

Fork Buffets

Informal Hot & Cold Fork Buffet-

All prices quoted are exclusive of VAT

Choice One - 2 Hot Dish, 1 Potato or Rice, 3 Salads & 1 Bread £15.25 per person

Choice Two - 3 Hot Dishes, 1 Potato or Rice, 3 Salads & 1 Bread £17.75 per person

Additional Dessert Course (please see *Dessert Selector*) £3.75 per person

Main Dishes

Celtic Pride Beef in a Chili Sauce with Red Kidney Beans 🇬🇧

Celtic Pride Beef with Root Vegetables, served with Grain Mustard & Red Wine Sauce 🇬🇧

Celtic Pride Beef with Cracked Black Pepper, served with Green Peppers & Cream Sauce 🇬🇧

Celtic Pride Diced Beef with Indian Spices, served in a Hot Traditional Madras Sauce with Mini Poppadums 🇬🇧

Celtic Pride Beef, Brains Beer & Wild Mushroom with a Pastry Topping 🇬🇧

Celtic Pride Beef Stroganoff, garnished with Shallots, Gherkins & Double Cream 🇬🇧

Breast of Chicken with Garlic & Indian Herbs, served with a Creamy Masala Sauce & Mini Poppadums

Breast of Chicken in a Tarragon & Tomato Sauce, served with Oyster Mushrooms

Breast of Chicken with Smoked Bacon topped with Caerphilly Cheese, served with a White Wine & Mushroom Cream Sauce 🇬🇧

Breast of Chicken, served with Vegetables, Noodles & Thai Curry Sauce

Breast of Chicken with Welsh Honey & Mustard Sauce 🇬🇧

Breast of Chicken with Leek & Mushroom, served with a Caerphilly Cheese Sauce 🇬🇧

Breast of Chicken served with a Chasseur Sauce

Traditional Lasagne (Welsh Beef or Welsh Lamb) 🇬🇧

Diced Welsh Lamb Shoulder marinated in Yoghurt, Herbs & Coconut, served with an authentic Balti Sauce 🇬🇧

Diced Shoulder of Welsh Lamb with assorted Root Vegetables, Potatoes & Rosemary Dumplings, served with a Rosemary Jus 🇬🇧

Diced Shoulder of Welsh Lamb in Garlic, Lime & Rosemary Cream Sauce 🇬🇧

Diced Shoulder of Welsh Lamb Boulangere, served with Root Vegetables & topped with Potatoes 🇬🇧

Braised Shoulder of Welsh Lamb with an Orange & Laverbread Sauce, garnished with Leeks 🇬🇧

Pasta Dishes

Fusilli, Penne, Ravioli (Beef, Pork, Vegetarian), Tortellini (Beef, Pork, Vegetarian)

Served with a choice of: Classic Bolognese, Wild Mushroom & Caerphilly Cheese 🇬🇧, Roasted

Mediterranean Vegetables & Perl Las Cheese 🇬🇧, Smoked Gwendraeth Valley Bacon 🇬🇧, or

Mushroom & Green Pesto

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Vegetarian Dishes

Mediterranean Vegetable Lasagne

Assortment of Wild & Button Mushrooms cooked in Brandy & Paprika, served in a Creamy Sauce

Ragout of Button Mushrooms, Courgettes & Peppers with Brie Cheese

Pasta Shells filled with Ricotta Cheese, Spinach & Wild Mushrooms, served with a Cheese Sauce

Roasted Vegetables served with St Illtyd Cheese & Green Pesto Sauce 🇬🇧

Vegetable Curry with Indian Spices & Fresh Vegetables, served with a Creamy Tikka Sauce & Poppadums

Wild Mushroom & Champagne Risotto

Quorn with White Wine & Mushroom Cream Sauce garnished with a Julienne of Peppers & Per Las Cheese 🇬🇧

Quorn & Five Bean Salad in a Rich Tomato Sauce, topped with Lyonnaise Potatoes

Fish Dishes

Poached Salmon Fillet with Asparagus & Lemon Butter Sauce

Chargrilled Salmon Fillet with Baby Onions & White Wine Oyster Mushroom Sauce

Smoked Haddock with Spinach & Mustard Sauce

Oven Baked Fillet of Haddock topped with Cajun Spices

Tuna Steaks marinated in Lime, Chili & Coriander, served with Mango Salsa

Seafood Assortment with Vegetables topped with Parsley Mash

Oven Baked Cod Loin rolled in Red Pesto, Garlic & Herbs, served with a Tomato & Spinach Cream Sauce

**Plate Clips are provided to enable guests to mingle.*

**Fully laid tables can be provided upon request for a small additional charge of £1.95 per person.*

**We can also provide alternative menus to include healthy options & special dietary menus upon request.*

Fork Buffets

Cold Fork Buffet

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Select 2 Main Dishes, 1 Potato or Rice Dish, 3 Salad Dishes, & 1 Bread Dish £17.75 per person

Select 3 Main Dishes, 1 Potato or Rice Dish, 3 Salad Dishes, & 1 Bread Dish £19.00 per person

Main Dishes

Poached Salmon with Citrus Dressing

Cold Meat Platter (choice of two) to include: Honey Roast Ham, Celtic Pride Roast Beef & Carved Turkey, served with Cranberry, Mustard & Horseradish 🇬🇧

Pies (choose one), Pork & Bramley Apple, Chicken & Ham, Cheese, Pork & Cherry Tomato Ploughman's Pie
Welsh Goats Cheese & Spinach Quiche (v) 🇬🇧

Roasted Tomato, Dolcelatte & Chive Tartlet (v) 🇬🇧

Selection of Terrines, Ham Hock, Duck & Orange, & Vegetable

Potatoes (v) (choice of one)

Hot New Potatoes with Parsley Butter

Mini Jackets with Sour Cream & Chives

Rosemary Sautéed Potatoes

Leek, Thyme & Potato Bake 🇬🇧

Mash with Wholegrain Mustard & Caramelised Red Onions

Potato Salad with Lemon Oil & Dill Dressing

Rice (v) (choice of one)

Steamed Vegetable Rice

Pilau Rice

Lemon Scented Rice

Vegetable Rice

Bombay Rice

Salads (v) (choice of three)

Pasta Quill Salad with Olive Oil, Spinach & Pine Nuts

Mixed Leaf Salad

Tomato, Red Onion & Basil Salad

Cucumber & Mint Salad

Feta Cheese & Olive Salad with Cherry Tomatoes

Wild Mushroom & Pan-fried Shallots Rice Salad

Coleslaw

Cous Cous with Cucumber, Tomatoes, Mint & Lemon

Lemon infused Courgettes with Halloumi Cheese & Extra Virgin Olive Oil

Green Bean, Hazelnut, Shallots, Smoked Bacon & Welsh Goats Cheese 🇬🇧

Beetroot with Sour Cream & Paprika

Bread (choice of one)

Focaccia - Tomato & Basil, Rosemary & Rock Salt, Garlic, Naan, Bakers Basket (includes White & Granary Bloomer), or Ciabatta. Served with Welsh Butter 🇬🇧

Mineral Water Princes Gate 75cl - £2.60

Orange, Pineapple, Apple or Cranberry Juice 1ltr - £3.80
