



Forked Buffet

All buffets are served with a selection of fresh bread, dressings, and tea & coffee.

Option 1 - Two hot dishes, three cold items, and six salad items

Option 2 - Two hot dishes, five cold items, and eight salad items

Hot

- Chicken breast with red onions and button mushrooms in a Dijon mustard creamy sauce
- Traditional beef cobbler – beef cooked with red wine and vegetables, topped with herbed scones
- Traditional lasagne
- Traditional fish pie made with salmon, pollock, king prawns, and fresh tarragon
- Chicken brochette with arrabiatta served with pilau rice
- Braised beef in thyme, red wine and root vegetables
- Lamb kleftiko
- Succulent pork steaks marinated in sage and lemon, served with a white wine cream sauce
- Ratatouille lasagne topped with sesame seeds and smoked cheddar
- Linguine pasta with pine nuts, red pesto, feta cheese and zucchini served in a creamy garlic sauce
- Traditional moussaka

Cold

- Poached salmon fingers with a lemon mayonnaise
- Large tiger prawns coated in garlic butter (£2 per person supplement charge)
- Smoked salmon rolls
- Home cooked Suffolk gammon
- Home cooked sirloin of beef
- Home cooked loin of pork
- Home cooked Suffolk turkey breast
- Brie and spicy apple chutney quiche (V)
- Chicken, coriander, and red onion quiche
- Sweet pimento, red onion, and mozzarella quiche (V)
- A selection of cheeses
- Antipasto platter – continental salami
- Heritage tomato, baby basil, and mozzarella bruschetta
- Fresh fruit cascade



Salad Selection

- Bombay potato salad with spinach
- Coleslaw made with red onions, roasted garlic, mayonnaise, and horseradish (V, GF)
- Sliced beetroot with red onion, oranges, and ruby chard leaves
- Tomato, mozzarella, and basil salad with a balsamic vinaigrette (V)
- Chinese rice salad with stir fry vegetables and hoisin sauce dressing
- Nicoise salad – French beans, cherry tomatoes, diced potatoes, and capers, bound in a coarse grain mustard dressing (V, GF)
- Watercress, baby spinach, and rocket salad with parmesan shavings (V)
- Roasted balsamic vegetables with strips of Italian meats
- Tenderstem broccoli with chorizo, manchego, and caraway seed crème fraiche
- Salmon, pasta, and sweetcorn salad in a green pesto dressing
- Traditional Caesar salad (V)
- Greek salad – cos lettuce, rocket, feta cheese, beef tomato, and stuffed olives (V)
- Tossed mixed salad (V, GF)
- Butter beans with roasted tomatoes and fresh basil
- Turmeric and yoghurt-coated cauliflower with a herby salad, fresh mint, and cardamom
- Chargrilled cauliflower with radicchio, miso dressing, and pistachio pesto