**Hot Fork Buffet**

Artisan breads, cornish butter, olive oil, aged balsamic

**Poultry**

Pan roasted corn-fed chicken, caramelised vegetables, chianti and shallot jus

Chicken tikka marsala, poppadoms, chutneys and raita

Stir fry chicken in black bean sauce, egg fried rice prawn crackers

Chicken, prawn and chorizo orzo pasta paella, basil oil, alioli mayonnaise

Saute chicken, wholegrain mustard cream, pilaff rice

Pan roasted chicken, wild mushrooms, tarragon and chablis cream

Breaded turkey escalope, pimento chutney, vine tomato sauce

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**Seafood**

Thai prawn green curry, rice, mango and beanshoot salad

Poached salmon, cod and prawns, champagne and chive cream

Fritto Misto di Mare (fried fish), garlic mayonnaise, herbs

Pan seared sea bass, pernod curried cream, samphire

Seafood gnocchi, saffron cream, glazed cucumber

Tournedo of salmon, braised fennel, chianti jus

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**Meat**

Braised beef, honeyed root vegetables, herb dumplings,

Pan roasted pork loin, cider and sage cream

Traditional lasagne, garlic bread, vine roasted tomatoes

Lamb tagine, flat bread, tabouleh, sour cream

Chilli con carne, lime and coriander cream, tortilla, tomato and mango salsa

Beef stroganoff, paprika cream, wild mushrooms, pilaff rice

Saute beef, button mushrooms and onions, red wine sauce

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**Vegetarian**

Mediterranean vegetable lasagne, vine roasted tomato, basil dressing

Wild mushroom stroganoff, paprika cream, baby leeks

Vegetable and chickpea tagine, flat bread tabouleh, sour cream

Sweet and sour quorn, vegetable chow mein

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**Please choose 3 dishes**

**All come with salads, garden vegetables and potatoes**

**###**

**Please choose two desserts from dessert menu**