## Fork Buffet Menus

MINIMUM 10 GUESTS - ALL PRICES EX. VAT



Beautifully presented platters of the Fayre rustic charm!

## -CLASSIC FAYRE-

£16.00PP

- Sliced Roast Topside of Beef
- Sliced Home-cooked Ham
- Sliced Local Cheese Medley
- Leek, Mushroom and Warwickshire Blue Tartlet
- Quinoa, Roasted Squash and Feta Salad
- The Fayres Classic Coleslaw
- Mixed Garden Salad with Vinegarette
- Local Crusty Bread & Butter
- Homemade Double Chocolate Brownies with Whipped Double Cream and Seasonal Berries or Fresh Fruit Platter

## -LUXURY FAYRE-

£20.00PP

- Sliced Topside of Beef
- Sliced Marmalade Glazed Gammon
- Poached Salmon with Prawns and Lemon and Parsley Mayonnaise
- Whole Roasted Piri Piri Chicken with Harissa Sauce
- Baby Mozzarella, Vine Cherry Tomato and Kalamata Olive Salad, Fresh Herb Dressing
- Celeriac, Fennel and Apple Slaw
- Roasted Vegetable, Chickpea, Feta Cous Cous Salad
- Leek, Spinach, Pea, and Fowlers Mature Cheddar Tart with Parmesan and Poppy Seed Pastry
- Local Crusty Bread and Butter
- Homemade Carrot and Walnut Cake with Cream Cheese Frosting or Fresh Fruit Platter

## -FINEST FAYRE-

£27.00PP

- Sliced Roast Sirloin of Beef with a Bearnaise Style Sauce
- Honey and Mustard Roast Gammon with Cumberland Sauce
- Roasted Crown of Turkey with Cranberry Sauce
- Poached Salmon Fillet with Tiger Prawns and Avocado and Cream Cheese Whip
- Gourmet Hand Raised Pork Pie
- Homemade Tart of 3 Local Cheeses, Red Onion Marmalade and Spinach with Poppy Seed and Cheddar Crust.
- Plate of Roasted Mediterranean Vegetables with Baby Mozzarella, Artichokes and Olives
- Celeriac, Fennel and Apple Slaw
- House Salad with Roasted Seeds and Homemade Dressing
- Selection of Artisan Breads, Butter, Extra Virgin Olive oil & Balsamic
- Fresh Fruit Platter or Tiramisu
- · Selection of Cheeses, Crackers and Chutney