

Standing Fork Buffet

£32.00

Select from one of our 5 bespoke menus below:

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

Indian

Butter chicken, spiced mango chutney (H)

Paneer saag aloo (V)

Pilau rice (VG)

Garam masala roasted broccoli (VG)

Carrot, cumin, watercress, red lentil salad (VG)

Kachumber salad, cucumber, onion, tomato, herbs (VG)

Mediterranean

Roast chicken, prosciutto, honey mustard dressing (H)

Saffron and leek tartlet (V)

Steamed new potatoes (VG)

Fattoush salad, cucumber, & radish with a lemon dressing (VG)

Roasted seasonal vegetables, pecorino shavings with balsamic reduction (V)

Seasonal leaves, vegetable crisps orange with a rosemary dressing (VG)

Japanese

Chicken katsu curry (H)

Vegetable katsu skewer (V)

Steamed jasmine rice (VG)

Asian slaw with pickled ginger

Chopped Asian salad with miso dressing (VG)

Rice noodle salad, grated carrot, cucumber, soy with ginger dressing (VG)

Spanish

Beef abundigas in a tomato, red pepper & paprika sauce

Mixed vegetable skewer with gazpacho sauce (VG)

Patatas bravas (VG)

White bean salad (VG)

Green beans, soft boiled eggs, tomato, black olives with mustard dressing (V)

Carrot, orange and pomegranate salad (V)

Italian

Honey baked squash, Italian sausage and chickpea stew

Roast piedmontese peppers, artichoke & black olive stuffing (VG)

Penne pasta with a pomodoro sauce (VG)

Tomato, basil, mozzarella, avocado caprese (V)

Prosciutto, rock melon, lemon fennel

Smoked bresaola, parmesan shavings, dolce latte

Bolt-ons

Sweet Bites

£4.00

Select one of the following:

House brownie (V) Vegan fruit flapjack (VG)

Chocolate caramel shortbread (V)

Lemon drizzle cake (V) Tropical fruit refresher (VG)

Seasonal Eton mess (V)

Fruit platter (serves 10)

£40.00

Seated

£POA

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 2025 - 31st Aug 2026

