

Fork Buffet Menu
2023

Select three from below hot, cold or mixed

Cold Dishes

- Spinach roulade filled with prawns & smoked salmon
- Fish platter – includes smoked trout fillet, smoked salmon, potted shrimps, prawns served with samphire & lemon mayonnaise
- Fillet of salmon with watercress mayonnaise or avocado & crème fraiche cream
- Chicken with mango & toasted cashew nuts in light curried mayonnaise
- Poached chicken with a tarragon sauce and pea shoot garnish
- Roasted za'atar chicken breast with jewelled cous cous salad
- Tandoori chicken with Tzatziki
- Honey roasted Wiltshire ham with mango salsa or grain mustard
- Roasted topside beef with basil pesto
- Roasted fillet of beef with horseradish cream (£2 per head supplement)

Main course Salads

- Thai beef salad
- Fresh tuna Niçoise
- Chicken Caesar Salad
- Citrus, chicken & halloumi salad

Cold Tarts

- Pea, asparagus & goats cheese tart – V
- Gruyere cheese & leek tart – V
- Saffron crab & coriander
- Salmon & fennel
- Goats cheese & red onion chutney - V
- Summer vegetable frittata – V



JOANNA PARKER

ALL EVENTS CATERED

The Chesnuts, London Road
Stroud, Glos. GL5 2AT

Hot Dishes

- Spiced roast salmon with caper butter sauce
- Salmon & spinach en croute (hot or cold)
- Luxury fish pie with pureed pea topped with creamy mash
- Slow cooked chunky chili with sour cream and tortilla chips
- Lamb tagine with apricots & jeweled cous cous
- Slow roasted lamb with pomegranate & mint
- Fragrant lamb & orzo casserole
- Classic beef lasagna
- Shepherd's Pie – either with lamb mince or lentils – V & VE
- Venison stew with juniper berries & port
- Beef Carbonnade with garlic croutons
- Italian braised beef stew with Porcini mushrooms & olives in red wine
- Chicken, date & olive tagine
- Chicken, ham and leek puff pastry pie
- Aubergine rolls filled with goats cheese & topped with pomegranate & yogurt – V
- Spinach, ricotta & courgette lasagna - V
- Stuffed red peppers with spiced lentils & feta – V & VE
- Falafel curry with spinach – V & VE
- Spicy bean casserole with crispy cauliflower topping – V & VE

Salads

Choose three salads or vegetables

- French green beans & mange tout with hazelnuts & orange
- Roasted vegetable salad Harissa dressing
- Classic homemade coleslaw with pumpkins seeds
- Broad bean, feta & mint salad
- Minted pea, soya bean & green bean salad
- Courgette salad with chili & lemon & olive oil dressing
- Lemony fennel, chicory & radish salad
- Roasted butternut squash salad with spinach, pine nuts & feta
- Butterbean salad with sweet chili dressing and herbs
- Tomato, mozzarella & basil with Balsamic glaze



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- Italian Panzanella bread salad
- Roasted cauliflower with cherry tomatoes, dill & capers
- Cous cous with griddled cherry tomatoes & fresh herbs
- Giant cous cous with spice roasted butternut squash, pinenuts & coriander
- Chickpea, vine tomato and parsley salad
- Tabbouleh (bulgur wheat with parsley, mint, lemon & cucumber)
- Tomato, red onion & avocado salad with fresh coriander
- Camargue red & wild rice salad with dried cherries & broad beans
- Beetroot, potato, and dill salad

Vegetables

- Braised red cabbage
- Roasted root vegetables
- Seasonal vegetables
- Roast carrots with cumin & honey
- Dauphinoise potato
- Mashed potato
- Roast potatoes with garlic & thyme
- Basmati rice

All the above served with warm new minted potatoes & mixed leaves

Dessert – choose 3

- Raspberry & rosewater meringue roulade
- Strawberry & pistachio Pavlova with strawberry coulis
- Orange blossom poached peaches with vanilla ice cream
- Classic lemon tart with raspberries & thick cream
- Cardamom & rosewater poached pears with vanilla ice cream
- Chocolate mousse cake with raspberries & crème fraiche
- Salted chocolate cheesecake with caramel drizzle
- Bowls of mixed summer fruits with meringue kisses & cream
- Pear & almond tart with clotted cream
- Lime & pistachio cheesecake



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- Classic Summer pudding with thick cream
 - Vanilla cheesecake with strawberries
 - Raspberry & Amaretti trifle
 - Ginger & mascarpone cheesecake with blueberry compote
 - Profiteroles with rich chocolate sauce
 - Lemon posset with mixed summer fruit compote & vanilla shortbread
 - Sticky toffee pudding with caramel sauce & vanilla ice cream
 - Spiced plum crumble with vanilla custard
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- Local Gloucestershire cheeses, with chutneys, grapes & biscuits

Let me know if you would like Coffee, tea and fresh mint tea and chocolates, this can be added on for a small charge

Food Allergies & Intolerances – Please do let me know if any of you or your guests have any allergies and I can let you know the ingredients used

All vegetarian dishes can be Vegan if required.

Once your menu is chosen the prices can be confirmed.