

# 2 Course Hot Fork

**Choose 1 main and 1 dessert (Please note that if your guest numbers are below 20, your options will be chosen by the Chef)**

## Main Course

### **Fish and Chips**

*Crispy Battered Cod Goujons, served with Chunky Chips , Mushy Peas and Lemon*

### **Homemade Shepherds Pie**

*Served with thyme Roasted Carrots*

### **Katsu Chicken Curry (GF)**

*Southern Fried Chicken Goujons on a bed of Boiled rice with a Katsu Curry Sauce*

### **Seafood Paella (GF)**

*A Mediterranean Spiced Rice Dish with Seafood and Lemon*

### **Premium Pork Sausage and Red Onion Gravy**

*Quorn Sausage Available (VE)\*  
With Colcannon Mash*

### **Cauliflower, Potato and Spinach Balti (VE)(GF)**

*Served with Boiled Rice and Naan Bread*

### **Beef Chilli Con Carne**

*Served with Boiled Rice, topped with Nachos and Soured Cream*

### **Tandoori Chicken Jalfrezi**

*served with Boiled Rice and Naan Bread*

### **Wild Mushroom Stroganoff (V)**

*A selection of Mushrooms pan fried with Brandy, Paprika and Soured Cream  
Served with Boiled Rice*

### **Battered Chicken Bites**

*Served with chunky chips*

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## Dessert

### **Chocolate Brownie**

*Served with Salted Caramel Ice Cream*

### **Profiteroles and Chocolate Sauce (GF)**

**Sticky Toffee Pudding served with Caramel Sauce**

### **Homemade Apple, Rhubarb and Ginger Crumble**

*served with Vanilla Custard*

### **Lemon Tart and Chantilly Cream (GF)**

### **Baked Vanilla Cheesecake**

*with a Compote of Winter Berries*

### **Chocolate Orange Dessert (VE)**

### **Homemade Fruit Trifle**

### **Chocolate Fudge Cake**

*with Vanilla Ice Cream*

### **Chefs Choice of Desserts**

(In the event we're unable to provide your menu choices, we will endeavour to offer a similar alternative and will advise you in advance of your event)