

HOT FORK BUFFET

PREMIUM

- **Fillet of beef**, Madeira and mushroom sauce, wilted chard & fondant potatoes
- **Roasted lamb rump**, minted new potatoes, braised leeks and a rosemary gravy
- **Salmon en croute**, with freshly made tartar sauce and baby pea shoots
- **Seared duck breast**, watercress, cashew nuts and watermelon tossed in a quince dressing

TASTE RECOMMENDS

- **Asian-spiced crab cakes** with mango, coriander, chilli and lime salsa and a cilantro & rocket salad
- **Award winning Greenfield sausages**, chive mash, redcurrant gravy topped with crispy sage
- **Belly of pork** marinated in cider, sage and honey, with apple sauce and spring onion mash
- **Chicken Basque**, chicken paella with peppers, chorizo, orange flesh and olives
- **Chick pea and sweet potato tagine** with a lemon and thyme couscous
- **Fillet of plaice poached** in white wine with fennel, sun blush tomatoes and a prawn and dill butter
- **Pasta** tossed in a tomato & basil reduction with baby artichokes & black olives, with lemon & rosemary focaccia (V)
- **Pea and feta risotto** with smoked paprika cream and toasted ciabatta (V)
- **Poached salmon** on crushed potatoes tossed in a lemon and watercress mayonnaise
- **Saltimbocca Sea Bream**, stuffed with sage leaves, wrapped in Parma ham with Endive, fennel & roasted tomatoes
- **Spicy Lamb tagine**, sweet Moroccan spices, tender lamb, slow cooked apricots & pomegranate couscous
- **Tandoori cod** fillet with rice and mango raita
- **Thai vegetable green curry**, mini poppadum', sticky rice, kachumber salad (V)

SIMPLE CLASSICS

- **Beef Bourguignon**, braised beef in burgundy with smoked bacon, shallots and mushrooms
- **Chicken in a cream and white wine sauce**, with roasted peppers, asparagus & mushrooms
- **Chilli Con carne**, spicy beef stew with chili peppers, beans and tomatoes
- **Cottage pie**, minced beef topped with mashed potato
- **Coq au vin**, red wine marinated legs, slow cooked with shallots
- **Devilled chicken**, tomato & Dijon mustard sauce
- **Fish pie**, smoked haddock, prawn, salmon topped with cheesy mash
- **Hungarian Goulash**, pieces of tender pork with a rich paprika and tomato sauce
- **Korma style dhal** with roasted sweet potato & cauliflower (V)
- **Lamb Moussaka**, cinnamon spiced lamb, aubergines and a delicious creamy sauce
- **Pork Stroganoff**, strips of pork loin with 3 types of mustard and served with crême fresh
- **Roasted tomato and caramelized red onion tart** (V)
- **Spinach & ricotta lasagna** with pine nuts (V)
- **Steak and Kidney pie**, with all butter shortcrust pastry
- **Turkey, cranberry & spinach pie**



ACCOMPANIMENTS

- Buttered leeks & wilted spinach
- Baby leaf salad
- Couscous
- Cumin roasted cauliflower & broccoli
- Endive, fennel & roasted tomatoes
- Potatoes, roasted, mash, fondant, new, dauphinoise, boulangere
- Rice
- Sweet braised red cabbage
- Sweet & sour vegetables
- Seasonal vegetable selection

ASIAN THEMED BUFFET

- Beef Rendang, slow cooked with coconut cream, ginger and lemon grass
- Bengali squash with chickpeas **(V)**
- Chicken satay sticks, king prawns in tempura batter
- Chicken korma, mild and creamy
- Goan prawn curry, hot with coconut and tomatoes
- Gujarati lamb and dumpling stew, tender pieces of lamb nestling between light and soft dumplings
- Lamb rogan Josh, slow cooked and succulent
- Prawn Laksa, spicy noodle soup
- Panang lamb, sweet and creamy with peanuts **(CONTAINS PEANUTS)**
- Samosas, spring rolls, pakoras **(V)**
- Sticky rice, kachumber salad and riata **(V)**
- Thai green chicken curry, sweet green chilli curry from Thailand

REQUIRE CANAPES, STARTER OR DESSERT – TAKE A LOOK AT OUR OTHER MENUS

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Inglenook Cottage, Drove Road, Chilbolton, Hampshire SO20 6AB





EVENT TERMS AND CONDITIONS

- Prices are based on a minimum of 60 adult guests and are guaranteed once your function is confirmed
- Written or email confirmation is required from the client to secure all functions
- A 25% non-refundable deposit secures your function and acknowledges your agreement to our terms and conditions. A further (non-refundable) 50% will be required 2 months before your event. The remaining 25% is payable 1 month before your event
- We reserve the right to invoke a late payment charge of 2% for every week payments are late
- Final numbers are required 2 months before and our final invoice is based on this number. After this time if numbers fall no refund can be given. Should numbers increase they will be charged at the agreed rate per head
- The hire of china plates, appropriate cutlery, glassware and linen has been included in this quote.
- Please note that, all hired equipment remains the responsibility of the client, during their function. Broken, lost or damaged equipment or linen will be charged to the client at full replacement cost
- **Insurance – we strongly advise that you take out event insurance**
- Price quoted assumes fully equipped kitchen facilities on site. Additional charges will apply for equipment hire if this is not the case – we have included the hire of an additional oven
- The water and electricity supply at your chosen venue must be of a standard suitable to meet health and safety regulations, any costs incurred to achieve this will be passed onto the client
- Buffets where we are not remaining to serve and clear (or where we have agreed to leave 'high risk' food leftovers) must be refrigerated or consumed within 3 hours of set up (shorter periods may apply in certain conditions)
- We do not remove rubbish unless by prior arrangement, for which there is a charge
- Children aged 2-12 charged at half adult rate, over 12 charged at adult rate, under 2s please provide own food.
- Ingredients are subject to availability and change

CANCELLATION POLICY:

- Deposit non-refundable
- A further 50% of total invoice will be payable if event cancelled and less than 2 months' notice provided
- Invoice payable in full when cancelled with less than 1 months' notice given

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