

Emily Botham

Fork Buffet menu ideas

Menu one

Seared teriyaki fillet beef with coriander and radish.
Flaked salmon, asparagus and quails eggs with crispy croutons and Caesar dressing.
Sticky sesame glazed chicken with crispy oriental vegetables.
Fresh green salad.
Roast new potatoes with rosemary and rock salt or new potatoes the minted butter.
Warm Italian breads.

Menu two

Teriyaki style salmon with pickles cucumber and tangy lemon mayo.
Thai style chicken with crispy oriental vegetables.
Fresh green salad.
Roast new potatoes with rosemary and rock salt or new potatoes the minted butter.
Warm Italian breads.

Menu three

Poached salmon parcels with smoked salmon, king prawns and dill and lemon mayonnaise.
Spiced creamed chicken with toasted almond and grapes.
Fresh green salad.
Roast new potatoes with rosemary and rock salt or new potatoes the minted butter.
Warm Italian breads.

(Here are some salad ideas of which I suggest you select two from the following to go with either menu one or two or three.)

Broad beans, crispy pancetta and pine nut salad.
Roast asparagus, artichoke and fennel salad.
Peach, mozzarella, pine nut and rocket salad with a raspberry vinaigrette.
Water melon, feta and black olive salad with red onion dressing.
Roast vine tomatoes infused with garlic and extra virgin olive oil.
Sunblushed, plum and beef tomato, mozzarella salad with a basil drizzle.
Roast Mediterranean vegetable terrine.
Baby spinach gorgonzola, walnut and pear salad.

Emily Botham

Hot Fork Buffet menu ideas

Luxury fish pie with quails eggs and white wine and parsley sauce.

Cottage pie.

Beef boginion with caramelized shallots and battened carrots and mini pastry tops.

Lasagne/ vegetable lasagne.

Rich roast tomato meat balls.

Wild mushroom and beef stroganoff.

Tender loin of lamb in minted jus with crispy sliced potato topping.

Moroccan spiced lamb with apricots and prunes.

Chicken Thai green curry.

Chicken in a creamed lemon tyme and white wine sauce.

Chicken thighs with roasted Mediterranean vegetables black olives and capers.

Brussels sprouts, crispy pancetta and pine nut salad.

Roast parsnip and sweet potato with sesame seeds and balsamic glaze

Sprouting broccoli with soya, ginger and toasted pine nuts.

Peach, mozzarella and rocket salad.

Water melon, feta and black olive salad with red onion dressing.

Roast vine tomatoes infused with garlic and extra virgin olive oil.

Sunblushed, plum and beef tomato, mozzarella salad

Baby spinach gorgonzola, walnut and pear salad.

(I suggest you select two of the following hot main course options and two of the vegetable/salad dishes)

All served with a choice of potato dish, green salad and breads:

Roast potatoes with goose fat and rock salt.

Roast baby new potatoes with rosemary, sea salt and extra virgin olive oil.

Dauphinoise potatoes.

Fresh green salad.

Warm Italian breads.

Emily Botham

Fork buffet dessert ideas

Banoffee pie with caramelized glass sugar and passion fruit

Lemon and ginger cheese cake with tropical fruit..

Tropical fruit pavlova with lemon curd cream.

Bitter chocolate and hazelnut meringue roulade with raspberries.

Chocolate orange and Grande Marnie roulade.

Triple chocolate brownies with raspberries and praline mascarpone cream.

Rich chocolate bread and butter pudding.

White chocolate tiramisu.

Irish cream and orange chocolate cheese cake.

Summer fruit trifle.

Tropical fruit salad.

From the dessert options I suggest you select two of the following options.

Mini meringues

Double dipped profiteroles

Strawberries dipped in chocolate

Triple chocolate brownies

Alternatively:

Mini selection of desserts: