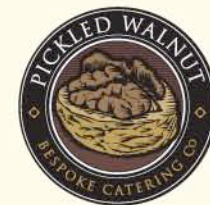


FORK BUFFET MENU



Menu Fob1 £11.95

Platter of Roast Goosnargh Turkey served with Chestnut Stuffing and Wild

Cranberry

Homemade Cumbrian Bacon and Smoked Cheese Tarts

Platter of Poached Salmon with Garlic and Sorrel Aioli

Assorted Crusty Bread

Plum Tomato with Mint Couscous ✓

Traditional Coleslaw with Pine Nuts and Sultanas ✓

Jersey Royal Potato Salad with Shallot and Chive Dressing ✓

Mixed Leaf Salad with Garden Herb Dressing ✓

Cucumber and Dill ✓

English Strawberry and Sherry Trifle

Menu Fob2 £12.95

Platter of Honey Roast Gammon with Spiced Apricot Chutney

Platter of Bowland Beef with Candied Shallots

Platter of Pernod cured Salmon

Goats Cheese and Roast Red Pepper Tartlet ✓

Halsall Carrot and Chickpea Salad ✓

Roast Beetroot and Delemere Goats Cheese with Kibbled Walnuts ✓

Mixed Leaf Salad ✓

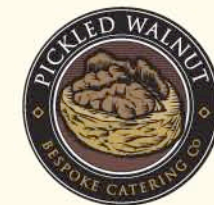
Tomato, Feta cheese and Basil ✓

Assorted Crusty Bread

Duo of Valrhona Chocolate Terrine with Raspberry Coulis

Citrus Tarts with Orange and Cardomon Compote

FORK BUFFET MENU - CONT



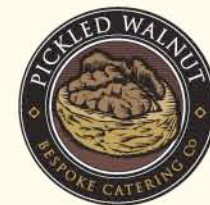
Menu Fob3 £14.95

Platter of Smoked Meats with Lancashire Pickles
Roast Suckling Pig with Quince Jelly and Marjoram Stuffing
North Sea Crevettes served with Marie-rose Sauce
Roast Red Pepper and Mozzarella Terrine v
Tabouleh v
Fine Beans with Truffle, Shallots and Walnuts v
Green Salad with Garden Dressing v
Tahini and Chickpea Salad v
Red and Gold Cherry Tomatoes v
Assorted Crusty Bread
Chocolate and Hazelnut Roulade
A Selection of Fine British Cheeses

Menu Fob4 £16.95

Ballontine of Scottish Salmon with Horseradish Crème Fraiche
Roast Sirloin of Bowland Beef with Mustard and Caramelised Onions
Wild Mushroom and Garstang Blue Cheese Pithiviers V
Smoked Goosnargh Duck with Fig Compote
Salad of Artichokes and Fine Beans with an Egg Mimosa V
Seared Yellow Fin Tuna Niçoise Salad
Goosnargh Duck and Noodle Salad
Lancashire Celeriac Rémoulade V
Mescal Leaf with a smoked garlic dressing V
A selection of luxury bread and jersey butter
Summer Pudding with Devonshire Clotted Cream
Chocolate Tart with Aniseed Mascarpone

FORK BUFFET MENU - CONT



Afternoon Tea £10.00 per person

Assam Estate Blend Tea

A Selection of Luxury Finger Sandwiches:

Cucumber, Ham, Egg and Cress, Coronation Chicken and Tuna

A Selection of Savory Pastries:

Chicken Liver Parfait, Potted shrimps, Asparagus Pancetta and Pickled

Walnut

A selection of Mini Scones with Clotted Cream and Strawberry Jam

A Selection of Mini Cakes and Sweet Pastries:

Fruit Tea Loaf, Banana Loaf, Walnut Whips

All served and delivered to your premises on three tier cake stands with

teapots