



**SIDNEY SUSSEX**  
— CONFERENCES —

## **Fork Buffet Menu**

### **2019/2020**

#### **Hot Buffet - £26.50 + VAT**

Please choose two main courses and one dessert. All main courses come with a dressed mixed leaf salad, a tomato and red onion salad, freshly baked bread rolls, tea and coffee.

#### **Main Course**

Baked Fillet of Salmon with Roasted Mediterranean Vegetables, Basil Pesto and Pine Nuts

Lamb Tagine with Spiced Couscous

Thai Green Chicken Curry with Prawn Crackers, Coriander Infused Rice

Braised Beef in Cambridge Ale with Shallots, Mushrooms, Mustard Mash

Confit of Duck Leg with Butter Bean and Chorizo Cassoulet

#### **Vegetarian Main Course**

Butternut Squash Risotto with Baby Leaf Spinach and Beetroot Crisps

Mushroom and Spinach Carbonara, Pasta Penne

Potato Gnocchi with Roasted Butternut Squash, Baby Spinach Leaf and Sage

Butter, Toasted Pine Nuts

#### **Dessert**

Tiramisu with Shortbread Biscuit

Chocolate and Pistachio Torte with Amaretti Biscuits

Chocolate Brownie with Vanilla Bean Crème Fraiche

Exotic Fruit Salad with Passion Fruit Syrup

Baked New York Style Cheesecake with Apricot Compote

Glazed Lemon Tarts with Raspberry Cream

Profiteroles with 74% Dark Chocolate Sauce

Selection of Cheeses, Biscuits, Grapes and Celery

Freshly Prepared Soup of the Day & Bread Roll - Supplement £5.25

## Cold Buffet - £26.50 + VAT

Please choose three main courses, three salads and one dessert. All menus come with freshly baked bread rolls, tea and coffee.

### Meat Main Course

Oak Smoked Salmon with Wasabi Crayfish Tails, Lemon and Dill Mayonnaise  
Honey Glazed Suffolk Gammon with Plum Chutney  
Roasted Sirloin of Beef with Horseradish Mayonnaise  
Salad of Chicken Breast, Apple and Smoked Hickory Mayonnaise

### Vegetarian Main Course

Goat Cheese and Walnut Tart  
Marinated Halloumi Cheese with Roasted Peppers  
Marinated Artichoke with Lemon and Smoked Garlic

### Salads

Hot New Potatoes with Mint Butter  
Mixed Summer Leaf Salad with Lemon and Olive Oil  
Tomato, Basil and Red Onion Salad Balsamic Dressing  
Roasted Butternut Squash and Courgette with Couscous  
Quinoa with Feta Cheese, Rosemary and Avocado Pear, Confit of Lemon  
Cucumber and Orange Salad with Natural Yoghurt  
Coleslaw with Roasted Pine Nuts, Orange Marinated Kalamata Olives  
Potato Salad with Spring Onion, Grain Mustard and Mayonnaise

### Desserts

Tiramisu with Shortbread Biscuit  
Chocolate and Pistachio Torte with Amaretti Biscuits  
Lime Posset with Coconut Sable Biscuit  
Exotic Fruit Salad with Passion Fruit Syrup~  
Baked New York Style Cheesecake with Apricot Compote  
Pecan Nut and Toffee Tart with Cornish Clotted Cream  
Selection of Cheeses, Biscuits, Grapes and Celery

### Food allergies and intolerances

Some of our ingredients contain allergens. Please speak with a member of staff for more information.