

Fork Buffet Menu

Starters

Salmon Gravavlax, Beetroot Pannacotta, capers, Lime Dressing. G/F

Prosciutto Ham, Heritage Tomato and Buffalo Mozzarella Salad, Fresh Basil, Pesto Dressing.
G/F

Smoked Mackerel Pate, Potato and Spring Onion Salad, Dill Crème Fraiche. G/F

Smoked Chicken Salad, Pea Shoots, Spring Onions, Hoisin Dressing. G/F

Chicken and Chorizo Terrine, Sun Blushed Tomatoes, Olive Bread

Thai King Prawn salad, Papayo, Lime, Chilli, Fish Sauce, Coriander, (£3.00 supplement price
added). G/F

Thai Chicken Radish and Noodle Salad, Papayo, Lime, Chilli, Coriander, Lychees. G/F

Asparagus and Quail Egg Salad, Parmesan, Truffle Mayonnaise. V. G/F

Smoked Trout Pate, Crayfish Tails, Horseradish Cream, Blinis

Pesto Cheesecake, Cherry Tomato and Red Onion Salad

Coronation Chicken, Micro Watercress, Mango and Sultanas. G/F

Hot Main Course (choose 3)

Beef Chilli and Basmati Rice, Sour Cream

Sussex Smokie, Prawns and Smoked haddock in a Cream sauce, Cheese and Crumb Topping

Lamb Moussaka, Cheesy Topping

Pork Fillet and Roasted Pepper Stroganoff, Steamed Rice

Chicken Tikka Masala, Pilau Rice, Mango Chutney

Mediterranean Vegetable Lasagne

Butternut Squash and Sweet Potato Tagine, Lemon and Thyme Couscous

Cold Main Course (choose 3)

Carved Mustard Glazed Gammon

Mixed and Smoked Fish Platter

Mixed and Continental Meats Platter

Cheddar and Onion Quiche, Tomato Chutney

Whole Poached salmon, Dill Mayonnaise
Carved Roast Topside of Beef, Horseradish Relish

Seasonal Salads (choose 5)

Tomato and Red Onion

Pickled Red Cabbage, Sultanas and Apple

New Potato, Thyme, Olive Oil

Vegetable and Herb Basmati Rice

Tossed Green Leaf and Spring Onion

Pineapple Coleslaw

Tomato and Basil Penne Pasta

Grated Carrot and Coriander, Orange Dressing

Cos Lettuce, Egg, Anchovy and Croutons, garlic and Parmesan dressing

Desserts

Black Forest Trifle, Kirsch, Cherry's, Chantilly cream

Duo Chocolate Mousse, Vanilla sauce, Hazelnut Praline

Baked Chocolate and Orange tart, Clotted Cream, Glazed Oranges

Pear and Almond Frangipane Tart, Strawberry Compote

Rhubarb Panna cotta, Ginger Crème Anglaise, Gingersnap Crumb

Fresh Tropical Fruit Kebabs, Filo of Greek Yogurt and Honey

Assiette of Mini Desserts – Lemon and Orange Tart, Baileys Chocolate Profiteroles,
Strawberry Eton Mess Shot, Banoffee Tart

Lemon and Pistachio Cheesecake, Raspberry Puree

2 Courses £26.00 per person

3 Courses £32.00 per person

Please advise our staff of any Allergies or Dietary requirements. Prices include 20% VAT

A 10% discretionary service charge will be added onto the bill

