



BUFFETS 2025/26

Here at Forkful, **buffets are all about flexibility** and our range of **fork, finger and bowl food buffet** options are designed to enable our clients to put together **menus and serving styles** that suit their **tastes, budget**, and the **needs of their guests**.

BUILD YOUR OWN BUFFET

Central to this is our popular "Build Your Own Buffet" which offers **flexible pricing** options, depending on **how many dishes** you want to serve. Our **BYO buffet** menu is bursting with delicious choices, with plenty of meat, fish, poultry and vegetarian/vegan options as well as loads of bright and colourful salads and hot sides, and not forgetting the mouthwatering puds! Most of our clients choose cold buffets, but if you want to **add some hot food**, we've indicated the buffet **items that can be heated up**. If you are planning on doing some hot food, it's worth having a chat with us to discuss logistics and ensure your kitchen is up to the task!

CLASSIC BRITISH BUFFET SPECIAL

For something a little more **traditional**, our **cost-effective** Classic British Buffet menu makes the most of the wonderful produce that a Britain has to offer. From salmon to strawberries, Coronation chicken to quiches, we have pulled together dishes that boast **familiar flavours**, have stood the test of time and will **appeal to eaters young and old**.

BOWL FOOD BUFFET

Mini meals served in bowls with a fork, bowl food can be **set up as a bowl food buffet for guests to help themselves to**. A great way of offering your guests a variety of different flavours and cuisines. Another great option is to serve a bowl food-sized salads in combination with our finger buffet manapés options. Interested? Give us a call to discuss.

FINGER BUFFET

Our **manapés** are designed to be substantial enough to leave your guests feeling well-fed, and are **ideal put out on a buffet** for guests to help themselves to. For added variety and visual interest, you can combine your finger buffet manapés with grazing platters - see our special offer **Finger Buffet & Grazing Platter Combo**. Or you could offer a bowl-food salad buffet with your manapés (see our Salad section for options).

TARTS & QUICHES

We've got a lovely **selection of savoury tarts and quiches** that you can **choose as part of your Build Your Own or Classic British** buffets. Or you can **add them as an extra dish** - handy if you have a small number of vegetarian or vegan guests to cater for.

CHILDREN'S LUNCHBOXES

Our simple kid's lunchboxes are a **great way to ensure that your smaller guests can get fed quickly** - and if all the excitement is too much, they can graze on their boxes throughout the party. **Lunchboxes cost £10** each and contain a sandwich (usually half cheese and half ham - but you can have anything you like), a homemade muffin or cookie (usually banana/choc chip), a carton of juice, carrot & cucumber sticks and grapes or clementine segments.

DROP-OFF DELIVERY

Our buffets are available for "drop-off" delivery and we can supply everything ready plated for you, or decant into your own serving dishes should you prefer. Hot items come oven-ready in foil containers.

BUFFET PRICING

2025/26

BUILD YOUR OWN BUFFET:

Our Build Your Own Buffet gives you ultimate flexibility in choosing your menu and pricing options means you can fit your food to your budget.

OPTION 1: 1 x main course, 3 x salads or sides, 1 x dessert* (£30 per head)

OPTION 2: 2 x main course, 3 x salads or sides, 2 x desserts* (£35 per head)

OPTION 3: 3 x main course, 3 x salads or sides, 3 x desserts* (£40 per head)

(* Feel free to drop a dessert and replace it with a quiche)

MINIMUM ORDER: £600 (£1000 weekends)

CLASSIC BRITISH BUFFET SPECIAL

This menu is designed for cost-effective entertaining from as little as £26 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 great British food!! The Classic British Buffet Special costs £650 for a buffet that will feed up to 25 people. You can add additional guests at £17.50 per person and add a 23cm tart, quiche, or galette that feeds 6 generously (or up to 12 less generously) for £45.

MINIMUM ORDER: £650 (£1000 weekends)

BOWL FOOD BUFFET

Our Bowl Food costs £6 per bowl and is served in high quality disposables (proper china bowls and metal cutlery can be hired at an additional cost). Please note that, generally, you will require an onsite chef and waiting staff to finish and serve your bowls

MINIMUM ORDER: £600 (£1000 weekends)

FINGER BUFFET

Our manapés cost £5.50 each and we recommend serving 5-6 per person. Our Manapé + Grazing Platter Special Offer Combo costs £940 for 25 people with additional guests added at £32 per head. It consists of 5 manapés per head plus 2 grazing platters - choose savoury, sweet or one of each.

