

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.