EVENT MENU

Hot fork buffet

Choose three main courses and a pudding: warming, generous dishes served buffet style, with a fresh mixed leaf salad.



MAIN COURSES

Kentish Hop and Ale Sausages with Creamy Mash and Caramelised Shallot Gravy

Moroccan Lamb Tagine with Apricots, Toasted Almonds, Mint and Roasted Vegetable Couscous

Boeuf Bourguignon with Smoked Bacon and Button Mushrooms with Creamy Mash

Wild Mushroom Risotto with Truffle Oil, Rocket and Parmesan

Four Cheese Lasagne

Slow-cooked Chilli Beef with Brown Rice and Sweet Potatoes

Fish Pie with Loin of Cod, Prawns and Spinach

Green or Red Thai Chicken or Vegetable Curry with Jasmine Rice

Creamy Chicken Korma with Toasted Almonds and Basmati Rice

Kerala Prawn Curry with Basmati Rice

Lamb Rogan Josh with Basmati Rice

Served with a mixed leaf salad with avocado, cucumber ribbons, pomegranate seeds and vinaigrette.



PUDDINGS

Rich Chocolate Brownie with Homemade Honeycomb Ice Cream and Berries

Chocolate and Ginger Torte with Mascarpone Cream

Apple, Cinnamon and Almond Crumble with Clotted Cream

Chocolate and Salted Caramel Roulade

Individual Pavlovas with Whipped Cream and Minted Berries

Italian Lemon Roulade with Blueberries

Berry Eton Mess

Classic English Trifle

New York Vanilla Cheesecake with Cointreau Fruits

Decadent Chocolate and Grand Marnier Mousse with Shortbread

Followed by tea, coffee and infusions.

This is a sample menu. Stephanie will work with you to shape it around your occasion, your guests and any dietary needs.