

# FORK BUFFET

Our delicious fork buffets are designed to be eaten standing up.  
Please choose one meat, fish and vegetarian option and one pudding  
Minimum number 20 guests

## Menu A

Crispy chicken, hispi cabbage, slow cooked fondant, sage butter (ML)  
Portobello mushroom, spinach tart, crumbled stilton (ML,GL,EG)  
Lemon posset, berry compote, brown sugar shortbreads (ML,GL)  
Seasonal fruit platter

## Menu B

Korean glazed salmon, sticky rice, Asian greens (SO,TN,F)  
Miso roasted mushrooms, chilli jam, crispy rice noodle (SO)  
Ginger pannacotta, yuzu jelly, sesame wafers (ML,SE,GL)  
Seasonal Fruit platter

## Menu C

Pumpkin ravioli, parmesan cream, amaretti crumb, crispy sage (GL,ML,EG)  
Slow cooked beef meatballs, toasted pine nuts, balsamic onions (ML)  
Tiramisu shots, cappuccino wafers (ML,EG,GL)  
Seasonal fruit platter

## Menu D

Spiced lamb, freekeh grains, pomegranate molasses, strained yoghurt (ML)  
Chickpea, sweet potato, date tagine, parsley salad  
Rose pannacotta, honey roasted figs (ML)  
Seasonal Fruit platter

All prices exclude VAT

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## DARTMOUTH HOUSE

MI = milk, GL = gluten containing cereals, TN = tree nuts, PN = peanuts, CR = crustaceans, MO = molluscs  
If you have a food allergy or special dietary requirement, please check with a member of the  
catering team for more information so that we can guide you to make a safe food choice.  
V = suitable for vegetarians