



## HOT FORK BUFFET MENUS

**£40 Per Person (Min 40 / Max 120 people)**

Prosecco on arrival  
Staffed bar & servers

### **Supplement Charge(s)**

Add DJ, Live Singer or Live Magician from £250  
(Subject to availability)

**Choose two meat dishes, one vegetarian dish and up to two desserts.**

Please note that each ★ represents a surcharge of £1.00 per person.

## BEEF MENU

### ROASTED TOP SIDE OF BEEF

served sliced and pink with lashings of Gravy and Homemade Yorkshires

### STEAK, KIDNEY & OYSTER PIE

an East End tradition and mind blowingly delicious

### STEAK FORESTIERE

seared and slow cooked Steak with Rissole Potatoes, Button Mushrooms, Caramelised Onions & Bacon Lardons

### TERIYAKI STEAK ★

seared and Slow Cooked, Garnished with Spring Onion, Fresh Ginger, Roasted Garlic and Chilli and served with a Teriyaki Sauce

### BEEF BOURGUIGNON

classic French slow cooked Beef with Shallots, Button Mushrooms and Bacon Lardons served with a Rich Red Wine Sauce and Garnished with Garlic Croutons and fresh Parsley

### RIB OF BEEF ★★★

with home made Yorkshires served Pink and sliced with lashings of Gravy made fresh from the juices of the meat

### FILLET OF BEEF STROGANOFF ★★★★★

using the best Scotch Fillet pan seared to medium rare and then using the pan to create the sauce with Brandy, reduced stock and Double Cream served with Basmati Rice

## POULTRY MENU

**ROASTED CHICKEN WITH STUFFING**  
and Pigs in Blankets with Lashings of Gravy

**CHICKEN, HAM & MUSHROOM PIE**  
in White Wine Sauce enriched with Double Cream

### COQ-AU VIN

using the breast supreme which is marinated with White Wine, Garlic, Ginger, Shallots and Bouquet Garni and then lightly poached in stock then using all the ingredients with Red Wine, Mushrooms and Bacon to make a rich Red Wine sauce

### JERK CHICKEN

using thighs marinated in home-made Jerk Seasoning served as a hot spicy dish with Tomatoes, Shallots Ginger Honey and Garlic and Scotch Bonnet with traditional Rice using Gunga Peas served with Roti and deep fried Plantain

### CHICKEN INDONESIAN

using the breast of Chicken marinated in exotic spices with Ginger Chilli, Garlic, Coconut Milk and Mango with reduced Chicken Stock and Cream

### CHICKEN CACCIATORE

breast of Chicken with Roasted Peppers, Onions, Garlic and Tomatoes in a Red Wine sauce

### THAI GREEN CHICKEN CURRY

using our homemade Green Curry Paste with Coconut Mushrooms and Mange Tout and garnished with Kaffir Lime Leaves, Fresh Basil and Grated Lime

### CHICKEN CHASSEUR

using thighs slow cooked in a classic sauce of White Wine, Shallots, Tomatoes, Mushrooms and Almond Potatoes and Tarragon

### CHICKEN CURRY

using a boneless supreme which is marinated in Garam Masala, Turmeric, Chilli, Garlic, Ginger, Shallots and Tomatoes and cooked in a Chicken Stock, thickened and enriched with Greek Yoghurt, garnished with Fresh Coriander and served with Basmati Rice and Naan

### CHICKEN A LA KING ★

lightly poached supreme of Chicken with Roasted Green Peppers, Mushrooms and Shallots in a White Wine Sauce

### PAN FRIED TERIYAKI DUCK BREAST ★★★

served pink with Garlic, Ginger and Chilli on a bed of stir fried Vegetables and garnished with Scallions and Orange

### BBQ CHICKEN & CHORIZO KEBAB ★★★

with Peppers and Onions

## LAMB MENU

### SLOW COOKED LAMB STEAK

flavoured with Rosemary, Shallots and Honey and served in a rich Red Wine Sauce

### LAMB PROVENCAL

slow cooked Steak with Tomatoes, Onion and Garlic sauce

### ROGAN JOSH

medium hot Lamb Curry with Yoghurt, Garlic, Ginger, Cardamom, Cinnamon Cloves, Bay Leaves and Caramelised Onions served with Basmati Rice and Naan

### ROASTED LOIN OF LAMB ★★★★★

pan seared, oven baked, cut into medallions and served pink with a Gravy made from the juices served with Honey Roasted Parsnips

