

Standing Fork Buffet £35.00

Select from one of our five bespoke Autumn/Winter menus below:

All our standing fork buffet menus include freshly brewed tea & coffee, still & sparkling water and a selection of fruit juice

Taste of India

- Chicken korma (H)
- Chat masala (VG)
- Pilau rice (VG)
- Naan bread (V)
- Kachumber salad (V)
- Cabbage & carrot Thoran-style Indian Salad (V)

Taste of Morocco

- Chicken tagine (H)
- Chickpea and cauliflower tagine (VG)
- Cinnamon couscous (VG)
- Harissa carrot salad (VG)
- Grilled eggplant with tahini sauce (VG)

Japanese Curry

- Chicken katsu (H)
- Mushroom & green bean katsu (V)
- Steamed jasmine rice (VG)
- Japanese style coleslaw (V)
- Tsukemono (VG)
- Sesame cucumber salad (VG)

Classic Bangers & Mash

- Cumberland rings
- Chicken sausages (H)
- Quorn sausages (VG)
- Creamy mash (V) (VG on request)
- Onion gravy (VG)
- Onion rings (VG)
- Minted peas (VG)
- House salad (VG)

French Classics

- Coq au vin
- Vegan cassoulet (VG)
- Provençal ratatouille (VG)
- Potato gratin (V)
- House salad (VG)
- Salade de betteraves: Roast beetroot, goats cheese & toasted walnuts (V)

Bolt-ons

Sweet Bites

£4.00

Select one of the following:

- Chocolate brownie (V)
- Fruit flapjack (VG)
- Caramel shortcake (V)
- Lemon drizzle cake (V)
- Cherry slice (V)
- Carrot cake (V)

Fruit platter (VG) (serves 10)

£40.00

Seated

£POA

Additional main

£6.00

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 apply.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2026 - 31st March 2027

