Classic Fork Buffet

Item	Ingredients	ALLERGENS
	Salmon, prawns, salt, black peper, sour cream, cucumber	fish, crustaceean, milk,
Hand carved ham with whole grain mustard platter served with accompanying sauces & garnish	Pork,water, salt, modified starch, dried glucose syrup, dextrose, sodium triphosphate(E415), stabilisers(E407,E415),flavour enhancer(E621), antioxidantE301, flavouring, honey, preservativeE250, mustard, acetic acid	egg, mustard,
Chargrilled Italian style chicken breast pieces	Chicken breast,lemon juice, olive oil, crushed garlic, oregano and parlsey	
Roasted Mediterranean vegetables served with classic tomato & creamy	Red Onion, Mixed Bell Peppers, Courgette, Cherry Tomatoes, Durum Wheat Semolina, tomatoes, onion, basil , tomato puree, garlic, sugar, water, nutmeg, black pepper, milk.	gluten, milk
Mixed chef's crunchy vegetable salad of seasonal leaves, cherry tomatoes,	Tomatoes, cucumbers, spinach, iceberg lettuce, sweetcorn, peppers.	
New potato salad & spring onion salad with a light mayo dressing	Baby potatoes, eggs, spring onion, plum tomato, garlic, mustard, lemon juice(Potassium metabisulphite), chives, salt, black pepper, rapeseed oil, water, spirit vinegar, sugar, salt, turmeric, xanthan gum,acetic acid, potassium sorbate, lutein	egg, mustard, sulphites
Rustic breads & butter	WHEAT Flour (WHEAT Flour, WHEAT GLUTEN, Malted WHEAT Flour, Flour Treatment Agent (E300)), Water, Starter dough (WHEAT flour, Water, Salt, Yeast, WHEAT GLUTEN, Malted WHEAT Flour), milk	gluten, milk
Home made profiteroles served with a rich chocolate sauce (2 profiterole per person)	Eggs, flour, butter, sugar, fresh cream , milk, sugar, vegetable fat, cocoa powder, whey powder, soy lecithin, natural vanilla flavour	gluten, milk, eggs, soya
A selection of fresh fruit skewers (1 per person)	Melon, cantaloupe, pineapple, kiwi, strawberries, grapes	
Roasted stuffed chicken breasts, sliced & served with mixed leaves	Chicken breast, dried oregano, Parmesan cheese, walnuts, ricotta cheese, bread crumbs, vegetable oil, spinach, lettuce, rocket	gluten , milk
creamy pesto crust		
Home made Italian style spinach & Parmesan frittata	Eggs, milk, parmesan, onion, garlic, tomatoes, spinach, goats cheeese, salt, pepper	eggs, milk,
Italian fine green bean salad	green beens, olive oil, red wine vinegar, garlic, oregano, red chili , parsley, salt,	milk gluter are
with fresh oregano & grilled bread	Wheat Flour, Water, Salts, Sugar, (Bread Improver - Carrier E170, Emulsifier E472e, Full Fat Soya Flour, Vegetable Oil, Flour Treatment Agent E300, Enzyme Preparation), (Breadfat; Water, Vegetable Oils(Palm, Rapeseed), Salt, Emulsifier E471, Citric Acid E330), Yeast, Mixed Herbs(Basil, Oregano, Parsley, Marjoram, Sage, Thyme), Sliced Black Olive	milk, gluten, soya,
		eggs, mustard
Crusty baguettes served with butter	White Wheat Flour, Water, Yeast, Extra Virgin Olive Oil, Salt, Malt Wheat Flour,	gluten, milk
Home made Tiramisu	butter, Wheat Flour, Sugar, Pasteurised Free Range Egg , Ammonium Hydrogen Carbonate, Sodium Hydrogen Carbonate, egg yolks, mascarpone, cocoa, coffee	gluten, eggs, milk,
Home cooked real salt beef platter served with original horseradish & gherkins	Beef, salt, water, Spirit vinegar, horseradish, turnip, rapeseed oil, water, glucose fructose syrup, sugar, flavourings, salt, egg yolk powder, thickener (xanthan gum), mustard flour, (sodium METABISULPHITE), gherkins, water, spirit vinegar, sugar, salt, dill, mustard seed, Calcium Chloride, Dill Extract	sulphites, eggs, mustard,
Delicious chicken breast escalope coated in fresh breadcrumbs, lemon & black pepper	Chicken breast, vegetable oil, wheat flour, modified starch, salt, sugar, E450, E500, E341, Whey powder, rice flour, spices, lemon, salt, pepper, garlic powder, onion powder.	gluten , milk,
Roasted aubergines and toasted ciabatta salad served with rocket & balsamic dressing	parsley, garlic, salt pepper, basil, honey, White Wheat Flour, Water, Yeast, Extra Virgin Olive Oil, Salt, Malt Wheat Flour	gluten,
Tabboulleh salad of bulgur wheat & fresh mixed herbs	Colours (beta Carotene, Copper Chlorophyll)], Chickpeas , Onion, WHEAT Flour,	
Lentil salad with fresh lemon & olive oil dressing & crumbled feta cheese	cheese	milk
Classic seasonal mixed leaf salad with cucumber & grated carrots	Iceberg lettuce, baby spinach, rocket, cucumber, carrots, lemon juice , potassium metabisulphite,	sulphites,
