

FORK BUFFET

Minimum of 20 Persons



Hot Buffet – £10.50

Choose any 2 from the following.

- Thai Sweet Chilli Chicken
- Chicken Marsala and Pinenut Casserole
- Beef in Black Peppercorn Sauce
- Beef with Guinness and shallots
- Strangford Fish Bake, Crisp Crust
- Marinated Pork with Honey & Mustard Glaze
- Seasonal Vegetable Thai Curry
- Braised Local Vegetables, Provencale sauce
- Vegetarian Risotto

Accompanied with Steamed Rice, Baby Boiled Potatoes, House Leaf Salad, a selection of Breads plus Tea / Coffee

Cold Buffet – £13.50

Choose any 3 from the following.

- Roast Co Antrim Turkey Crown.
- Farm reared Gammon
- Dressed Glenarm Salmon
- Roast Rib of Beef
- Seasonal Seafood Terrine
- Poached Fillet of Chicken
- Sweet pepper and Goats Cheese Terrine.

Accompanied with Homemade Baby Potato salad, Coleslaw, House Leaf Salad. a selection of Breads plus Tea / Coffee

Gourmet Buffet – £17.50

Choose any 2 from the Hot Buffet.

Choose any 1 from the Cold Buffet

Choose any dessert from selection below

Accompanied with Steamed Rice, Baby Boiled Potatoes, House Leaf Salad, Coleslaw and a selection of Breads plus Tea / Coffee

Optional Dessert Selection £3.75

- Pear And Almond Tart, Whiskey Crème Anglaise
- Strawberry Cheesecake served with White Peach Coulis
- Lemon Meringue Pie with Passionfruit Coulis
- Apple Crumble with Bourbon Vanilla Ice Cream
- Profiteroles filled with Toffee Cream & Belgium Chocolate Sauce
- Strawberry Sponge Flan with Crème Anglaise
- Seasonal Fresh Fruit Platter

Fork Buffets are for **Standing Events Only**, a surcharge of £1.50 per person will be charged if you wish your event to be seated.