



Create your Hot Fork Buffet

Choose from the selection below to create your perfect menu, totally flexible and personalised to your event.

No two people are alike... so why should conferences be alike?

*Choose one dish from each of the categories, Meat, Fish and Vegetarian.
Then add one dish from each of the sides' selection
Tatties, Vegetables and Rice & Pastas.
Finally.... For a sweet touch, add 2 desserts!*

Meat Dishes

Chicken & Chickpea Korma with Baby Spinach

Tender chicken pieces in a mild coconut sauce with chickpeas & baby spinach

Chicken Tikka Masala

Tender chicken breast served in Tikka spices with yogurt and white onions

Chicken Supreme Hunter Style

Oven baked chicken breast topped with bacon, barbecue marinade and cheddar cheese

Sweet Chilli Chicken

Diced chicken breast slowly braised with peppers, onions and sweet chilli sauce, topped with fresh bean sprouts

Chicken in Green Pepper & Black Bean Sauce

Wok fried chicken breast with onions and green peppers with an authentic black bean sauce

Sweet & Sour Chicken

Diced chicken breast cooked in a sweet and sour sauce with mixed vegetables and pineapple pieces

Beef Bourguignon

Slow braised beef with baby onions, mushrooms and a rich gravy

Rustic Chilli Beef

Marinated diced beef with chunky root vegetables in a medium spiced chilli sauce

Classic Beef Lasagne

Mince beef Bolognese with garlic and oregano, layered with pasta and topped with white sauce and cheese

Beef Cannelloni

Tubes of cannelloni pasta filled with beef, sat on a bologna sauce and topped with cheese mornay

Beef Goulash & Boiled Potatoes

Classic beef goulash with vegetables, paprika, mint and chopped potatoes

Char-Grilled Pork Lion Steak with Mustard Cream

Charred pork streaks smothered in whole grain mustard and cream sauce

Fish Dishes

Baked Sea Bass with Patatas Bravas

Oven roasted sea bass fillet sat on spiced new potatoes with a spicy tomato sauce

Baked Salmon Fillet with Lemon Butter & Braised Leeks

Baked salmon fillet sat on braised leeks with fresh lemon & herbs, served with lemon butter sauce

Cajun dusted Salmon Steak

Salmon supreme coated in blackened Cajun spices, served with a lime and tomato salsa

Breaded Haddock with Caper & Watercress Mayonnaise

Fillets of haddock bread crumbed and deep fried, served with our own style tartar sauce and lemon wedges

MCC Fish Pie with Garden Peas, Dill & Potato Crust

Fresh flakes of white fish in a garden pea and dill veloute sauce, topped with sliced seasoned potatoes

Grilled Haddock with Prawn & Caper Butter

Grilled haddock fillet topped with a cold water prawn and caper berry buerre blanc

Grilled Cod Lion with Salsa Verdi

Oven roasted lion of cod seasoned with butter and black pepper, topped with a homemade salsa Verdi

Chemoulah Spiced Sea Bass with Bean Sprout & Coriander

Sea Bass fillet pan fried in a Moroccan inspired chemoulah marinade, served with fresh bean sprout and coriander

Vegetarian Dishes

Spinach & Ricotta Cannelloni

Cannelloni pasta tubes filled with ricotta cheese and spinach, topped with tomato sauce, white sauce and cheese

Quorn Lasagne

Minced Quorn Bolognese with peppers and basil, with lasagne pasta and white cheese sauce

Vegetarian Moussaka

Medley of mixed vegetables and Quorn seasoned with all spice and fresh mint, layered with aubergine and topped with cheese moray sauce

Mixed Vegetable Balti

Chunky root vegetables bound in a balti sauce with exotic spices, lemon and coriander

Mixed Mushroom Casserole

Button and wild mushrooms in a vegetarian gravy, with chunky root vegetables and diced potatoes

Mature Cheddar & Red Onion Pie

Classic full flavoured cheddar cheese and sauté red onions bound in a thick cheese sauce, topped with buttery puff pastry

Szechuan Style Stir Fry Vegetables

Mixed wok fried vegetables enhanced with a citrus Szechuan sauce with bamboo shoots

Cauliflower, Chickpea & Potato Korma

Pieces of cauliflower florets, chickpea and diced potatoes in a creamy coconut curry sauce

Choose one side of each section

Tatties

Roasted new Potatoes with Rosemary & Garlic
Steamed new Potatoes
Noisette Potatoes
Herb dusted diced Potatoes
Roast Potatoes
Spicy wedges

Vegetables

Steamed market vegetables
Cauliflower and Broccoli
Steamed baton Carrot & Garden Peas
Braised Kenya Beans in Tomato sauce
Medley of roasted root vegetables
Carrot & Swede mash

Rice & Pastas

Pilaf Rice
Mushroom & Coriander Rice
Sultana & Almond Rice
Penne pasta with tomato dressing
Farfalle with green herb oil
Penne with pesto rosso

Choose 2 Desserts

Citrus Tart
Chocolate Truffle Torte
Bakewell Tart
Treacle Tart
Vanilla, Strawberry or Hazelnut Cheesecake
Raspberry Bavarois
Lemon Meringue Pie
Pear & Almond Frangipan
Chocolate Fudge Cake
Caramel Latte Cake
Victoria Sponge Cake
Death by Chocolate

Once you've decided on your menu, please give to our Final Details Coordinator. If any of your delegates have special dietary requirements, please let our Final Details Coordinator know so our Chef can prepare a customised meal.

We can cater for all diets, included Vegan, Gluten free and allergies, if a delegate does have an allergy please let us know the severity and type at Final Details stage so we can prepare accordingly. For example, severity of a nut allergy.

All of our meat is Halal.