



SAMPLE MENU

Hot & Cold Fork Menu

Spring/Summer cold fork - example dishes

Mains

- Rolled free range chicken marinated in apricots, preserved lemon and Moroccan spices with herbed yoghurt – wf
- BBQ marinated pork loin with roasted shallot and tarragon mayo, pickled summer veg - wf
- Roasted herbed lemon crusted salmon or poached salmon (wf) with crunchy green beans, white beans with saffron aioli
- Locally made damson gin cured salmon and mackerel platter with horseradish cream and cucumber - wf
- Carrot tarte tatin with fresh mint and goats' cheese – v*
- Vegan mezze – chargrilled vegetables, antipasti, tabbouleh, hummus and wholemeal flatbread - vegan
- Heritage tomato, courgette, and cheddar frittata wedge - v and wf
- Roast summer vegetables with summer greens and goats cheese quiche – v

Salads – all our salads are veggie

- Bombay potato salad - wf
- Dressed allotment potato salad – potatoes, beans, and beetroot with dill dressing – wf and vegan
- Tabbouleh with feta, mint and lemon - v*
- Spiced rice with saffron, olives, peppers and green beans – wf and vegan
- Red slaw with seeds - wf and vegan
- Local green leaves, pickled radish, onion seeds and carrot ribbons– wf and vegan
- V* - can do vegan alternative

Spring/Summer Hot fork buffet - example dishes

Mains

- House blend Moroccan spiced lamb sausages with mixed herby beans
- Saffron and lemon yoghurt chicken - wf
- Crispy chicken marinated thighs on summer vegetable and olive tagine
- Roasted salmon with braised onion, fennel topped with salsa verde – wf
- Roast seasonal white fish on ratatouille - wf
- Summer vegetable tagine with honeyed almonds and herbed yoghurt – v – wf, vegan without yoghurt
- Vegetarian moussaka
- Beet balls in tomato and basil sauce - vegan

Desserts

- Mini meringues with elderflower cream, berries in basil
- Raspberry and chocolate pudding cake
- Lemon and blueberry cheesecake – vegan and wf
- Millionaires shortbread chocolate tart
- Other items and organic foods are available upon request
- Some items may not be available due to seasonality
- Please contact our office if you require full allergy or dietary information on our dishes

If you require any information on dishes that are – Low sugar, Low salt, available in half portions, healthy alternative options please contact a member of our team