



BUFFET MENU

Spring/Summer 2026

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 not forgetting mouthwatering puddings! Most of our clients choose cold buffets so the bulk of our buffet menu options are cold, but we’ve added a short hot buffet menu too. 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 manapé 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 - you can choose any of the salads in the buffet menu for this. Get in touch for a quote.

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

Spring/Summer 2026

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: £700 (£1000 weekends)

CLASSIC BRITISH BUFFET SPECIAL

This menu is designed for cost-effective entertaining from as little as £28 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 £700 for a buffet that will feed up to 25 people. You can add additional guests at £25 per person and add a 23cm tart, quiche, or galette that feeds 6 generously (or up to 12 less generously) for £45.

MINIMUM ORDER: £700 (£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: £700 (£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: £940 (£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

1. Choose your pricing option
2. Choose your main course items from the menu on this page
3. Choose your salads from the menu on page 3
4. Choose your desserts and optional extra tarts & quiches from the menu on page 4
5. Choose hot buffet items from the menu on page 5

MAIN COURSE ITEMS

Chicken & Poultry

- Bang Bang chicken salad
- Coronation Chicken
- Poached chicken breasts with wild garlic salsa verde & radishes
- Sticky pomegranate roast chicken on herbed giant couscous
- Herbed Peri Peri chicken with "Perinaise" sauce
- Tuscan lemon, garlic & rosemary chicken breasts with gremolata dressing
- Citrus & za'atar crusted chicken with preserved lemon & tahini yogurt sauce
- Creamy Asian poached chicken salad in a coconut, chilli and lime leaf sauce
- Five spice duck salad with watermelon, herbs and hoisin dressing

Meat

- Rare roast beef with choice of sauces: horseradish / Chimichurri / lemon, rosemary & anchovy / basil parmesan mayonnaise / mustard cream sauce
- Soy & chilli marinated beef salad in an orange, chilli & miso dressing
- Oriental beef salad with ginger, sesame & soy dressing
- Porchetta with salsa verde
- Raised pork pie
- Pork & pistachio terrine
- Butterflied leg of lamb with preserved lemon, chilli & mint dressing
- Lamb & feta kofte with pomegranate, herbs and tahini yogurt

Fish

- Poached salmon with choice of flavourings: lemon mayonnaise / cucumber & dill sauce / hoisin vegetables & sweet chilli mayo / tarragon, lime & caper / ginger, lime & coriander
- Miso and orange-baked salmon with pickled ginger & wasabi cream
- Parma ham-wrapped salmon fillets with herby lentils
- Smoked and poached salmon salad with new potatoes, asparagus and horseradish dressing
- Salmon, courgette & asparagus noodle salad with lime & caper dressing
- Salmon en croute with lime & coriander sauce
- Sea bass fillets on roasted Mediterranean vegetables with saffron aioli
- Prawn, mango, avocado & chilli salad
- Nicoise salad with fresh, peppered tuna

Vegetarian & Vegan

Vegetarian

- Asparagus, pea, mint & goat's cheese frittata
- Butternut squash, Stilton & pecan streudel
- Sticky roast aubergine with feta & pomegranate and cashew coriander pesto
- Roasted romano peppers stuffed with puy lentils & feta
- Baked Roquefort cheesecake
- Asparagus, pea, mint & goat's cheese frittata
- Rainbow vegetable and feta terrine
- Classic devilled eggs

Vegan

- Griddled aubergine fattah with tahini dressing
- Miso-glazed aubergine with pickled ginger & sesame seeds

BUILD YOUR OWN BUFFET

SALADS

Classics

- Heritage tomato salad with basil & lemon dressing
- Rocket, Parmesan & pine nut salad with Balsamic Panzanella
- Green mango salad
- Chopped Israeli salad (cucumber, pepper, tomato, fennel, radish, red onion, herbs Panzanella)

Leafy

- Seasonal summer salad with cider vinaigrette
- Green summer salad with feta & mint dressing

