

Fork Buffets

Generous, colourful and designed to make entertaining easy, our Fork Buffets are all about relaxed dining without compromising on flavour or presentation. Choose from a selection of menus, served buffet-style for guests to help themselves and settle in at their own pace.

Ideal for weddings, parties, corporate gatherings and celebrations of all kinds, our menus can be tailored to suit your guests, occasion and budget, with everything from hearty sharing dishes and vibrant salads to seasonal sides and delicious puddings.

All prices are quoted per person and are exclusive of VAT. Crockery, cutlery, professional staffing, table linen, and glassware can be provided and will be charged separately according to your requirements. Where venues do not offer suitable kitchen facilities, additional catering equipment can also be supplied.



High Tea £24.95

Rioja & clementine glazed ham /Ce

Confit chicken & sausagemeat stuffing pie /G/Ce/E

Rainbow chard, roast squash & feta cheese frittata V/E/Mi

Piccalilli Vg/Mu

Jersey Royals tossed with sea salt & black pepper

Classic Caesar salad with garlic croutons, anchovies & parmesan shavings /G/F/Mi/E/Mu

Selection of breads & whipped butter

Fruited Tea loaf Vg/G

Victoria sponge with cream G/Mi/E

Light Summer Buffet £35

Grappa cured sea trout with apple & celery /F/Ce

Herb crusted loin of Sussex beef with salsa verde /Mu

Slow roast vine tomato tarte tatin with crumbled goat's cheese /Mi/G

Orzo pasta, cannellini beans & broad beans with sour cherries, lemon & mint /G

Char grilled tenderstem broccoli w/ tahini dressing & candied pumpkin seeds /Se

Freshly baked breads & whipped fennel seed butter /G/Mi

Blackberry & rose meringue roulade with blackberry compote, whipped cream & lemon curd /Mi/E

Working Lunch £22.95

Miso glazed salmon fillet with soy marinated soft boiled egg, kale & edamame beans with ponzu dressing, toasted sesame seeds, puffed brown rice & furikake seasoning /So/F/E/Se

Roasted squash, beluga lentils, baby spinach and roasted walnuts with ricotta, pickled jalapenos & green goddess dressing /N/Mi/Mu

Grilled free-range chicken breast & flamed aubergine freekeh tabbouleh with preserved lemon, sultanas & herbs, cucumber yoghurt, maple toasted seeds & pomegranate molasses /G/Mi

Raspberry & white chocolate blondies /G/Mi/E

Wellbeing Retreat £32

Char-grilled halloumi, puy lentil, coriander & pumpkin seed salad pots /Mi

Pumpkin, coriander & cumin fritters with nappa slaw & lime kefir /Mi/E/Se

Summer squash bhajis w/ chimichurri

Chargrilled chipotle tiger prawn skewers with pangrattato & roasted garlic mayonnaise /Cr/G/E/Mu

Bang bang chicken & vermicelli noodle salad pot w/ spicy peanut dressing /N/Se/So

Firecracker beef brisket tostada with caramelised onion & sour cream /G/Mi/Mu

Charred corn ribs, roast sweet potato & rocket with toasted seeds, lime & chipotle dressing /Mu

Mixed leaf & herb salad with edible flowers & apple cider vinegar dressing /Mu

Rhubarb yoghurt fool with pink pepper shortbreads /Mi/G

Key to dietary information: V Vegetarian | Vg Vegan | Ce Celery | G Gluten | Cr Crustaceans | E Egg | F Fish
Mi Milk | Mo Molluscs | Mu Mustard | N Nuts | Pe Peanuts | Se Sesame | So Soya

