

# Hot Fork Buffet

**Two options £11.35**

**Three options £14.45**

**Four options £17.55**

## 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



[www.cbhcatering.com](http://www.cbhcatering.com)

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## 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



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## 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
- Rustic bread selection

**£2.50 per item**

## 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**



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