

2024 Buffet Menu

Your choice of 4 sandwiches or wraps, 3 savoury and 2 sweet items
£27 per person - extra items £4.00 per person

A SELECTION OF WRAPS AND SANDWICHES

All Available on Gluten Free Wraps or Bread upon request

Chicken Caesar Wrap
Hummous and Sweet Pepper Wrap or Sandwich (VE)
Egg Mayonnaise and Watercress Wrap or Sandwich (V)
Wiltshire Ham and Mustard, Tomato Sandwich
Barbers Cheddar and Onion Jam Wrap or Sandwich (V)
Tuna, Red Onion and Pickle Wrap or Sandwich
Rare Roast Beef, Horseradish Cream and Rocket Sandwich

SAVOURY BITES

Mushroom and Goats Cheese Bruschetta (V)
Fish Goujons with Tartar Sauce (GFA)
Mini Thai Fish Cakes with Sweet Chilli Dip (GF)
Karrage Chicken and Korean BBQ Sauce (GF)
Tempura Prawns
Mini Mozzarella, Tomato, and Pesto Kebabs (GF, V)
Selection of Mini Quiche (V)
Diglis Sausage and Apple Slice
Black Olive Tapenade Whirls
Prawn and Chorizo Skewers (GF)
Spicy Tempura Vegetables with Tamari Dip (GF, VE)

SWEET PLATES

Dark Chocolate Profiteroles with Chantilly Cream
Individual Raspberry Pavlova (GF)
Strawberry, Vanilla Cheesecake Mousse (GF)
Selection of Freshly Baked Cakes of the Day (GFA)
Almond Panna Cotta with Blackcurrant Compote (GF, VE)
Dark Chocolate, Orange Tart
Seasonal Fruit Kebabs (VE, GF)

Filter Coffee, Tea and Tisanes | £2.75 Per Person, Per Serving



Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

V - Vegetarian | VA - Vegetarian Available | GF - Gluten Free | GFA - Gluten Free Available upon request | VE - Vegan | VEA - Vegan Available upon request

2024 Fork Buffet Menu

Your choice of 2 main dishes and 3 side dishes

£29 per person

MAINS

Beef Braised in Red Wine, Baby Onions and Mushrooms (GF)

Murgh Makhani (GF)

Home Style Medium Spiced Chicken Curry

Diglis Fancy Fish Pie (GF)

Leek, Potato and Broccoli Gratin (GFA, VEA)

Diglis Cottage Pie (GF)

Chefs' Chilli Con Carne (GF)

Medium Spiced

Pork, Apple and Sage Hotpot (GF)

Chefs 3 Bean Chilli (VE, GF)

Aloo Gobi (GF)

Cauliflower & Potato Curry - Hot Spiced

Melanzana Parmigiana (V, GF)

Layered Aubergine, Tomato, Basil, Grana Padano, Mozzarella

SIDES

Braised Rice

Buttered New Potatoes

Triple Cooked Chips

Mixed Leaf Salad

Seasonal Vegetables

Classic Coleslaw

Asian Slaw

Tomato, Shallot Salad

DESSERTS

£7.00 PER PERSON | CHOOSE 2 OF THE FOLLOWING:

White Chocolate Blondie, White Chocolate Cremeaux (GF)

Chefs' Giant Pavlova, Seasonal Fruit (GF)

Pressed Apple Tarte Tatin, Vegan Ice Cream (VE)

Tiramisu

Seasonal or Exotic Fruit Platter (GF, VE)

Paris-Brest (Caramel Choux Bun)

Caramel Baked Apple

Almond Panna Cotta, Berry Compote (VE, GF)

3 Great British Cheeses, Biscuits, Chutney, Pickled Grapes, Whisky Cake (GF) | £5.00 Per Person Supplement

Filter Coffee, Tea and Tisanes | £2.75 Per Person, Per Serving

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