

## Lunch Menu

Combining fresh and delicate flavours, our chefs have created the perfect dishes to complement your event

### Fork Buffet

#### Mains

Choose one for your group to share

**West country chicken pie**  
*chicken, leek and smoked bacon  
with puff pastry lids*

**Slow-cooked braised beef**  
*in beer and root vegetables  
with herb dumplings*

**Traditional cottage pie**

**Oven-baked lasagne**

**Beef Bourguignon**

**Moroccan lamb tagine**  
*slow-cooked, with a lemon  
and herb couscous*

**Chicken chasseur**  
*cooked on the bone with  
tarragon and tomato*

**Pulled pork and bacon mac and cheese**

**Braised beef chilli con carne**  
*with rice*

**Chicken tikka masala**  
*on pilau rice with naan  
bread and fresh coriander*

**Sautéed chicken fajitas**  
*with vegetables, tortilla wraps,  
sour cream and tomato salsa*

**Thai green chicken curry**  
*with fragrant rice*

**Mediterranean stuffed jacket potatoes v**

**Wild mushroom gnocchi v**  
*with Italian hard cheese  
shavings and basil pesto*

**Mediterranean vegetable lasagne v**

**Wild mushroom stroganoff v**  
*with pilau rice*

**Mac 'n' cheese v**  
*broccoli, spinach and feta*

**Goosey macaroni cheese v**

**Vegetable tikka masala v**  
*with pilau rice*

**Provençal vegetable and bean fricassee ve**  
*finished with red pesto*

#### Sides

Choose two for your group to share

**New potatoes v**  
*and spring onion in a  
wholegrain mustard mayonnaise*

**Selection of warm bread v**

**Caesar salad v**  
*with garlic croutons and  
Italian hard cheese flakes*

**Salted crispy chips ve**

**New potato Lyonnaise v**  
*in olive oil with caramelised  
onions and chopped parsley*

**Seasonal vegetables**  
*gently steamed and tossed in butter*

**Mixed salad ve**  
*with rocket and herb dressing*

**Coleslaw rouge v**

**Greek salad v**  
*with crumbled feta*

**Buttery mashed potato v**

**Lemon and vegetable couscous ve**

**Roast potatoes**  
*home-style, cooked in goose fat*



#### Allergies

We use allergens in our kitchen as part of the preparation of food. We also cook different foods in the same equipment. Please advise us of any allergies on every visit to our restaurants as our recipes are subject to change and we occasionally substitute products. Full allergen information from items on our menu is available upon request. Should you require more detailed information related to any 'may contains' or the cooking process, please discuss with your Server. Due to the presence of various allergens in our kitchen, we cannot eliminate all risk of cross contamination. All dishes may contain ingredients not listed in the menu description. Some of our meat/fish dishes may contain bones. To the best of our knowledge, the foods on our menus do not contain genetically modified soya or maize. Please be aware we do use a considerable amount of nuts in this kitchen.