



## Hot Fork Buffet Meals 2010/2011

All meals are served with bread rolls and butter

### Meat Selection

Catalan chicken with sautéed potatoes

Thai green chicken curry with scented rice

Local awarding winning Sausages with mashed potato  
& onion gravy

Sweet and sour pork with long grain rice

Hot Texas chilli long grain rice

Chicken, smoked cheese & mushroom pie roast potatoes

Shepherd's pie seasonal vegetables

Lamb & spinach curry lime & coriander rice

Chicken korma lime & coriander rice

Minted lamb new potatoes

Beef lasagne mixed leaf salad

Beef bourguignon long grain rice

Steak & Guinness pie roast potatoes

Bobotie mixed leaf salad

(Pronounced ba-boor-tea, the national dish of South Africa is a delicious mixture of curried meat and fruit with a creamy golden topping, similar to Moussaka)

### Vegetarian Selection

Jalfreze vegetable curry long grain rice

Vegetable & bean cottage pie

Vegetable lasagne mixed leaf salad

Moroccan vegetable tagine cous cous

Thai green vegetable curry long grain rice

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### Fish Selection

Salmon with a chive cream sauce new potatoes

Suffolk seafood pie seasonal vegetables

Kedgeree mixed leaf salad

### Dessert

Apple crumble

Chocolate bread & butter pudding

New York baked cheesecake

Fresh fruit salad

Seasonal pavlova

Chocolate brownie

Lemon tart

Selection of British cheeses (£3.75 supplement)

### 2 Courses

**£13.00 per head + vat**

A minimum of 20 people required for this menu.

As a guide we suggest;

20 – 40 people, choose two dishes from each course

41 – 80 people, choose three dishes from each course

80+ people, choose four dishes from each course.

