



PASSION FRUIT CATERING

SAMPLE HOT FORK BUFFET MENU

We recommend a variety of two dishes and one vegetarian option.
Each dish will be accompanied by a variety of paired seasonal vegetable dishes, salads, sauces and fresh breads.

Thyme roasted free-range chicken, wild mushroom & truffle fricassee

Honey glazed confit duck legs, rhubarb & ginger pickle

Pistachio & herb crusted rack of lamb, minted lamb jus

Moroccan spiced slow roasted lamb shoulder, pomegranate molasses glaze

Slow roasted porchetta, marinated with fennel seed, garlic, lemon, chilli & rosemary

Festive spiced slow cooked Wiltshire gammon

Black garlic glazed sirloin of dry aged beef, tarragon and green peppercorn butter

Slow cooked short rib of beef, Worcestershire beef glaze

Shetland salmon, spinach & leek en croute, sea vegetables, Champagne & caviar sauce

Pan fried wild seabass fillet, wild garlic prawns, sauce Vierge

Burrata & black truffle tortelloni, roasted squash, sage beurre noisette

Beetroot, caramelised shallot & blue cheese tarte tatin

Vegetable tagine, apricots, chickpeas, smoked almonds, coriander