MINIMUM ORDER: £600 (£1000 weekends)

OPTIONAL EXTRAS

Add a 23cm tart or quiche which serves 6 generously or 10-12 with small portions for £45 each.

Children's lunchboxes - £10 each - sandwich, fruit, veg sticks, juice & muffin/cookie

BUILD-YOUR-OWN BUFFET

HOW TO BUILD YOUR BUFFET

Choose your pricing option

Choose your main course items from the menu on this page

Choose your salads from the menu on page 3

Choose your desserts from the menu on page 4

Choose optional extra tarts & quiches from the menu on page 4

MAIN COURSE ITEMS

Chicken & Poultry

Coronation chicken

Tuscan lemon, garlic & rosemary chicken breasts with gremolata dressing (H/C)

Piri Piri chicken with saffron aioli (H/C)

Chicken in a creamy Somerset cider & mustard sauce (H)

Chicken tagine with preserved lemon & olives (H)

Citrus & za'atar crusted chicken breasts with preserved lemon & tahini yogurt sauce (H/C)

Southern style crispy fried chicken with buttermilk dressing (H/C)

Asian poached chicken salad in a creamy coconut, chilli & makrut lime leaf sauce

Crispy duck & watermelon salad with citrus & star anise dressing

Duck, black olive & tomato rags (H)

Meat

Porchetta / pulled porchetta (H/C)

Za'atar lamb skewers with whipped feta & pomegranate (H/C)

Ras al hanout lamb cutlets with zhoug (+ £1 p/h) (H/C)

Lamb & date tagine with red onion & pomegranate relish (H)

Rosemary & olive lamb stew with lemon & parsley gremolata (H)

Parmesan-crusted lamb cutlets with salsa verde (+ £1 p/h) (H/C)

Rare roast beef with choice of sauces: horseradish / Chimichurri / lemon, rosemary & anchovy / basil
parmesan mayonnaise

Classic beef lasagna (H)

Beef massaman curry (H)

Soy & chilli marinated beef salad in an orange, chilli & miso dressing

Fish

Poached salmon with lemon mayonnaise

Miso and orange-baked salmon with pickled ginger & wasabi cream

Oriental baked salmon with ginger, lime & coriander

Moroccan-spiced salmon with preserved lemon dressing

Gremolata salmon with salsa verde

Lime, ginger & coriander salmon en croute with spicy coriander pesto (H/C)

Herby salmon en croute (H/C)

Prosciutto-wrapped salmon fillets with herbed lentils (H/C)

Luxury Fish Pie (H)

Vegetarian & Vegan

Vegetarian

Wild mushroom & lentil shepherd's pie (H)

Asparagus, pea, mint & goat's cheese frittata

Butternut squash, Stilton & pecan streudel (H/C)

Spinach, ricotta & butternut squash lasagna (H)

Sticky roast aubergine with feta & pomegranate and cashew coriander pesto

Roasted romano peppers stuffed with puy lentils & feta (H/C)

Vegan

Griddled aubergine fattah with tahini dressing

Thai red vegetable curry (H)

Miso-glazed aubergine with pickled ginger & sesame seeds

Key:

(H): Served hot

(H/C): Can be served hot or cold

All other items served cold

(V): Vegetarian

(VN): Vegan

BUILD YOUR OWN BUFFET

SALADS & HOT SIDES

Classics

- Heritage tomato salad with basil & lemon dressing (VN)
- Rocket, Parmesan & pine nut salad with Balsamic (V)
- Classic Panzanella (V)
- Classic green mango salad (VN)
- Classic chopped Israeli salad (cucumber, pepper, tomato, fennel, radish, red onion, herbs) (VN)

Leafy

- Seasonal summer salad with cider vinaigrette (VN)
- Blue cheese "Waldorf" salad (mixed leaves with apple, grapes, walnuts & Stilton in a creamy Dijon dressing) (V)
- Asian-style salad with chilli & lime dressing (VN)

Vegetable

- French beans & mangetout salad with hazelnuts & orange (VN)
- Sugar snap pea salad with Pecorino and crispy pancetta
- Crunchy hot & sour salad with toasted cashews, mustard seed, water chestnuts and sugar snaps (VN)
- New Orleans coleslaw with pecans in a buttermilk maple dressing (V)

