



## HOT FORK BUFFET 2010

### Menu A £13.50

Freshly Baked Crusty Bread & Butter

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Choose any two items (or 3 choices for £1.50 sup pp)

**Coq Au Vin** – Locally Sourced Chicken, Smoked Bacon & Mushrooms, cooked in a Red Wine Sauce

**Poached Salmon Filet** - served in a Dill, Lemon, & Cream Sauce

**Chicken Tikka Masala** – Locally Sourced Chicken, marinated in Yoghurt & Spices

**Chilli Con Carne** – Prime Local Mince, served with Flour Tortillas, Sour Cream, & Farmhouse Cheddar Cheese

**Vegetable Lasagna** - Roasted Seasonal Vegetables in a creamy Béchamel Sauce & Mature Cheddar Cheese (V)

**Pancetta & Spinach Pesto Penne Pasta** – topped with Fresh Parmesan Shavings

**Traditional Homemade Lasagne** – Prime local Mince, in a creamy Béchamel Sauce & Mature Cheddar Cheese

**Roasted Seasonal Vegetable Curry** - Oven roasted Vegetables, cooked in a fresh Chilli & plum Tomato sauce (V)

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Choose any two salads/sides from the menu

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Choose any two desserts from the menu

### Menu B £15.50

Freshly Baked Crusty Bread & Butter

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Choose any two items (or 3 choices for £2.00 sup pp)

**Red Thai Beef Curry** - Cooked in a Traditional style Thai Coconut Sauce, With Fresh Lemon Grass & Coriander

**Mediterranean Cassoulet** – Pork Sausages, Streaky Bacon & White Haricot Beans cooked in a Red Wine sauce

**Chicken Chasseur** – Locally Sourced Chicken & Baby Mushrooms, cooked in a Tarragon & White Wine Sauce

**Luxury Fish Pie** - Pieces of Fish cooked in Tarragon & white wine sauce with Creamy Mash & Cheddar Cheese

**Moussaka** - Prime Local Lamb Mince & Roasted Aubergine in a Creamy Béchamel Sauce & Cheddar Cheese

**Traditional Lancashire Hot Pot** – Chunky Lamb Pieces cooked with Sautéed Onions & Topped with Sliced Potatoes

**Spinach Nutmeg & Ricotta Cannelloni** - topped with Melted Mozzarella Cheese (V)

**Vegetarian Mixed Bean Chilli** - made with Cannellini, Borlotti & Kidney Beans, in a Spicy Tomato Sauce (V)

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Choose any two salads/sides from the menu

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Choose any two desserts from the menu

### Menu C £17.50

Freshly Baked Crusty Bread & Butter

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Choose any two items (or 3 choices for £2.50 sup pp)

**Spanish Style Lemon & Olive Herb Chicken** - served in light Crème Fraiche sauce

**Red Thai Tiger King Prawn Curry** - Cooked with fresh Ginger, Lemon Grass, & Coconut Milk

**Beef Bourguignon** – Slow cooked strips of Steak, with Pancetta, & Baby Mushrooms in a Red Wine Reduction

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Total Hospitality Ltd registered in England and Wales Company Number. 5712388

Butlers Land Farm, Mortimer, Reading, Berkshire, RG7 2AG

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**Indonesian Monkfish, Squid & Tiger Prawn Curry**

**Moroccan Lamb** – Tender pieces of Lamb, cooked in a fragrant Traditional Moroccan Sauce

**Slow Cooked Tender Pieces of Lamb** in a Fragrant Korma Sauce

**Wild Mushroom Stroganoff** – in a rich Creamy White Wine sauce (V)

**Goats Cheese Gratin** – Roasted Aubergine, Courgette & Tomato topped with Melted Goats cheese & Herb Crust (V)

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Choose any two salads/sides from the menu

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Choose any two desserts from the menu

Salads

Sides

Sliced Beef Tomato & Red Onion Salad dressed with Fresh Parsley & Olive Oil (V)  
 Seasonal Fresh Mixed Green Leaf Salad with Olive Oil & Balsamic Dressing (V)  
 Classic Caesar Salad with Pan Fried Croutons, Topped with Parmesan Shavings  
 Greek Salad with Basil Olive Oil Dressing (V)  
 Fresh Lemon, Coriander & Minted Couscous (V)

Seasonal Vegetables with Butter & Mint (V)  
 Roasted Mediterranean Vegetables (V)  
 Basmati Rice (V)  
 Buttery New Potatoes with Fresh Herbs (V)  
 Parmentier Potatoes  
 Roasted Thyme & Garlic Baby Potatoes (V)  
 Ratatouille (V)  
 (Extra salad/side order choices for £1 sup pp)

Dessert

All desserts served with fresh double cream

Chocolate Truffle Torte  
 Vanilla & Seasonal Berry Cheesecake  
 Banoffee Pie  
 Glazed Lemon Tart  
 Mango Delice  
 Treacle Tart

Raspberry, White Chocolate & Blueberry Torte  
 Classic Italian Tiramisu  
 Fresh Fruit Tart  
 Lattice Apple Pie  
 Summer Pudding  
 Bakewell Tart

Selection of Continental Cheese & Biscuits (£2.50 sup)

Additional Mixed Berries to be served with your Dessert choices (£1 sup pp)

Cup Cakes (Chocolate & Vanilla, Pink Cream & Vanilla, Pale Blue Cream & Vanilla) £2.00 each

Cheese Towers (quote available on request)

Celebration Cakes (quote available on request)

Add a cold plated appetiser - £2.50pp

**Parma Ham & Melon** served with Fresh Seasonal Leaves & Drizzled with Balsamic Dressing  
**Mozzarella & Beef Tomato Stack** Garnished with Marinated Olives & Basil Olive Oil Dressing (V)  
**Game au Porto Pate** – Made from Venison, Pheasant & Duck topped with a fine Port Glaze  
**Smoked Salmon** served with Fresh Lemon & Dill Mayonnaise  
 Caramelised **Red Onion & Goats Cheese Tart**- served on a Bed of Mixed Leaf (V)  
**Bang Bang Chicken**- with a Mint & Yoghurt Dip, served with a Thai Style salad

**Minimum order of 40 people.** This price includes; delivery, uniformed chef, presentation dishes, crockery, cutlery, disposable napkins, buffet table & buffet table linen. Linen napkins are available to hire for £1pp & linen cloths at £10.00 each. Uniformed staff are available at £12.50 per hour, per staff member. Tea, coffee, glassware, soft & alcoholic drinks are also available.

We can bring our kitchen facilities for a cost of £250 (for every 200 guests).

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