Vegetable

- French beans & mangetout salad with hazelnuts & orange
- Roasted pepper, tomato, broad beans and rocket salad in a basil dressing
- Crunchy hot & sour salad with toasted cashews, mustard seed, water chestnuts and sugar snaps
- Smashed cucumber, radish & olive salad with herbs and lemon dressing

Slaws

- New Orleans coleslaw with pecans in a buttermilk maple dressing
- Celeriac remoulade with celery, kohlrabi & summer leaves
- Green summer cabbage & fennel coleslaw with herby buttermilk dressing
- Oriental coleslaw in a sesame soy dressing

Grains

- Farro salad with roasted tomatoes, olives, basil & feta
- Quinoa salad with butternut squash, feta, pomegranate & herbs
- Tabbouleh of spring beans, seeds & nuts in a roasted garlic dressing

Beans & legumes

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

Potato

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

Rice

- Saffron rice salad with currants, pistachios & mixed herbs
- Crunchy wild rice salad with asparagus, peas, tenderstem & seeds, shallot dressing & toasted hazelnuts
- Greek-style rice with spinach, leeks, dill & lemon

Pasta, Noodles & Couscous

- Edamame, pea and bean salad with giant couscous and feta
- Jewelled couscous with dried fruit, nuts, herbs, cucumber, rocket & pomegranate
- Asian noodle salad with crispy vegetables, chilli, herbs and salted cashews in a sesame, soy and lime dressing
- Orzo pasta, pesto & pea salad with toasted pine nuts



BUILD YOUR OWN BUFFET

TARTS & QUICHES

Vegetarian

Slow roast tomato, basil & parmesan tart
Spinach, sun-dried tomato, basil & feta tart
Courgette & goat's cheese galette
Caramelised red onion & goat's cheese tart
Smoked cheddar & melted onion tart
Leek & Wensleydale tart
Petit pois & mint tart with parmesan & thyme pastry
Asparagus hollandaise tart

Vegan

Tomato & romesco tart
Ratatouille tart
Beetroot Tarte tatin

Meat / Fish

Roasted red pepper, chorizo & Manchego tart
Hot smoked salmon, leek, garlic potato and dill tart
Smoked bacon, brie & leek tart
Classic quiche Lorraine

BUILD YOUR OWN BUFFET DESSERTS

Meringue

Strawberry & pistachio pavlovas
Lemon & plum meringue roulade
Hazelnut meringue praline torte

Chocolate

Cherry berry chocolate roulade
Glazed chocolate mousse tart
Salted chocolate & raspberry brownies
Chocolate truffle dessert cake

Sweet Tarts

Lemon posset tart with raspberries
Classic lemon tart
Classic chocolate tart
Classic glazed fruit tart
Chocolate, hazelnut & salted caramel tart

Cakes

Citrus polenta cake
Plum & almond cake
Chocolate olive oil cake

Creamy

Pannacotta with balsamic strawberries
Classic tiramisu
Lemon posset with berries & shortbread
crumble

Cheesecake

White chocolate, ginger & blueberry
cheesecake
Basque burnt cheesecake
Gin & tonic cheesecake

Vegan

Summer pudding
Vegan cherry chocolate ganache espresso pots
Vegan lemon & rosemary cake with lemon drizzle
Vegan tiramisu pots

BUILD YOUR OWN BUFFET

HOT BUFFET - MAINS

Meat

Beef, Guinness & mushroom pie (or stew)
 Rosemary & olive lamb stew with gremolata
 Lamb & date tagine with red onion & pomegranate relish
 Chuck steak and black bean chilli con carne with avocado salsa
 Classic beef lasagne

Poultry

Chicken, leek, mushroom & tarragon pie
 Crispy mustard-crumbed chicken in creamy mustard sauce
 Chicken, preserved lemon and olive tagine
 Fragrant Thai green chicken curry
 Thai yellow duck & pineapple curry