HOT SIDES

- Roasted Mediterranean vegetables (VN)
- Green spring vegetable medley (V)
- Braised baby leeks with herbs and peas (V)
- Piedmontese roasted peppers (V/VN)
- Honey & thyme roasted carrots (V)

Slaws

- Celeriac remoulade with celery, kohlrabi & summer leaves (V)
- Green summer cabbage & fennel coleslaw with herby buttermilk dressing (V)
- Oriental coleslaw in a sesame soy dressing (VN)

Grains

- Quinoa salad with butternut squash, feta, pomegranate & herbs (V)
- Tabbouleh of spring beans, seeds & nuts in a roasted garlic dressing (VN)
- Tabbouleh with orange, kale, red cabbage & pomegranate (VN)
- Farro salad with roasted tomatoes, olives, basil & feta (V)

Beans & legumes

- Black bean "guacamole" salad with peppers, cherry tomatoes, avocado, chilli & lime (VN)
- Lentil salad with walnuts & goat's cheese in a mustard & balsamic dressing (V)
- Thai white bean salad with pink grapefruit & grapes in a chilli, lime, coriander & mint dressing (VN)

HOT SIDES

- Herby Puy lentils (VN)

Potato

- Herby potato salad in a mustard and lemon vinaigrette (VN)
- Italian potato salad with chillies, anchovies, capers & rocket
- New potato & green tahini salad (VN)
- Deli pickle potato salad (VN)

HOT SIDES

- Buttered new potatoes (V)
- Gratin dauphinois (V)
- Rosemary & lemon olive oil roasted new potatoes (VN)
- Creamy mashed potatoes (V)

Rice

- Basmati & wild rice salad with grapes, pecans & orange (VN)
- Saffron rice salad with currants, pistachios & mixed herbs (VN)
- Fragrant lemongrass & coriander rice salad (VN)

HOT SIDES

- Steamed basmati rice (VN)
- Mexican green rice (VN)

Pasta, Noodles & Couscous

- Pasta, pesto & pea salad with toasted pine nuts (V)
- Feta, pea and broad bean couscous with mint & pomegranate (V)
- Jewelled couscous with dried fruit, nuts, herbs, cucumber, rocket & pomegranate (VN)
- Oriental noodle salad with pak choi, Chinese cabbage, sugarsnaps, spring onions, chilli, coriander and salted cashews in a sesame, soy and lime dressing (VN)

HOT SIDES

- Mac 'n' Cheese (V)
- Creamy, cheesy polenta (V)
- Herbed couscous (VN)

Key:

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

BUILD YOUR OWN BUFFET

TARTS & QUICHES

Vegetarian

- Slow roast tomato, basil & parmesan tart (V) (H/C)
- Spinach, sun-dried tomato, basil & feta tart (V) (H/C)
- Courgette & goat's cheese galette (V) (H/C)
- Caramelised red onion & goat's cheese tart (V) (H/C)
- Smoked cheddar & melted onion tart (V) (H/C)
- Leek & Wensleydale 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)

Key

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All other items served cold
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(VN): Vegan

Vegan

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

BUILD YOUR OWN BUFFET DESSERTS

Meringue

- Classic strawberry pavlova
- Lemon & plum meringue roulade
- Pistachio & rose pavlova with rosewater berries & pomegranate
- Peach melba Eton mess

Chocolate

- Cherry berry chocolate roulade
- Glazed chocolate mousse tart
- Dark chocolate terrine with orange sauce
- Chocolate, cardamom & coffee mousse cake

Sweet Tarts

- Lemon posset tart with raspberries
- Classic lemon tart
- Classic chocolate tart
- Classic glazed fruit tart
- Chocolate, hazelnut & salted caramel tart
- Apple tarte tatin
- Raspberry crostata

Cakes

- Citrus polenta cake
- Sticky toffee pudding roulade
- Chocolate olive oil cake
- Ultimate carrot cake
- Classic chocolate fudge cake
- Summer berry mousse cake

Creamy

- Cherry & cardamom yogurt fool with honeycomb
- Pannacotta with balsamic strawberries
- Classic tiramisu
- Lemon posset with berries & shortbread crumble

Vegan

- Summer pudding (VN)
- Vegan cherry chocolate ganache espresso pots (VN)
- Vegan lemon & rosemary cake with lemon drizzle (VN)
- Vegan tiramisu pots (VN)

Cheesecake

- Strawberry cheesecake pots
- Basque burnt cheesecake
- Cinnamon & apple crumble cheesecake
- Gin & tonic cheesecake



Classic British Buffet Special

This menu is designed for **cost-effective entertaining from as little as £26** 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 eating!** The Classic British Buffet Special **costs £650 for a buffet that will feed up to 25 people**. You can add **additional guests at £17.50 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**.