Pitta bread served with houmous, & marinated chillis	Wheat Flour [Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin], Water, Yeast, Spirit Vinegar, Salt, Preservative (Calcium Propionate), Wheat Starch, chickpeas, rapeseed oil, water, salt, garlic granules, lemon juice, sesame seeds, E202. £111. chilli. citric acid.	glutensesame
A platter of sliced melon & fresh	melon, pineapple	
pineapple Home made baked cheesecake Pots	skimmed milk, cream, salt, tapioca starch, sugar, butter, (Wheat Flour, Calcium, Iron, Niacin, Thiamin), Vegetable Oil (Palm), Wholemeal Wheat Flour, Sugar, Partially Inverted Sugar Syrup, Raising Agents (Sodium Bicarbonate, Malic Acid,	gluten, milk, eggs, soya
	Oven poached salmon with prawns in a sour cream & cucumber dressing Hand carved ham with whole grain mustard platter served with accompanying sauces & garnish Chargrilled Italian style chicken breast pieces Roasted Mediterranean vegetables served with classic tomato & creamy mozzarella Mixed chef's crunchy vegetable salad of seasonal leaves, cherry tomatoes, sweetcorn & raw peppers New potato salad & spring onion salad with a light mayo dressing Rustic breads & butter Home made profiteroles served with a rich chocolate sauce (2 profiterole per person) A selection of fresh fruit skewers (1 per person) Roasted stuffed chicken breasts, sliced & served with mixed leaves Grilled salmon fillets topped with a creamy pesto crust Home made Italian style spinach & Parmesan frittata Italian fine green bean salad Italian tomato & fresh mozzarella salad with fresh oregano & grilled bread New potato salad, dressed with butter Crusty baguettes served with butter Home made Tiramisu Home cooked real salt beef platter served with original horseradish & gherkins Delicious chicken breast escalope coated in fresh breadcrumbs, lemon & black pepper Roasted aubergines and toasted ciabatta salad served with rocket & balsamic dressing Tabboulleh salad of bulgur wheat & fresh mixed herbs Lentil salad with fresh lemon & olive oil vinaigrette Lentil salad with fresh lemon & olive oil vinaigrette A platter of sliced melon & fresh pineapple	Dome pasched almon with prawers in a sour craems, occumenter fessions and carved harm with whole grain mustard platest served with accompaning sauces & garnish commender served with accompaning sauces & garnish chargified statists review of the served with accompaning sauces & garnish chargified statists syle dicken breast pieces floated Mediterranean vegetables served with classic tomato & creamy served with a served with mixed several served with a served with mixed several search of the served with mixed several served with mixed several search served with mixed several search served with mixed several served with mixed several served with mixed several served with served with mixed several served with served with served served served with served served with served served with served served served served served served served with served serve

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Category	Item	Ingredients	ALLERGENS
	Rare Roasted British Beef served with Horseradish Crème Fraiche & Watercress	Beef, salt, water, salt, pepper, Spirit vinegar, horseradish, turnip, rapeseed oil, water, glucose fructose syrup, sugar, flavourings, salt, egg yolk powder, thickener (xanthan gum), mustard flour, (sodium METABISULPHITE), milk, watercress	milk, sulphites
	Roasted Salmon with Lemon & Dill Mayo	Salmon, dill, lemon, rapeseed oil, water, spirit vinegar, eggs, sugar, salt, mustard, turmeric, xanthan gum,acetic acid, potassium sorbate, lutein	fish, mustard, egg
	Roasted Peppers stuffed with herby Brown Mushroom Rice	Red peppers, green peppers, brown rice, mushrooms, marjoram thyme, parsley, basil, savory,	
	Vine Tomato, fresh Mozzarella & Basil Salad	tomatoes, mozzarella, basil, olive oil,	milk
	Grilled Aubergines with Balsamic Dressing	Aubergines, salt, pepper, vegetable oil, balsamic vinegar	
	Potato Salad with Lemon Dressing	Baby potatoes, salt , pepper, vegetable oil, lemon juice, parsley,	
	Rustic Breads & Butter	WHEAT Flour (WHEAT Flour, WHEAT GLUTEN, Malted WHEAT Flour, Flour Treatment Agent (E300)), Water, Starter dough (WHEAT flour, Water, Salt, Yeast, WHEAT GLUTEN, Malted WHEAT Flour), Salt, Yeast, Emulsifier (E471), Flour Treatment Agent (E300), butter	gluten, milk
	Fresh Fruit Skewers	Melon, cantaloupe, pineapple, kiwi, strawberries, grapes	
	Individual English Apple Tarts served with Clotted Cream	Apple, water, apple puree, sugar, apple juice, maize starch, citric acid, potassium sorbate, wheat flour, butter, wheat starch, cocoa butter, sugar, isomalt, salt, barley malt, wheat fibres, milk powder, soya flour, soya lecithin, milk	gluten, milk, eggs, soya