



FORK BUFFETS (CONT.)

The Hot and Cold Fork Buffet Price includes:

Crockery and Cutlery Loan, White Table Linen for the Buffet Table, Quality Paper Napkins, Waiting Staff, a Chef to cook and VAT @ 20%.

HOT AND COLD FORK BUFFET

£48.15 per head

Cold Dishes - Choose two dishes from the following:

- Fresh Poached Salmon with Lime & Coriander, side dish of Mayonnaise
- Homemade Tomato, Broccoli and Basil Quiche 
- Coronation Chicken with Apricots and Almonds
- Homemade Asparagus Quiche 
- Locally smoked Chicken and Fresh Mango, Lime and Mango Dressing
- Home Rare Roast Beef with Horseradish Sauce

Hot Dishes - Choose two dishes from the following:

- Roasted Vegetable and Mushroom Lasagne 
- A Casserole of Beef marinated and cooked in Yorkshire Ale
- Chicken served in a White Wine, Cream and fresh Tarragon Sauce
- Pork and Mushroom Stroganoff with Rice
- A mild Vegetable Curry with Basmati Rice 

Cold Salads - Choose three dishes from the following:

- Homemade Apple Coleslaw 
- Tomato, Red Onion and Olive Salad 
- Mixed Leaf Salad 
- Pasta with Roasted Vegetables, Sundried Tomatoes, Tomato Dressing 
- Couscous with Vegetable Jewels, Mint & Yoghurt Dressing 
- A salad of Rice, Peppers, Red Onion, light Curried Mayo Dressing 

Included in the Price:

- Hot Minted New Potatoes and Seasonal Vegetables 
- Assorted Breads and Butter 

Puddings - Choose two dishes from the following:

- Homemade Lemon Tart with Fruit Coulis 
- Profiteroles with warm Chocolate Sauce 
- Homemade Banoffee Pie 
- Homemade Apple Pie with Vanilla Custard 
- Sticky Toffee Pudding with Sticky Toffee Sauce 
- Homemade Chocolate Roulade with fresh pouring Cream 

Freshly Brewed "Taylors of Harrogate" Teas and Coffee