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## FORK FOOD

*When your party needs something more substantial than a finger buffet, but needs to retain an air of informality.*

*Fork buffets are a great way to enjoy an informal, sit where you like dinner; whilst still providing your guests with a satisfying meal.*

*On a cold day there can be hot, filling & hearty dishes served from warming chaffing dishes. Or if a lighter style is required, there can be a delicious array of cooked meats, fish & salad served in delicious & innovative combinations*

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The Food Co.

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## HOT FORK FOOD

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### Pork

Local bean jar; slow cooked pork, haricot beans, crusty bread, Guernsey butter

Cumberland sausages, red onion & merlot gravy, mustard mash, sugar snap peas

Sweet and sour pork, egg fried rice

Spaghetti carbonara & salami crisps

Italian sausage & Tuscan bean stew, garlic, oregano, & rosemary potatoes

Locally reared pork with apple, leek & Rocquette cider, creamed potato

Chorizo and garlic king prawns on chilli and garlic vermicelli

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### Chicken

Chicken chasseur, creamed potatoes, baby green beans

Chicken & chorizo paella

Chicken, leek, smoked bacon, penne bake

Chicken arrabiatta; tomato, onion, mushroom, basil & chilli sauce on fusilli

Chicken korma, basmati rice

Chicken stroganoff, basmati rice

Thai chicken curry, jasmine rice with coriander

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### Beef

Beef in Randall's liberation ale, herby dumplings, parsley potatoes, peas

Classic Italian lasagne, green salad & garlic bread

Beef stroganoff, long grain rice

Mexican chillied beef, long grain rice, sour cream & chives

Beef in black bean sauce, pak choi, egg noodles

Beef bourguignon, dauphinoise potatoes, green beans

Italian meatballs in a fresh tomato, oregano & basil sauce over paparedelle

Slow braised beef Masaman curry with jasmine rice

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### Lamb

Lancashire hotpot, mashed parsley parsnips, green beans

Lamb tagine, preserved lemon, jewelled cous cous

Harissa spiced lamb, pomegranate molasses, buttered rice

Lamb moussaka

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## HOT FORK FOOD

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### Game & Duck

Venison sausages, celeriac mash, garden peas, rich port jus

Teriyaki pepper crusted duck breast on stir-fried vegetables with egg noodles

Oriental duck on mixed Chinese greens with cashews and rice

Toulouse cassoulet with slow braised duck

Pheasant casserole, smashed carrot & swede, dauphinoise potatoes

Venison stew, champ potatoes, garden peas

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### Fish

Malaysian prawn curry with beansprouts & noodles

Salmon fillets, champagne & pink peppercorn sauce, chive mash

Luxury Fish Pie; Salmon, smoked haddock, pollock & king prawns in a dill, white wine and cream sauce topped with mash.

Cajun crusted salmon, roasted potato wedges, mixed salad, avocado cream dip

King prawns, chilli, garlic & parsley, served with crusty bread

Thai red king prawn curry angel hair pasta with garlic, scallops and rocket

Risotto with scallops, pancetta & minted peas

Smoked salmon and prawn tagliatelle with dill and cream

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### Vegetarian dishes

Woodland mushrooms with Guernsey herbs, torteval fort grey cheese & Guernsey cream with French bread

Vegetable pad Thai finished with peanuts and coriander

Pea, spinach, walnut & Roquefort risotto

Spinach, ricotta cannelloni in a tomato & herb sauce

Mushroom & leek stroganoff, basmati rice

Roasted butternut squash, feta, vine tomatoes & rocket penne bake

Indonesian vegetable nasi goreng

Cauliflower, leek & courgette gratin

Vegetable and bean chilli, long grain rice, sour cream

Giant cous cous with roasted Mediterranean vegetables, herbs and crumbled feta

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## COLD FORK FOOD

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### Pork

Farfalle pasta, rocket, sun dried tomato, bocconcini, prosciutto & pesto

Chorizo, squid & marinated artichoke & pepper salad

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### Chicken

Chicken Caesar salad with focaccia croutons & shaved parmesan

Thyme, lemon & garlic chicken, vegetable quinoa, sun blushed tomatoes

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### Beef

Rare roast beef slivers, watercress, red onion, vine tomato

Chargrilled Thai beef salad with julienned vegetables & sesame noodle

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### Fish

Picked Guernsey chancre crab piled on mixed locally grown leaves with a creamy citrus mayonnaise dressing

Poached salmon, new potato, egg & chive salad

Garlic & chilli marinated prawns, Asian slaw, mint, coriander and hot and sour dressing

Crab, spinach, spring onion, coriander, red chilli, noodles

Chargrilled tuna niçoise

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### Vegetarian

Chicory, walnut & Roquefort salad

Rigatoni, roasted Mediterranean vegetables, basil pesto, bocconcini

Shaved fennel, parmesan, orange & sesame salad

Greek salad; rocket, marinated feta, cucumber, watermelon, kalamata black olives & roasted red peppers

Fenella Madison's Fort grey cheese, apple, celery, walnut, "hedge-veg" salad

Beetroot, feta, mixed leaves, toasted mixed seeds

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