Mains - Choose 2

- Poached salmon with lemon mayonnaise
- Coronation chicken
- Tuscan lemon & rosemary chicken breasts (H/C)
- Rare roast topside of beef with horseradish cream
- 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) (V/VN)
- 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 (V)
- 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
- Chocolate & salted caramel torte
- Basque burnt cheesecake
- Citrus polenta cake
- Classic tiramisu
- Vegan Chocolate mousse (VN)
- Summer pudding (VN)

Key:

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

Bowl Food Buffets

Like our very popular manapés, **bowl food is designed to offer your guests substantial food which is eaten standing up**, allowing your guests to eat and mingle at the same time. Mini meals served in bowls with a fork, bowl food can be served to guests by waiting staff, or set up as a bowl food buffet for guests to help themselves to. **We can create bowl food buffet set-ups to fit your needs.** Cold bowl food can be laid on the buffet table ready for guests to grab, while hot bowl food can be kept warm in chafing dishes and served on demand.

You can compose your own bowl food buffet menu with items from any of our buffet menus featured above, or choose from our current bowl food menu below:

Meat

- Chuck steak & black bean chilli with guacamole, salsa & cheese **(H)**
- Rare roast beef with horseradish cream & mustard herb potato salad
- Citrus & soy beef with crunchy hot & sour salad
- Beef Massaman curry with jasmine rice **(H)**
- The Ivy Shepherd's pie **(H)**
- Lamb & date tagine with red onion & pomegranate relish & herbed couscous **(H)**
- Rosemary & olive lamb stew with creamy polenta **(H)**
- Pork Pibil with green rice & pink pickled onions **(H)**
- Salt & spice rubbed pork belly, caramelised cashew & chilli salsa, green mango salad **(H/C)**

Chicken & Poultry

- Tuscan lemon & rosemary chicken breasts & Panzanella **(H/C)**
- Coronation chicken & basmati rice salad
- Buttermilk southern fried chicken tenders & maple pecan coleslaw in a buttermilk dressing **(H/C)**
- Cardamom & coconut chicken, coriander & chilli salsa, oriental noodle salad
- Lemongrass chicken & green mango salad
- Chicken, preserved lemon and olive tagine with herby couscous **(H)**
- Citrus & za'atar chicken breasts with quinoa tabbouleh with feta & pomegranate **(H/C)**
- Duck, black olive & tomato ragu with summer herb polenta **(H)**
- Pan-fried duck breast, cherry & red wine sauce, pommes purées **(H)**
- Fragrant Thai green chicken curry with rice **(H)**
- Thai yellow duck & pineapple curry with rice **(H)**

Key:

(H): Served hot

(H/C): Can be served hot or cold

All other items served cold

(VG): Vegetarian

(VN): Vegan

Vegetarian & Vegan

- Aubergine parmigiana **(H) (V or VN)**
- Aubergine tikka masala, basmati rice, cucumber & mint raita **(H) (V or VN)**
- Roasted vegetable tagine, salted yogurt, herbed couscous **(H) (V or VN)**
- Smoky aubergine & red pepper chilli, rice, avocado salsa **(H) (VN)**
- Crispy tofu with Korean ssamjang sauce, sticky kimchi rice & edamame salsa **(H/C) (VN)**
- Tomato & spice roasted mushrooms, white bean puree, **(H/C) (VN)**

Fish

- Luxury fish pie **(H)**
- Monkfish with cauliflower puree, roasted cauliflower and a lemon and caper brown butter sauce **(H)**
- Mediterranean-style roast monkfish with Piedmontese roasted peppers, herbed Puy lentils, saffron aioli **(H)**
- Moroccan-spiced salmon, preserved lemon salsa, jewelled couscous
- Spanish-style hake & chorizo stew with peppers and white beans **(H)**
- Prawn & saffron risotto **(H)**
- Slow roast salmon with Puy lentils, roast vine tomatoes & herbed yogurt sauce **(H/C)**

