

Fork Buffet Menus

Minimum 20 Guests - prices ex VAT



Beautifully presented platters of Fayre rustic charm!

Prices include our drop off service & disposable plates & cutlery if required or you can add our full service package which includes china, linen and staff please ask for prices

-CLASSIC FAYRE-

£18.00 pp

- . Sliced roast topside of beef
- . Sliced home-cooked ham
- . Sliced local cheese medley
- . Leek, mushroom cheesy tartlet
- . Fayre classic coleslaw
- . Mixed garden salad with vinegarette
- . Local crusty bread & butter
- . Homemade double chocolate brownies with whipped cream & berry garnish

-LUXURY FAYRE -

£22.00 pp

- . Sliced roast sirloin of beef
- . Sliced home-baked honey glazed ham
- . Poached salmon with prawn & lemon mayonnaise garnish
- . Seasonal tart of the day
- . Baby mozzarella, vine cherry tomato, kalamata olives & garden salad with a fresh herb dressing
- . Celeriac, fennel & apple slaw
- . Roasted vegetable, chickpea, feta cous cous salad
- . Local crusty & butter
- . Mini bites of carrot & walnut cake with cream cheese frosting & double chocolate brownies

-FINEST FAYRE -

£31.00 pp

- . Sliced roast sirloin of beef with truffled sauce
- . Sliced home-baked honey & mustard glazed ham
- . Roasted & sliced Adlington turkey breast with cranberry sauce
- . Poached salmon with tiger prawns & avocado and cream cheese whip
- . Local three cheese tart with red onion & baby spinach
- . Platter of roasted mediterranean vegetables, baby mozzarella, artichokes & mixed olives
- . Celeriac, fennel & apple slaw
- . House salad with roasted seeds & homemade dressing
- . Artisan bread basket with butter & extra virgin olive oil & balsamic
- . Farm shop cheese board with sour dough crackers, chutney & fruit
- . Lemon tart or honeycomb toffee cheesecake