

COLD FORK BUFFET

Roast birchstead beef, horseradish cream, english mustard

Honey roast york ham, orchard apple chutney, wholegrain
mustard

Smoked and poached salmon , prawns, smoked mackerel,
watercress mayonnaise

Butter roasted Hertfordshire turkey, tangy cranberry sauce

Lemon and thyme free range chicken, pea and bean salad, citrus
dressing

pan-roasted chicken caesar salad, aged parmesan, sourdough
croustade

Continental meats, marinated vegetables, fruits, cornichons

Poached salmon, dill pickled cucumber, watercress mayonnaise

Thai pork loin, asian vegetable salad, pak choi, mango chilli and
soy

Griddled aubergine, leeks, pink grapefruit, tamarind, crispy
shallots

North African lamb and chickpea salad, minted yogurt,
pomegranate

Heritage vine tomato and mozzarella bruschetta, basil oil

Feta, pea and mint tartlet, pea shoots and apple salad

Chicken liver parfait, brioche, red onion chutney

Chef in Thyme