle macaroni cheese

Steamed rice

Cauliflower rice

COLD

Heritage carrot ribbons with an orange & rosemary dressing

Cucumber, radish & black pepper with broad beans

Watercress, rocket & feta salad with a raspberry vinaigrette

Asian slaw with roasted pumpkin seeds

Warm yellow & pink roasted beetroots with goat's cheese crumble & torn mint

leaves Creamy country slaw with poppy seeds

Penne with basil pesto marinated red & yellow peppers

Couscous with apricot, mint & tomato

Orzo salad with artichoke hearts, tomatoes, basil & lemon

Potatoes in their own jackets with cracked sea salt, thyme & chorizo

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DESSERTS

Piña Colada, coconut mousse, caramelised pineapple, rum gel & toasted coconut
(ve) Carrot cake, soya cream & candied carrots (ve)
Citrus tart with seasonal berries
Mocha mousse with passion fruit curd, Oreo crumble
Classic Eton Mess
Vanilla crème brûlée
Banoffee tartlet with banana jam
Chocolate pavé with berries & pistachio

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