

## Fork Buffet Menu

for a minimum of 20 guests

### Menu 1

Roasted Chicken & Lemon Confit Jus  
Grilled Cod with smoked paprika, red pesto  
Aubergine Moussaka with Greek yoghurt  
New boiled potatoes  
Roasted medley of vegetables  
Mixed salad leaves  
Coleslaw  
Potato salad  
Tomato and red onion  
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Lemon & Meringue Gateau  
Chocolate Marquise  
Fresh filtered coffee or tea

### Menu 2

Kettle of Soup of your choice  
Slow Cooked Lamb Shank with rosemary jus  
Grilled Salmon Fillet, sauce vierge  
Roasted Vegetable & Potato Gnocchi  
with tomato & basil sauce  
Chateaux potatoes  
Roasted medley of vegetables  
Mixed salad leaves  
CousCous Salad  
Potato salad  
Tomato and red onion  
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Passionfruit Cheesecake  
Sticky Toffee Pudding, caramel sauce  
Fresh filtered coffee or tea

## Request for Pricing

Please contact our events coordinator on 01463 257102 or email [eventsales@kingsmillshotel.com](mailto:eventsales@kingsmillshotel.com) for a quotation and to check availability

*Our Executive Chef is continually reviewing our menu dependent on produce availability, and currently, this can change rapidly. Dishes will be developed, introduced or removed to ensure you always enjoy the very best dining experience.*

**Food Allergies & Intolerances - before ordering please speak to a member of our staff about your requirements and will cater accordingly.**