



Forkful Food



Classic British Summer Special FORK BUFFET

This menu is designed for **cost-effective summer entertaining from as little as £24** per head and is **ideal for larger numbers**. We've put together a selection of our **most popular and frequently ordered dishes** which just happen to **epitomise perfect British summer eating!**

The Classic British Summer Buffet Special **costs £600** for a buffet that **will feed up to 25 people**.

You can add **additional guests at £16.50 per person** and **add a 23cm tart**, quiche, or galette that feeds 6 generously (or up to 12 less generously) for £45.

We can deliver your **food ready plated and ready to serve** on our good quality platters and bowls (we re-use these so they need to be returned!). Or if you prefer, we can help you **decant the food into your own dishes**. As with all our food, we aim to **deliver shortly before your guests arrive**, so your food is perfectly fresh - and it won't need to be refrigerated as long as it is eaten within 4 hours.

We can also **arrange all the hire equipment, waiting staff, drinks, ice and chiller bins** you might require - or we can **advise you on what you need to get**.

If you would like to book Forkful Food for your event, or wish to discuss your requirements further, please contact Ruth Weighill at: ruth@forkfulfood.com/07711034928. **BOOKING:** If you'd like to book ForkfulFood, we require a 25% non-refundable deposit (on the food cost only) to secure the date; final numbers and the balance are payable 10 working days before your event. **DROP OFF:** We don't charge for the hire of our high quality platters but we ask that you clean and return them to us after your party. Alternatively, we can supply on disposable, biodegradable, lidded platters at as small additional cost. **DELIVERY:** We offer free local delivery (SW12, SW15, SW17, SW18 & SW19); delivery charges may apply to other postcodes.

Classic British Summer Special

MENU

Mains - Choose 2

- Poached salmon with lemon mayonnaise
- Coronation chicken
- Tuscan lemon & rosemary chicken breasts (H/C)
- Classic devilled eggs
- Rare roast topside of beef with horseradish cream
- Wiltshire ham platter with Piccadilli
- Housemade herby sausage rolls (H/C)
- Housemade vegetarian or vegan sausage rolls (H/C) (V/VN)
- Roasted romano peppers stuffed with puy lentils & feta (H/C)
- Roasted vegetable strudel (H/C) (V/VN)
- Tart, quiche or galette of your choice

Salads - Choose 3

- Seasonal Summer Salad with cider vinaigrette (VN)
- Green summer cabbage & fennel coleslaw with herby buttermilk dressing (V)
- Heritage tomato & shallot salad (VN)
- Sugar snap pea salad with Pecorino and crispy pancetta
- Farro salad with roasted tomatoes, olives, basil & feta (V)
- Herby potato salad with lemon & wholegrain mustard vinaigrette (VN)
- Lentil salad with walnuts & goats cheese (V)
- Basmati & wild rice salad with herbs & peas (VN)

Desserts - Choose 2

- Classic pavlova with berries & cream
- Classic Lemon tart
- Citrus polenta cake
- Glazed red berry delice
- Chocolate & salted caramel torte
- Glazed chocolate mousse tart
- Basque burnt cheesecake
- Classic tiramisu
- Vegan Chocolate mousse (VN)
- Summer pudding (VN)

Key:

(H/C): Can be served hot or cold
All other items served cold
(V): Vegetarian
(VN): Vegan

TARTS & QUICHES

Add an additional 23cm tart or quiche which will feed 6-12 people for £45 or choose one as one of your main course options:

Vegetarian

- Slow roast tomato, basil & parmesan tart (V) (H/C)
- Spinach, sun-dried tomato, basil & feta tart (V) (H/C)
- Courgette & goat's cheese tart (V) (H/C)
- Caramelised red onion & goat's cheese tart (V) (H/C)
- Smoked cheddar & melted onion tart (V) (H/C)
- Petit pois & mint tart with parmesan & thyme pastry (V) (H/C)
- Asparagus hollandaise tart (V)

Meat & fish

- Roasted red pepper, chorizo & Manchego tart (H/C)
- Hot smoked salmon, leek, garlic potato and dill tart (H/C)
- Smoked bacon, brie & leek tart (H/C)
- Classic quiche Lorraine (H/C)

Vegan

- Tomato & romesco tart (VN)
- Ratatouille tart (VN)
- Beetroot Tarte tatin (VN)

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