

Autumn/Winter cold fork - example dishes 2021/22

Mains

- Saffron lemon yoghurt chicken, black olive herb dressing - wf
- Honey and garlic rolled pork loin, fennel, chilli and orange - wf and df
- Poached salmon, Tuscan beans, gremolata - wf, df
- Spiced roasted cauliflower, crushed hazelnuts, pickled grapes, salsa verde - vegan and wf
- Vegan mezze - roasted herbed root veg, olives, beetroot hummus and breads
- Roasted squash, puy lentil, harissa yoghurt, dukkah - v and wf

*Please note all our meat is free range and from local farms - please refer to our website for information on our suppliers*

Salads - all our salads are veggie

- Potato salad, crème fraiche, capers and parsley - wf
- Rice, harissa, crunchy kale and leek - wf and vegan
- Beetroot, feta, walnut, watercress- wf
- Crunchy nut coleslaw - vegan and wf

Autumn/Winter Hot fork buffet - example dishes

Mains

- Pork belly, white beans, chorizo hot pot, feta crumb - can be wf and df, without crumb
- Beef bourguignon, parsnip crisps
- Classic coq au vin- wf and df
- Sri Lankan fish curry - wf and df
- Smoked haddock, leek and potato chunky chowder - wf
- Pumpkin, chickpea and lentil coconut curry - vegan and wf

Desserts

- Honey yogurt and fig baked cheesecake
- Mini meringues, vanilla and bay poached pear, baileys cream - wf
- Plum frangipane tart
- Vegan chocolate mousse cheesecake
- English cheese plate, fruit and crackers

*Other items and organic foods are available upon request*

*Some items may not be available due to seasonality*

*Please contact our office if you require full allergy or dietary information on our dishes*

*If you require any information on dishes that are - Low sugar, Low salt, available in half portions, healthy alternative options please contact a member of our team*