



CHEF'S CHOICE HOT FORK

Day 1.

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

Sides

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

Day 2.

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

Sides

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

Day 3.

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

Sides

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



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Day 4.

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

Sides

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

Day 5.

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

Sides

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

(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)