



CONFERENCE AND EVENTS

## MENU SELECTOR

### *Fork Buffet Menu 2019*

**Please select 2 meat and 1 vegetarian main course from the options below**

#### **Meat main course**

Grilled Cumberland sausage, Yorkshire pudding, onions and red onion jus

Shepherd's pie  
pulled shoulder, shank and leg of English lamb cooked three ways  
braised with celery, heritage carrots and banana shallots (GF)

Braised blade of longhorn Beef  
slow cooked with baby onions, chestnut mushrooms and pancetta in  
a rich red wine and thyme sauce (GF)

Classic penne chicken carbonara  
crisp pancetta and parmesan cream sauce

Beef lasagne  
slow cooked minced beef with oregano, thyme, tomato and finished  
with a cheese sauce

Chicken tikka masala  
slow cooked chicken thighs, light spices and yoghurt (GF)

#### **Vegetarian main course**

Ascot mac 'n' cheese  
fresh macaroni, Sussex Charmer and mozzarella sauce

Roasted butternut squash cottage pie  
braised with celery, heritage carrots and banana shallots

Vegetable hot pot  
slow cooked root vegetables in a tomato and herb sauce topped  
with charlotte potatoes (GF)

Wild mushroom and butternut risotto  
Truffle oil and shaved parmesan (GF)

Blacksticks Blue and walnut soufflé  
mushroom and tarragon sauce

**Please select any 2 side dishes to accompany main courses**

Bubble and squeak  
Spiced red cabbage  
Cauliflower cheese  
Sweet potato wedges  
Seasonal vegetables  
Roasted new potatoes  
Mashed potatoes  
Herb rice

#### **Please select 1 dessert option**

Lemon tart and clotted cream  
Strawberry cheesecake and strawberry caviar  
Chocolate St. Honoré and chocolate dressing  
Fresh fruit salad and pouring cream (GF)

(GF)-Gluten Free