

Hot Fork Buffet Menu



Two-Course Menu

Main Courses

Please select up to three main course dishes, including any vegetarian selections:

Ham Hock, Leek & Grain Mustard Pie (D, EG, G, M, SL)

Slow Cooked Beef Ragu, Penne Rigate (D, EG, G, SL)

Mediterranean Bean Chilli (VG)

Lamb Tagine, Lemon & Parsley Cous Cous (G, SL)

Chicken Paella, Prawns, Chorizo, Saffron (G, SF, SL)

Sauté Chicken, Button Mushrooms, Tarragon Sauce (D, SL)

Root Vegetables, Lentil Pie, Topped with Puff Pastry (G, VG)

Mediterranean Vegetable Wellington (G, SL, VG)

Bowood Fish Pie (D, EG, F, G, SL)

Chicken Jalfrezi, Pilau Rice, Naan Bread (D, G, N, SL)

Lamb Moussaka (D, G) or Vegetable Moussaka (D, G, V)

Served with a Selection of Seasonal Vegetables (VG) & New Potatoes (VG)

Desserts

Please select two desserts (served 50:50):

Profiteroles & Chocolate Sauce (D, EG, G, V)

Chocolate Tart (D, EG, G, N, V)

Lemon & Raspberry Roulade (D, EG, V)

Salted Caramel Cheesecake (D, EG, G, V)

Eton Mess (D, EG, V)

Please advise your coordinator of any specific allergies
or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is
a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

TEL: 01249 823 886

EMAIL: EVENTS@BOWOOD.ORG

VISIT: BOWOOD.ORG