

Buffet Menus

All our food is hand made by our dedicated team of staff using only the finest, freshest seasonal produce and, where possible we source our ingredients from local suppliers including our own farm. We pride ourselves in offering tailor made menus to suit your precise requirements and budget.

Fork Buffet Menu

Cooked Meats, Cold Eating Pie, Quiches, Pate's and Salads

Select your menu from the list below using our sample menus as a guide

Cold Meat Platters

We cook all our cold meat joints ourselves using only the finest available, all beef and pork is locally produced and all our hams are English delivered freshly three times a week. We cook our ham in a very traditional manner resulting in a superb old fashioned taste "as ham should taste."

Available in whole joints or arranged in slices on platters ready for service

Hand Carved Ham on the Bone – plain or smoked
Breaded Gammon Ham – plain or smoked
Honey and Mustard Glazed Ham – plain or smoked
Ox Tongue
Turkey Breast – plain or smoked
Roast Home Cured Bacon
Roast Stuffed Loin of Pork
Roast Stuffed Leg of Pork
Whole Rare Fillet of Beef
Roast Sirloin of Beef
Roast Topside of Beef

Anti Pasto Platters

A selection of Salamis, cured meats, olives and stuffed vegetables from our Deli counter

Chicken Dishes

Coronation Chicken – breast of chicken dressed with curried mayonnaise

Caesar Chicken – breast of chicken with roasted peppers in a garlic mayonnaise dressing

Fish

All our fish is supplied by Carricks family run fish mongers in Yorkshire, where they hot and cold smoke all their own fish to the highest of standards, we receive a weekly delivery from them.

Whole Dressed Fillet of Fresh Salmon
Fresh and Smoked Salmon Terrine
Smoked Fish Platter

Pates

Smoked Salmon Pate
Smoked Mackerel Pate
Chicken Liver Pate
Pork Liver Pate
Brixworth Pate

Pies

We seem to have gained ourselves rather a reputation for our hand made cold eating Pies, winning Champion Gold medal prizes for our Traditional Pork Pies & Gold medal prizes for our Chicken and Ham Pies. We pride ourselves in using the finest meat in our pies and only use flour from the local mill – Heygates. We mix our own seasoning and produce a traditional jelly from the meat bones.

Available in 8” 5” 4”

Cold Eating Pork Pie
Cold Eating Chicken and Ham Pie

Quiches – 8”

Our quiches are made using our handmade short crust pastry suitable for vegetarians, free range eggs and are enriched with cream. They are baked freshly every morning.

Bacon and Mushroom
Cheese and Tomato
Stilton and Broccoli
Roasted Vegetable
Goats Cheese and Red Onion
Salmon and Green Bean
Asparagus and Brie (seasonal)
Brie, Bacon and Tomato

Salads

Potato Salad

New potatoes dressed with lashings of creamy mayonnaise, spring onions and fresh herbs

Green Vegetable Salad

Seasonal green vegetables dressed with a honey and balsamic dressing & garnished with pine nuts and crispy pancetta

Tomato & Mozzarella Salad

Fresh & sundried tomatoes, mozzarella & basil finish with a pesto dressing

Roasted Vegetable Salad

Peppers, aubergines, courgettes & red onions roasted in garlic, balsamic and olive oil dressing

Traditional Wardorf Salad

Apples, celery & walnuts dressed with creamy mayonnaise

Rice Salad

Curried basmati & wild rice with sweetcorn, peppers & sultanas

Baby Bean Salad

Baby beans with spring onions & cucumber, in a crème fraiche dressing, garnished with lardons of bacon and pine nuts

Coleslaw

Made to a traditional recipe with lashings of creamy mayonnaise

Couscous & Roasted Vegetable Salad

Dressed & seasoned couscous with roasted vegetables

Green Leaf Salad

Selection of mixed leaves accompanied by a dressing with croutons and parmesan shavings

Florida Salad

Celery, Apples, Oranges & pecan nuts in a mayonnaise dressing

Portion guide

We recommend 75g – 100g per person depending on how many different salads you are serving. We are happy to fill your own dishes

SAMPLE MENU FOR FORK BUFFETS

Based on minimum of 10 people. Please note these are approximate prices to act as a guide

Menu A - £9.35 per person

A Two Meat Platter of the customer's choice

E.g.; Glazed Gammon Ham & Roast Topside of Beef

Cold Eating Pie

E.g.: Pork Pie

A Quiche of the customer's choice

E.g.; Stilton and Broccoli and Roasted Vegetable

A Selection of Three Salads

E.g.; Coleslaw, Couscous with roasted vegetables, Green Leaf Salad

Menu B - £11.95 per person

Anti Pasto Platter

Dressed Fillet of Salmon

Coronation Chicken

Quiche of the customer's choice

E.g.; Bacon and Mushroom and Brie and Asparagus

A Selection of Three Salads

E.g.: Rice Salad, Tomato & Mozzarella Salad and Potato Salad

Menu C - £17.50 per person

Whole Rare Fillet of Beef

Platter of Pate

E.g.: Smoked Salmon, and Chicken Liver

Cold Eating Pie

E.g.: Chicken and Ham Pie

Smoked Fish Platter

A Selection of four Salads

E.g.: Couscous and Roasted Vegetable Salad, Coleslaw, Tomato and Mozzarella Salad, Green Leaf Salad