

## Fork Buffet

---

The Fork Buffet Requires You to Select 4 Mains + 5 Salads and One Potato Option  
Starters & Desserts can be added at an additional cost

### COLD MAIN COURSE

Mustard Roasted Rib-Eye of Beef (hot or cold)  
Honey Caramelized Glazed Gammon  
Free Range Lemon and Thyme Chicken  
Dressed Half Side of Salmon

A platter of Atlantic prawns, crab meat, mussels and smoked mackerel

### HOT MAIN COURSE

Confit of Duck, Black Cherry and Port Wine Sauce  
Roast Cod Bourguignon  
(v) Cauliflower Cheese Macaroni Bake  
(VE) Homemade Nut Roast and Roast Vegetable Gravy

### SALADS AND VEGETABLES

(VE) Quinoa Tabbouleh  
(VE) Nicoise Salad  
(VE) Beetroot & Carrot  
(VE) Pressed Tomato & Onion  
(VE) Seasonal Leaves  
(V) Watermelon & Feta  
(VE) Moroccan Smoked Paprika Aubergine & Chickpea  
(VE) Balsamic Grilled Vegetable Pasta

### VEGETABLES

Honey Roast Vegetables

### POTATOES

Lyonnaise, Chilli Garlic Sweet Potato Gratin, Minted New Potatoes, Goose Fat Roast Potatoes

### DRESSINGS

French Vinaigrette  
Classic Marie Rose  
Thousand Island Dressing  
Caesar Dressing  
Honey Mustard

Selection Artisan Flavoured Loaves

Lavazza Coffee or a Selection of Twinning's Teas

£26.50

(V) Vegetarian (VE) Vegan

## Fork Buffet - Starters

---

£4.95

Mushroom & Thyme Soup

Roast Guernsey Tomato and Celery Soup  
Basil emulsion

Smoked Mackerel & Confit Potato Terrine  
Dressed leaf salad lemon & chives cream

Prosciutto Ham & Duck Roulade  
Seasonal fruit chutney and toasted brioche

Brandy Liver Parfait  
Aromatic red onion confit, toasted brioche

Ham & Egg  
Pressed ham hock, parsley terrine, apple puree & gribiche sauce

Smoked Haddock & Caper Fishcake  
With lemon potato salad & tartar sauce

Smoked Salmon & Crab Charlotte  
red onion and beetroot salsa with citrus crème fraiche

(VE) (v) Marinated Mediterranean Vegetable Salad  
With balsamic syrup & red pepper coulis

(v) Red Pepper & Soft Cheese Spring Roll  
Sundried tomato pesto, cucumber & spring onion salad

(VE) (v) Simple Humus  
Lemon & olive oil dressed tabbouleh, Arabic flat bread soldiers

(V) Vegetarian (VE) Vegan

## Fork Buffet - Desserts

---

£4.75

Sticky Toffee Pudding  
With caramel sauce and Guernsey dairy cream

Baileys Cheesecake  
Vanilla custard jelly & coffee syrup

Black Forest Brownie  
Warm kirsch chocolate sauce  
Light whipped Guernsey cream

Guernsey Gache & Butter Pudding  
Served with warm custard & orange compote

Marmalade Frangipane Tart  
Topped with Le Hechet Farm House rum & raisins ice cream

Mango Panacotta  
Set on a tropical fruit minestrone

Glazed Lemon & Lime Tart  
With Le Hechet Farm raspberry sorbet

(VE) Vegan Pumpkin Pie  
with a chilled fruit coulis

(VE) Rustic Apple Crumble  
with raspberry sorbet

Selection of Continental & Guernsey Cheeses  
Served with Chefs aromatic fruit chutney

(VE) Vegan