



### **Hot fork buffet dishes**

*Served in heated chaffing dishes for parties or can be prepared as freezer fillers for your home or guesthouse*

Classic beef Lasagna – Layers of beef tomato sauce, pasta, and Parmesan Mornay sauce, accompanied by a green salad with cherry tomatoes, and garlic ciabatta.

Roasted butternut squash Lasagna – with tomato sauce and layered with sheets of pasta and Parmesan mornay sauce, accompanied by a green salad with cherry tomatoes, and garlic ciabatta. (V)

Beef and Ale casserole – Braised beef steak, onions and mushrooms slow cooked with local ale, for a rich flavour served with mash potatoes.

Shepherds Pie – The classic British recipe of minced lamb cooked with onions and root vegetables in stock and topped with mashed potato

Lamb Tagine – Slow braised tender pieces of lamb cooked with Moroccan spices and dried apricots, in white wine and lamb stock. Accompanied by a lemon herby cous cous.

Chicken and smoked bacon casserole – a classic combination made with leeks and mushrooms, and herby dumplings. Accompanied by mash potatoes.

Chicken Curry - A traditional curry from southern India combining the spices of the region, cooked with onions and tomatoes finished with a little coconut milk. Served with aromatic basmati rice and homemade nann breads.

Aromatic pork belly hot pot – Asian flavours were made for belly pork, this tasty dish incorporates the flavours of fresh ginger, garlic, chili in addition to soy, Star anise and mirin. Served with egg noodles and Asian style vegetables.

Braised barbecue pork shoulder – Gently braised barbecue sauce for hours so the pork is soft and flavorsome. Served with Jacket potatoes and green salad.

Fish pie – succulent pieces of smoked haddock, monkfish, and prawns flavoured With fresh herbs topped with potato and a light cheese sauce.

Salmon en croute – Line caught salmon wrapped in pastry flavoured with sweet Ginger, spring onions, and red peppers. Accompanied by lemon cous cous, and Seasonal greens.

*We are completely flexible on the dishes and there side dishes don't be afraid to ask for what you would like. Most of our dishes can be done vegetarian, gluten and dairy free.*