### MOROCCAN TAGINE OF LAMB

slow cooked Steak with Fresh Spices, Chick Peas, Apricots and Tomatoes

### LAMB KEBABS ★★★★★

with Shallots, and Roasted Peppers served on a bed of Shredded Lettuce and generously glazed with a Honey and Balsamic Dressing

## FISH MENU

### FISHERMAN'S PIE

filled to the brim with Salmon, Cod, Smoked Haddock and Prawns in a White Wine sauce, topped with Creamy Mashed Potato garnished with Cheese and toasted in the oven

### SALMON, PRAWN & SCALLOP KEBAB ★★★★★

on a stick served with a Pilpil Glaze of Garlic, Chilli, Parsley and Butter

### LOIN OF COD

lightly poached in a White Wine Sauce and garnished with Muscatel Grapes

### KING PRAWNS ★★★

with Honey Roasted Caramelised Vegetables served with Tomatoes, Shallots Roasted Garlic and Scotch Bonnet\*

### KINGSONS FAMOUS FISH CURRY ★★

with Salmon, Cod and Prawns served with Rice infused with Bay Leaves, Thyme, Scotch Bonnet and Coconut Milk and Kidney Beans

# VEGETARIAN MENU

## ROASTED PEPPER, WILD MUSHROOM & WILTED SPINACH LASAGNA

with layers of Tomato Sauce and Cheese Sauce, garnished with Grated Italian Hard Cheese

## VEGETABLE CURRY

medley of vegetables marinated with Garam Masala, Turmeric, Fresh Garlic, Ginger, Chilli and Tomatoes.  
Garnished with Fresh Coriander

## AUBERGINE, SPINACH & MUSHROOM MOUSSAKA

with layers of Potato and Toasted Cheese Sauce

## ROASTED VEGETABLE STRUDEL

with a Tomato and Parmesan Sauce

## MUSHROOM STROGGANOFF

cascading from a giant puff pastry case with Shallots, Double Cream and Brandy.

## SPINACH & CHEESE CANNELLONI

in a Tomato and Basil Sauce topped with Cheese and toasted

## MILD STILTON & BROCCOLI QUICHE

enriched with Cream

## CASHEW NUT PAELLA

with Roasted Spanish Vegetables, Basmati Rice, Tomato, Shallots and Roasted Garlic in a reduced Vegetable Stock

## CONCHIGLIE PASTA

with Honey Roasted Aubergines, Courgettes, Sweet Peppers and Shallots, in a Tomato, Garlic and Basil Sauce

## COTTAGE CRUMBLE

using a medley of Seasonal Garden Vegetables in Cheese Sauce topped with a Toasted Herb Crumble

## MUSHROOM & PINE NUT LINGUINI

with Shallots, Garlic White Wine and Double Cream, Topped with Grated Cheese and Roasted

## PASTA GIARDINA

with Fresh Garden Vegetables in a Provençal Sauce, Garnished with Fresh Basil

## BAKED WHOLE PEPPERS

filled with Rice and Honey Roasted Vegetables and served with Pomodoro Sauce

## STUFFED AUBERGINES

with Ratatouille and Mozzarella

## CHAR GRILLED PEPPERS

filled with a Cassoulet of Mixed Beans in a Provençal Sauce

## DESSERT MENU

### APPLE & STRAWBERRY CRUMBLE

served with Custard or Cream

### SHERRY TRIFLE

decorated with Strawberries and Kiwi and served with Single Cream

### DOUBLE CHOCOLATE FUDGE CAKE

served with a Warm Fudge Sauce and Cream

### PROFITEROLES & PEARS

Poached in Red Wine served with Chocolate Sauce

### BAKED NEW YORK CHEESE CAKE

served with Mango and Passionfruit Coulis and Cream

### TIRAMISU

served with fresh Raspberries

### LEMON MERINGUE PIE

served with Clotted Cream

### BREAD & BUTTER PUDDING

served warm with Single Cream

### APPLE STRUDEL

served with Warm Black Cherries

### LEMON & PANNA COTTA TART

served with a Berry Compote & Clotted Cream

### TROPICAL FRESH FRUIT SALAD

served with Single Cream

### STICKY TOFFEE PUDDING

served with a Caramel Sauce & Popcorn

### TRUFFE CHOCOLATE & RASPBERRIES