Sweet

- Salted caramel & chocolate torte with vanilla mascarpone cream
- Tiramisu
- Cherry & cardamom yogurt fool with honeycomb
- Strawberry cheesecake pots with extra virgin olive oil
- Vanilla pannacotta with balsamic strawberries & black pepper tuile

FINGER BUFFETS

Manapés & Grazing Platters

Our manapés are designed to be substantial enough so that your guests feel they have been well-fed, while at the same time easy to eat one-handed without the need for plates or cutlery. Manapés can be served to guests on platters by waiting staff, or you can turn them into a finger buffet by setting the manapé platters out on a buffet table for guests to help themselves to.

For added variety and visual interest, you can combine your finger buffet manapés with grazing platters. Or why not take advantage of our Manapé and Grazing Platter Combo which is a special offer and gives you 5 manapés per head, plus sweet and savoury grazing platters.

Meat

- Rare beef skewers with choice of miso mayo / basil parmesan mayo / bearnaise mayo
- Open steak sandwich, truffle butter, parmesan
- Curried lamb & apricot kebabs (H/C)
- Lamb & feta kofta with tahini cream, herbs & pomegranate seeds (H/C)
- Za'atar-spiced lamb, baba ganoush, pitta
- Minted melon, prosciutto & bocconcini skewers
- Serrano ham & Manchego croquetas (H)
- Spanish skewers of saffron potato, pepper & chorizo
- Pork souvlaki pittas with tzatziki dip (H/C)
- Jerk pork skewers with banana ketchup (H/C)

Chicken & Poultry

- Chicken souvlaki skewers with date molasses & tahini dressing (H/C)
- Peri Peri Chicken & chorizo skewers, saffron aioli (H/C)
- Japanese chicken tsukune meatball skewers (H/C)
- Crispy miso & ginger fried chicken, miso mayonnaise (H/C)
- Cardamom coconut chicken skewers, coriander & chilli salsa (H/C)
- Korean Gochujang Chicken skewers with kimchi mayo (H/C)
- Pomegranate & honey glazed chicken skewers (H/C)
- Lemongrass & coriander chicken skewers with spicy coriander sauce (H/C)
- Jerk chicken skewers with honey lime cream (H/C)

Vegetarian & Vegan

- Cacio e pepe arancini (H) (V)
- Beetroot galettes with goat's cheese & thyme (V)
- Pumpkin, feta & spinach frittata with basil pesto & slow roast tomato (V)
- Miso-glazed aubergine, pickled ginger, sesame (VN)
- Halloumi & vegetable skewers (V)
- Mushroom skewers with mojo sauce (VN)
- Devilled egg, celery salt & asparagus (V)
- Mini Stilton cheesecakes, red wine poached pear & balsamic glaze (V)
- Courgette koftas with smokey tomato aioli (VN)

Fish

- Cod brandade on a nori scone with parsley salsa
- Chilli & coconut salmon kebabs, fresh coriander pesto (H/C)
- Coriander, chilli & lime crabcakes, sweet chilli sauce (H/C)
- Beetroot-cured salmon crostini, horseradish, pickled cucumber
- Savoury chou puffs with lemon creme fraiche & smoked salmon
- Miso and orange glazed salmon skewers with pickled ginger & wasabi cream
- Chorizo & prawn skewers with piri piri sauce
- Smoked haddock fishcakes with watercress mayonnaise (H)
- Lemon & garlic squid & chorizo skewers, paprika aioli (H/C)

Sweet

- Salted caramel brownie bites with raspberry
- Mini chocolate & chilli tarts with lime
- Cherry & cardamom yogurt fool pots with honeycomb
- Strawberry cheesecake pots with extra virgin olive oil
- Honey, almond & pistachio tartlet
- Classic lemon tartlets
- Classic strawberry tartlets
- Cardamom, pistachio & rose meringues



THE NITTY GRITTY – BUFFETS

All your questions about what type of buffet to choose, what it costs, how it's served, delivery, staff etc are (hopefully) answered here!

WHAT FOOD SHOULD YOU CHOOSE?

