

For a more substantial food offering, a fork buffet offers not only a full meal for your guests but real choice, giving something for everyone. This buffet fits with any occasion from wedding to birthday, christening to anniversary, corporate or private, lunch or dinner this option has it covered.

Fork Buffet Includes

- One Meat, One Fish and One Vegetarian choice
- Skilled chefs to prepare and serve
- A fantastic dessert
- Fresh fruit platter
- Sauces and dressings
- Catering manager to ensure everything runs smoothly
- Fully trained waiting staff to serve your meal
- Cutlery and crockery
- Imaginative selection of potatoes, salads and vegetables to compliment the main meal

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Choose one dish from each section to create the perfect casual dining menu for you and your guests

Meat

Roasted Pork Loin Chorizo & Caramelised Onions

Slow Braised Lamb Tagine
Toasted Almonds & Apricots

Roasted Chicken with Ginger, Cashews & Bok Choi

Beef Bourguignon

Lamb Shoulder Shepard's Pie

Beef Rendang

Pancetta Wrapped Chicken with Mushrooms

Fish

Grilled Salmon Chive and Lemon

Traditional Fish Pie

Grilled Mackerel Lime and Coriander Oil

Baked Rainbow Trout with Caper Butter

Roast Pollock Clam Chowder

Classic Bouillabaisse

Red Mullet Black Bean Sauce

Vegetarian

Roasted Vegetable Lasagne

Penne Pasta, Tomato and Herb 'Alforno'

Cheese Tortellini Wild Mushroom Sauce

Stir Fry Chilli Noodles

Roasted Pumpkin and Sage

Tagliatelle

Thai Green Vegetable Curry

Chickpea & Vegetable Tagine

Desserts

Glazed Lemon Tart Raspberry Puree, Clotted Cream

Baked New York Cheesecake
Strawberry Compote

Vanilla Crème Brule Shortbread Biscuit, Blueberry Jam

Chocolate and Hazelnut Mousse
Hazelnuts, Torched Marshmallow

Light Lemon Posset Rhubarb Compote, Meringue Pieces

Seasonal Berry Eton Mess

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