



CHEF'S CHOICE HOT FORK

Day 1.

Chicken, Tarragon and Mushroom Fricassee (Dairy, Celery)
Aubergine, Courgette and Soft Herb Frittata, Cheddar Cheese Crust (Egg, Dairy)
Salmon and Fennel Fishcake, Dill and Cucumber Relish (Fish, Gluten, Dairy, Celery)
Pilaf Rice

Sides

Green Beans, Sun-dried Tomato, Toasted Almonds (Sulphites)
Spinach, Beetroot, Mint, Feta Cheese (Dairy)
Tomato, Cucumber, Soft Herbs
Mixed Leaves

Day 2.

Lamb and Barley Spring Casserole (Mustard, Celery)
Potato, Chive, Onion and Cheddar Gratin (Dairy)
Roasted Citrus Salmon Delice Fillet (Fish)

Sides

Quinoa, Red pepper and Onion Jam, Toasted Crushed Walnuts, Raddicchio
(Sulphites, Nuts)
Spinach, Cauliflower Rice Salad, Sultanas, Curry Oil
Tomato, Basil, Buffalo Mozzarella (Dairy)
Garden Leaves

Day 3.

Mexican Ground Beef with Taco Shells, Chilli, Black Beans and Corn (Dairy,
Gluten, Sulphites, Celery)
Tomato and Kidney Bean Nachos, Grilled Cheddar (Dairy, Gluten, Sulphites,
Mustard, Celery)
Chipotle and Jalapeno Grilled Salmon (Fish, Sulphites)
Steamed Aromatic Rice
Guacamole, Sour Cream, Grated Cheddar

Sides

Treaded Iceberg Lettuce, Red Onion
Sweetcorn, Pea, Peppers
Tomato, Mint, Cucumber
Mixed Bean, Beetroot and Leaf Salad



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Day 4.

Grilled Chicken in Ratatouille Sauce (Celery)
Rigatoni, Basil, Spinach Gratin (Gluten)
Lemon and Oregano Roasted Salmon Fillet (Fish)

Sides

Israeli Couscous, Preserved Lemon, Parsley (Gluten, Sulphites)
Greek Salad (Dairy)
Rocket, Sun-dried Tomato, Avocado, Basil, Shaved Parmesan (Sulphites, Dairy)
Mixed Leaves, Radish

Day 5.

Pulled Shoulder of Lamb, Roasted Potato Gems, Shallots, Onions, Jus (Gluten, Dairy, Celery, Mustard)
Mushroom and Pumpkin Stroganoff (Dairy, Celery, Mustard)
Tuna Gratin (Gluten, Dairy, Mustard)

Sides

Rice, Citrus, Pea, Mint, Toasted Almonds (Nuts)
Summer Savoy Coleslaw, Peppers, Cress with Honey Mustard Dressing (Gluten, Egg, Mustard)
Roasted Sumac Cauliflower, Baby Spinach, Kidney Beans, Toasted Corn, Togashi Pepper
Buffalo Tomato, Cucumber, Mixed Leaves (Dairy)

(Minimum numbers of 20 delegates applicable)

Each day's dessert station includes Chef's selection of dessert and fresh fruit salad

ALLERGENS ARE NOTED IN BRACKETS

(Vegan options available on request. All prices are per person and exclude VAT)