



## FORK BUFFET

**The menu package includes your choice of fork buffet dishes accompanied with filtered water, three servings of Fairtrade coffee and tea throughout the day, viennoiserie and yoghurt shots (for one break of your choice), home-made biscuits and granola bars (for a second break of your choice). We provide filtered water during the refreshment breaks. All special dietary requirements are also provided for.**

**Fork Buffet Menu  
from £38.00 per head**

**Fork Buffet Package  
from £48.75 per head**

We would ask you to choose one hot meat or fish dish, one vegetarian dish, one hot vegetable accompaniment, two salads and two of our chefs' desserts.

Should you wish to offer a seated option for delegates this can be offered for you at £3.00 per person

### **VEGETARIAN**

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Aubergine parmigiana (v, h)

Penne with sage and butternut squash (v)

Potato gnocchi with Gorgonzola cream  
and roasted cherry tomato (v)

Conchiglie with tomato and mascarpone (v)

### **MEAT**

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Braised shin of Gloucestershire beef, baby  
onions and mushrooms, red wine sauce

Chicken cacciatore (gf, h)

Navarin of lamb with vegetables

Pot roast corn-fed chicken breast,  
broad beans and wild mushrooms,  
mustard sauce

Braised shoulder of lamb caponata,  
tomato and basil jus (gf)

Individual pie and London mash

Stir fried Gloucestershire beef,  
XO sauce, coconut sticky rice (gf, h)

### **FISH**

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Slow cooked salmon, sauce vierge (gf, h)

Pan fried fillet of plaice, sauce soubise (gf, h)

Billingsgate fish pie

Teriyaki cod with bok choy (gf, h)

Cajun spiced tilapia (gf, h)

### **SALADS**

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Mediterranean salad (gf, h)

Strozzapreti salad (v, gf, h)

Roasted butternut squash, heirloom  
tomato, confit pepper, grilled artichoke,  
courgette (gf, h)

Beetroot, crumbled goats cheese,  
sundried tomato (v, gf, h)

Thai beef and crisp vegetable salad (gf, h)

Chicken caesar salad (gf, h)

### **HOT VEGETABLE ACCOMPANIMENT**

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Your QEII Taste Event Manager will let  
you know the seasonal vegetable choice  
of the day.

### **DESSERT**

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Chocolate mousse, coconut biscuits

Lemon tart, meringue, lavender

Fresh fruit salad (h)

Trifle

Tiramisu

Apple pie and custard

Rhubarb crumble and custard

(v) = Vegetarian (ve) = Vegan  
(gf) = gluten free (h) = healthy

Please note that all the prices listed are subject to VAT at the  
current rate and are from 1st April 2017 to 31st March 2018

You will be advised of any variations in availability  
or price should circumstances dictate