

# Chefs2you

## Fork Buffet Menu

### Cold Fork Buffet Lunch option

Please choose 2 cold, 1 salad 1, 1 Super Salad and 1 dessert for the entire party  
All fork Buffets come with a basket of artisan breads  
From £16 per head

#### Cold Savoury Food

Rare roast Sirloin of beef with creamed horseradish  
Red pepper and goat's cheese tart  
Poached Salmon with lime and watercress mayonnaise  
Coronation chicken breast  
Platter of carved ham, pates and pickles  
Smoked salmon, capers, organic lemon and water cress  
Sea food and avocado salad with sauce Marie rose

#### Super Salads

Classic Caesar salad (put together at the table)  
Cornish New potato salad with chives and red onion  
Char grilled Mediterranean vegetables with basil  
Slow roasted plum tomato, rocket and Parmigiano-Reggiano  
Heirloom tomato, red onion and olive oil  
Char grilled Local asparagus with Pecorino shavings  
Mediterranean char grilled vegetable salad  
Water melon and feta cheese, salad  
Greek salad, plum tomato, black olives, red onion & lemon  
Quinoa, beetroot super foods salad

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## Fork Buffet Menu

### Salad

Plum tomato and Sauvignon vinegar shallots  
Cucumber and dill  
Grated carrot, raisins and poppy seeds  
Rice and pepper salad  
Red pepper & Pasta salad  
Exotic Garden leaf  
Torn iceberg with blue cheese dressing

### Desserts

Chocolate mousse cake with peppered strawberries  
Basket of Pavlova's served with cream Chantilly seasonal berry compote  
Coconut Délice, Malibu and lime jelly with toasted coconut  
Eton mess  
English strawberries with pouring cream  
Assorted Cheese table (Supplement £5.50 per person)  
Selection of biscuits, grapes celery and Pan forte

Fork buffets are all displayed and come with salad dressings and sauces

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## Fork Buffet Menu

### Fork Buffet Hot & cold Lunch option

Please choose 1 Soup, 1 hot, 1 cold, 1 salad, 1 Super Salad and 1 dessert for the entire party  
All fork Buffets come with a basket of artesian breads  
From £24 per head

#### Soups

Carrot and coriander  
Cornish mussel & saffron broth  
Pea and ham with a light mustard cream  
Cream of tomato and basil  
Nettle soup with lemon crème fraiche  
Iced melon & mint  
Chilled Gaspacho

#### Hot

Salt beef, salad gherkins and Arran Mustard  
Roast black leg Turkey with  
Whole Poached Salmon with lime and watercress mayonnaise  
Honey & Clove roast gammon and piccalilli

*(All of the above can be carved in the room by a chef with a supplement)*

Steak and Rebellion Ale pie with flaky pastry lid and creamy mash potatoes  
Coq au vin with a light garlic & herb mash  
Roasted Scottish Salmon with Provencal vegetables  
Chilli chicken in a rich spicy tomato sauce with saffron rice  
Thai green chicken curry and fragrant rice  
Ravioli of ricotta and spinach with nutmeg and white wine cream sauce

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## Fork Buffet Menu

### Cold

Rare roast Sirloin of beef with creamed horseradish  
Red pepper and goat's cheese tart  
Poached Salmon with lime and watercress mayonnaise  
Coronation chicken breast  
Platter of carved ham, pates and pickles  
Smoked salmon, capers, organic lemon and water cress  
Sea food and avocado salad with sauce Marie rose

### Super Salads

Classic Caesar salad (put together at the table)  
Cornish New potato salad with chives and red onion  
Char grilled Mediterranean vegetables with basil  
Slow roasted plum tomato, rocket and Parmigiano-Reggiano  
Heirloom tomato, red onion and olive oil  
Char grilled Local asparagus with Pecorino shavings  
Watermelon and feta cheese, salad  
Greek salad, plum tomato, black olives, red onion & lemon  
Quinoa, beetroot super foods salad

### Salads

Plum tomato and Sauvignon vinegar shallots  
Cucumber and dill  
Grated carrot, raisins and poppy seeds  
Rice and pepper salad  
Red pepper & Pasta salad  
Exotic Garden leaf  
Torn iceberg with blue cheese dressing

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## Fork Buffet Menu

### Desserts

Chocolate mousse cake with peppered Strawberries  
Basket of Pavlova's served with cream Chantilly seasonal berry compote  
Medjoul date sticky toffee pudding with sea salt toffee sauce  
Coconut Delice, Malibu and lime jelly with toasted coconut  
Eton mess  
English strawberries with pouring cream

Assorted Cheese table (Supplement 5.50 per person)  
Selection of biscuits, grapes celery and Panforte

Fork buffets are all displayed and come with salad dressings and sauces