

CBH Hot Fork Buffet

Please note prices quoted represent the food and hot beverage value exclusive of VAT. Upon request CBH will provide a detailed quotation inclusive of staffing, equipment, linens, tableware and glassware then costed additionally to suit your specific requirements – call us today and let our team do the rest.

Hot Meat

Lamb flavoured with tagine spices, slow cooked and finished with apricots, almonds and yoghurt

A four hour braised beef in Spitfire ale with caramelised onions and mushrooms

Thai green chicken curry – chicken cooked in coconut milk, lime leaf, lemongrass, ginger and nam pla fish sauce.
Garnished with coriander leaf

TexMex chilli with, tortilla, sour cream, guacamole and Jack cheese

Coq au vin with smoked lardons, baby onions and button mushrooms

Braised chicken in white wine and tarragon veloute

'Stiffado' lamb cooked in tomato, oregano, garlic and onions in the 'Greek 'style'

Za'atar chicken – Middle Eastern spiced chicken cooked with red onions, sesame, yoghurt and pomegranate molasses

Sautee of pork in an apple and Calvados cream

Roast chicken with pea, lettuce and onion fricassee

Jerk style chicken with courgette ribbons and peas

Tandoori style roast chicken with cucumber raita

Lamb Assadu (Succulent lamb in a rich Goan sauce of cinnamon, garlic, paprika and cloves)

Braised Guinea fowl in sherry with mushrooms and garlic

Chicken, leek and oyster mushroom pie

Beef bourguignon - red wine marinated beef cooked with smoked lardons, onions, mushrooms, garlic and thyme

Cassoulet of haricot beans, confit duck and Toulouse sausage

Lamb biryani (Fragrant lamb and basmati rice enhanced with cinnamon, cardamom and star anise)

Caribbean pepper pot stew

Spiced chicken with lemon pickle and coriander yoghurt

CBH "Lancashire" hot pot

Hot Fish

'Hythe fish pie' – fresh fish from the day boats of Hythe, cooked in wine and herbs, finished in a cream sauce capped with cheesy mash

Salmon and red mullet over crushed potatoes with tomato, olives and basil with crispy leeks

Zarzuela (Catalonian style fish stew)

Paella (Tasty paella with a bit of everything, chicken, chorizo and prawns)

Thai style red fish curry

Fish tagine with potatoes, tomatoes and olives

Hot Vegetarian

Pithivier of field mushrooms, spinach and roast red onions

Goat's cheese and caramelised garlic tart

Penne pasta with Sicilian caponata

Stuffed red peppers with cherry tomato, thyme and olive oil

Tomato, ricotta and pesto tart

Herb cous cous, oven roast squash, chick pea and feta

Cassoulet of beans and tomato with baby onions and braised potatoes

Mushroom and tarragon lasagne

CBH ratatouille (Garlic roasted squash and eggplant with courgette, tomato, peppers, red onions and butter beans) served with soft herb sour cream

Thai green vegetable curry – Green seasonal vegetables cooked in coconut milk, lime leaf, lemongrass, ginger and coriander.

Roast cauliflower lasagne

Seasonal ragu with penne pasta, grated Parmesan

Oven roast butternut squash with a coconut, chilli and lime crust, served with tomato, lime and chilli salsa

Grilled aubergine rolls filled with quinoa, carrot and beetroot

Two options £11.35

Three options £14.45

Four options £17.55

HOT SIDES

Braised rice with peppers and peas
Jasmine rice with fragrant spices
Colcannon mash with double cream
Roast roots – parsnip, carrot, red onion, beetroot and squash
New potatoes boiled with mint or roast with sea salt and rosemary
Dauphinoise - creamy potato with grated Gruyere
Parisienne – potatoes tossed with meat glaze
Seasonal market vegetables in seasoned butter
Flavoured mash of your choice

Sides £2.50

Rustic Bread Selection

Dessert Selection

Seasonal fruit pavlova
Lemon roulade
Caramelised lemon tart, mascarpone, berry compote
Treacle tart, clotted cream
Pear, frangipane and chocolate tart with pouring cream
Seasonal fruit salad with fruit stock
Elderflower jelly with summer fruits
Sticky toffee pudding with clotted cream
Chocolate tart with vanilla cream
Normandy apple flan with clotted cream
Seasonal fruit crumble with soft whipped cream
Banoffee toffee tart
CBH "Mess" (Bowls of seasonal fruits with whipped cream and toasted hazelnut meringue)
Tiramisu
New York baked cheesecake, roast fruit compote
Kent strawberries with Chantilly cream (Seasonal)

Desserts £5.95

Additional dessert selections charged at £1.50