



Hot Fork Menus (min. 15 people)

Please select one dish from each of the main course options, one dessert option, and a choice of two salads and one side dish.

Meat main courses

Beef and Guinness carbonarde:

Tender pieces of beef cooked with Guinness and fresh vegetables topped with sautéed potatoes

Honey and mustard pork steaks:

Honey and mustard pork loin steaks served with cider sauce and sweet potato mash

Caribbean sticky chicken:

Tender pieces of chicken cooked in Cajun spices, honey rum and tomatoes accompanied with rice and peas

Spicy lamb casserole:

Tender pieces of lamb marinated and cooked in ginger, chilli, coriander, and tomatoes accompanied by apricot and coriander couscous

Sausage and mash:

Grilled pork and leek sausages served in onion gravy served with apple and Stilton mash

Tandoori chicken:

Tender pieces of chicken marinated in yogurt, lemon and eastern spices, served with pilau rice and accompaniments

Cumberland pie:

Scotch minced beef and fresh market vegetables cooked in rich gravy, topped with creamy mash and a crunchy cheddar cheese and herb crust



Fish main courses

Herb crusted cod with fennel slaw:

Roast fillet of cod with a herb and citrus crumb crust served alongside warm fennel slaw

Pan-fried Tuna loin:

Pan fried tuna loin marinated in basil & garlic, served alongside a bed of chunky roast ratatouille

Roast Nile Perch:

Nile perch cooked with Moroccan spices, apricots, sultanas and spicy tomato sauce, served with coriander rice

Citrus roasted salmon:

Fillet of salmon roasted with citrus flavors served alongside ginger and herb noodles

Goan fish curry:

Tender pieces of white fish cooked in a lightly spiced coconut and tomato sauce served with pilau rice and accompaniments



Vegetarian main courses

Roasted butternut squash and capsicum pasta bake:

Roasted butternut squash and capsicum bake in a lightly spiced tomato sauce with parmesan crust

Sweet potato and cauliflower curry:

Sweet potato and cauliflower curry cooked with bananas and chickpeas, served with pilau rice and accompaniments

Lasagne of seasonal roasted vegetables:

Layers of pasta sheets, roasted seasonal vegetables in a tangy tomato sauce, topped with grated parmesan

Vegetarian cottage pie:

Tender pieces of quorn and market fresh vegetables in a mushroom and thyme gravy, topped with red Leicester mash

Roasted vegetable and feta cheese strudel:

Marinated roast vegetables, couscous and feta cheese wrapped in puff pastry served with a roast red pepper dressing



Salads

Greek salad (V)
Seasonal leaves dressed with lemon and olive oil (v)
Apple and cheddar cheese red cabbage coleslaw (v)
Caesar salad
Potato and bacon salad

Side dishes

Roasted baby potatoes with garlic thyme and balsamic (v)
Stir fried oriental vegetables with soy and honey (v)
Panache of fresh market vegetables with garlic and herb butter (v)
Penne pasta tossed in olive oil with pine nuts and torn basil leaves (v)
Bowls of warm couscous scented with citrus and fresh coriander (v)

Desserts

Classic lemon tart
French apple flan
Chocolate brownie
Strawberry and rhubarb slice
Fresh fruit salad

(Coffee and mints available at an extra £2.00 +vat per person)

£16.95 + vat per person

Please note: Menus are subject to change