Build Your Own Buffet

Our clients almost always order a salmon, a chicken and/or meat dish accompanied by various sides and salads, so this is what we've focused our menu on, with plenty of vegetarian and vegan options too. Just decide which menu price option you want, and then choose your dishes. You can mix and match between hot and cold dishes, and you can switch a dessert for a savoury tart or quiche if you want to.

Classic British Buffet Special

Ideal for larger numbers, this menu is designed for cost-effective entertaining from as little as £26 per head. Featuring a selection of our most popular and frequently-ordered dishes, it epitomises perfect British eating.

Tarts, Quiches & Galettes

You can add any of our 23cm tarts, quiches and galettes as an extra dish for your buffet, or choose one as one of your main course options. They are a great way of catering for a small number of vegetarian or vegan guests, and you can switch out dessert for a quiche if you want to. Each tart will feed 6 people generously, and up to 12 people less generously!

Bowl Food Buffet

Give us a call to discuss bowl food buffet options - we can create the perfect bowl food set up to fit your needs.

Finger Buffets

If you want to offer your guests a delicious meal without the need for cutlery, check out our manapé and grazing options - offering lots of variety and visual interest too.

Manapé & Grazing Special Offer

Our manapé and grazing platter combo consists of 5 manapés per head, one sweet and one savoury grazing platter and costs £940 for 25 people - a saving of £100! Additional guests can be added at £32 per head.

Children's Lunchboxes

For younger children, our lunchboxes can be a great option. Consisting of a sandwich (usually half cheese, half ham) a homemade muffin (usually banana choc chip), juice carton, vegetable sticks, small fruit and a bag of crisps, lunchboxes mean that hungry small people can be fed and settled quickly, and if the excitement of the day is too much, they can graze on their boxes throughout the event.

Dietary Requirements & Allergies

If you or any of your guests have special dietary requirements or allergies, tell us in advance and we will help you build a menu around these needs. We can provide you with an allergen guide to your chosen menu which lists the 14 declarable allergens. However, please note that we work in a small kitchen and cannot guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination. We recommend that people with severe allergies do not eat our food unless the menu has been specifically designed to meet their individual needs.

HOW MUCH DOES IT COST?

£600 Minimum Order (£1000 at weekends)

Build Your Own Buffet Prices

Our Build Your Own Buffet gives you ultimate flexibility in choosing your menu and pricing options means you can fit your food to your budget.

OPTION 1: 1 x main course, 3 x salads or sides, 1 x dessert (£30 per head)

OPTION 2: 2 x main course, 3 x salads or sides, 2 x desserts (£35 per head)

OPTION 3: 3 x main course, 3 x salads or sides, 3 x desserts (£40 per head)

Classic British Buffet Special

Ideal for larger numbers, we charge £650 for a buffet that will feed up to 25 people, with additional guests charged at £17.50 per person.

Tarts, Quiches & Galettes cost £45 each

Finger Buffets & Manapé & Grazing

Manapés cost £5.50 each. Grazing platters, which will feed 25-30 people (depending on hungriness!) cost £175 each. Our manapé and grazing platter combo consists of 5 manapés per head, one sweet and one savoury grazing platter and costs £940 for 25 people. Additional guests can be added at £32 per head.

Bowl Food costs £6 per bowl

Bowl food is served in high quality disposables; proper china bowls and metal cutlery can be hired in at an approximate cost of 60p bowl (plus hire delivery & collection charges).

Children's Lunchboxes

Kid's lunchboxes cost £10 each.

WHAT ELSE DO I NEED TO CONSIDER?

Waiting Staff

We can organise excellent waiting staff to serve your food and drinks - including drop-off food. We work with a team of brilliant freelancers who are experienced, efficient and personable and always ensure events run smoothly - leaving you to enjoy your guests!

Drinks

Most of our clients supply drinks themselves, in which case they also need to organise glasses, ice & chiller bins (unless we are organising hire equipment for you).

Hire Equipment

We can organise hire equipment for you, or just help you work out what you need.

Drop-off vs. Chefs onsite

We specialise in drop-off food and most of our party food is supplied on this basis. Drop-off food is delivered beautifully plated and ready to serve on stackable, lidded platters. You can also choose to have chefs to finish and serve your food onsite. We recommend this for larger events and events where the food will predominantly be served hot.

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 Forkful Food, 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 a small additional cost. **DELIVERY:** We offer free local delivery (SW12, SW15, SW17, SW18 & SW19); delivery charges may apply to other postcodes.