Fish

Luxury fish pie
 Herby salmon en croute
 Asian-spiced Salmon en croute with lime & coriander sauce
 Parma ham-wrapped salmon fillets on a bed of spinach & lentils

Vegetarian & Vegan

Wild mushroom shepherd's pie
 Roasted vegetable strudel
 Roasted portobello mushroom, pecan & chestnut wellington
 Spinach, ricotta & butternut squash lasagne
 Aubergine Parmigiana
 Thai red vegetable curry
 Truffled mac n' cheese
 Smoky aubergine & red pepper chilli

BUILD YOUR OWN BUFFET

HOT BUFFET - SIDES

Potatoes & Gratins

Buttered new potatoes
 Rosemary & lemon olive oil roast new potatoes
 Potato fennel gratin
 Spicy roast potatoes with tahini & soy
 Creamy mashed potatoes
 Dauphinois potatoes
 Butternut squash gratin
 Parsnip & butternut squash bake

Rice & Grains

Baked farro, bacon & butternut squash
 Herby Puy lentils
 Herbed Couscous
 Steamed basmati rice
 Mexican green rice

Vegetables

Roasted Mediterranean
 Piedmontese roasted peppers
 Green spring vegetable medley
 Braised baby leeks with herbs & peas
 Broccolini with chilli, garlic & lemon
 Soy & sesame pak choi
 Buttered green beans
 Braised fennel with olives & orange
 Aubergine Imam
 Braised Red cabbage
 Honey & lemon thyme roasted carrots

Classic British Buffet Special

This menu is designed for **cost-effective entertaining from as little as £28 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 **£700 for a buffet that will feed up to 25 people**. You can add **additional guests at £25 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
- Rare roast topside of beef with horseradish cream
- Housemade herby sausage rolls
- Housemade vegetarian or vegan sausage rolls
- Roasted romano peppers stuffed with puy lentils & feta
- Roasted vegetable strudel
- Tart, quiche or galette of your choice

Salads - Choose 3

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

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
- Vegan Summer pudding

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)

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)

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

Key:

(H): Served hot

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

All other items served cold

(VG): Vegetarian

(VN): Vegan

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

- Open steak sandwich, truffle butter, parmesan
- Rare-seared beef skewers with horseradish cream sauce
- Steak & bearnaise profiteroles
- Spiced lamb pittas with houmous, tahini, pomegrate, feta & herbs
- Lamb & feta kofta with tahini cream, herbs & pomegranate

Chicken & Poultry

- Chicken saltimbocca skewers, lemon marsala glaze
- Peri Peri Chicken & chorizo skewers, saffron aioli (H/C)
- Chipotle chicken taquitos with jalapeno ranch dressing
- Pancetta-wrapped chicken & halloumi meatballs with basil-parmesan mayonnaise
- Crispy miso & ginger fried chicken drumettes with miso mayonnaise (Hot)
- Peking duck steamed buns with plum & ginger sauce (Hot)

Vegetarian & Vegan

- Cacio e pepe arancini (Hot)
- Courgette, lemon & goat's cheese galettes
- Asparagus, pea, mint & goat's cheese frittata
- Minted pea & broad bean crostini with feta crumble
- Crostini topped with romesco, asparagus and shaved Manchego
- Devilled egg, celery salt & asparagus

Fish

- Monkfish & pancetta spiedini with lemon & rosemary dressing (Hot)
- Haddock fishcakes with tartare sauce (Hot)
- Miso & orange marinated salmon skewers with chilli & orange dipping sauce
- Coriander, chilli & lime crabcakes, sweet chilli sauce (H/C)
- Crab, prawn & ginger cakes with coriander with yuzu mayonnaise

Sweet

- Salted caramel brownie bites with raspberry
- Churros with cinnamon sugar & chocolate sauce (Hot)
- 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 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?

 £700 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 £700 for a buffet that will feed up to 25 people, with additional guests charged at £25 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 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.