

# **Fork Buffet Selection**

## **Make your own menu**

### **STARTERS**

Chicken Liver Parfait, Cumberland Sauce, Highland Oatcakes  
Chilled Fan of Melon, Forest Berry Compote, Fruit Coulis with fruit coulis  
Prawn Cocktail, Marie Rose Sauce  
Soup of your Choice with Home Baked Bread

### **MAIN DISHES**

(COLD)

Roast Sirloin of Renfrewshire Beef  
Honey Baked Ham  
Roast Ayrshire Turkey  
Poached Scottish Salmon

(HOT)

Traditional Steak Pie  
Freshly Baked Lasagne  
Louisiana Cajun Chicken  
Assorted Quiches

*To accompany the main course, the buffet will include a selection of the following:*

Green Salad, Tomato Salad, Coleslaw, Savoury Rice, Potato Salad & Breads  
OR

New Boiled Potatoes & a Medley of Fresh Seasonal Vegetables

### **SWEETS**

Pear & Toffee Crumble, Double Cream  
Sticky Toffee Pudding, Butterscotch Sauce  
Chocolate Profiteroles, Crème Patisserie  
Individual Berry Meringue, Whipped Cream

### **TEA & COFFEE**

Freshly Ground Coffee from Single Origin Bean  
Or Freshly Brewed Tea

*We suggest you select up to two choices per course*

***2 Course £16.50***

***3 Course £18.50***

***including Tea & Coffee***