



# DOCKYARD EVENTS

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## Hot Fork Buffet Menu

*Includes Two or Three Main items, seasonal vegetables with either rice, couscous or buttered new potatoes, a selection of freshly baked bread and One Dessert, followed by Freshly brewed Fair trade 'Down to earth' coffee and selection of Char's of Winchester tea including herbal infusions*

**Two main dishes at £29.50 per person**

**Three main dishes at £35.50 per person**

### Meat

Thai green chicken curry with kaffir lime leaves, coriander and coconut milk  
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Chunky braised chilli con carne with red and borlotti beans finished with sour cream  
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Chicken saltimbocca accompanied with rosemary and lemon roasted new potatoes  
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Romsey beef and chestnut mushroom stroganoff finished with tarragon and gherkins  
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Chicken madras with pilau rice, poppadum's and sambals  
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Moroccan spiced Vinnells farm lamb tagine with dried apricots and coriander  
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Confit Aylesbury duck with a bean cassoulet, seared chorizo and pan fried thyme gnocchi  
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Wok seared chilli Wheatley farm beef, ginger noodles with Asian shreds

### Fish

Cajun Scottish salmon fillet with a gremolata dressing  
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Baked Brixham cod topped with herb and parmesan crumb and salsa verde  
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Cornish red sea bream, cauliflower gratin, roasted plum tomatoes, green basil pesto  
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Thai salmon and Cornish crab fishcake with a Thai chilli dressing  
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Seared tuna steak with lemon and parsley aioli  
~ ~

Seared Brixham landed seabass, niçoise vegetables served with salsa verde  
~ ~

Natural smoked haddock fish pie served with seasonal greens



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## Vegetarian (V)

*Chargrilled vegetables and goat cheese Delice, with a light tomato sauce topped with roasted pine nuts, basil oil and balsamic reduction*  
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*Roasted vegetable, mushroom & spinach lasagne served with garlic bread*  
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*Vegetable and chick pea tagine with Moroccan couscous*  
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*Fire roasted red pepper, chargrilled butternut, spinach and sweet potato frittata served with a baby leaf salad*  
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*Potato gnocchi in a mushroom and baby spinach sauce*  
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*Pithivier of roasted courgette, pepper and buffalo mozzarella*  
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*Chestnut mushroom, pepper and tarragon Stroganoff served with braised rice*

## Desserts

*White chocolate and raspberry crème brûlée with shortbread*  
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*Lemon and ginger posset topped with pecan crumble*  
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*Baked vanilla cheesecake with berry compote*  
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*Passion fruit and mango mousse with toasted coconut*  
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*Apple tart with pouring cream*  
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*Sliced fresh fruit platter*  
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*A selection of British and Continental cheeses, with chutney, celery sticks & grapes  
at £3 per person supplement*