

CATERERS FOR YOU



Forkingout

EST. 2002

Menus

# Canapés



Somerset brie & cranberry toast  
Quails egg mayonnaise and cress tartlet  
Hummus and pimento wrap  
Brown shrimp and avocado wrap  
Mushroom and Dorset Blue Vinny tartlet  
Creamed asparagus on toasted brioche  
Cheese and paprika straws  
Pepper & ginger sushi roll  
Tuna tartare served on a spoon  
Duck pâté and black olive bruschetta  
Gazpacho in a shot glass  
Smoked salmon & cream cheese blinis  
Baked crab and coriander tartlet  
Local smoked trout served on a cheese scone  
with watercress pesto  
Gin and tonic cured trout blinis  
Cheese scone with Real Cure Coppa  
Mini samosas  
Caramelised red onion & Rosary  
goats cheese tart  
Melon, mango & pineapple skewers  
Spinach and Welsh rarebit croustade  
Sweetcorn fritters

Curried cauliflower risotto ball  
Mushroom risotto ball  
Cheese beignet  
Olive scone with Real Cure Dorset  
venison salami  
Lemon and herb prawn skewer  
Mini onion bhaji  
Crab and sole cake  
Chorizo & cream cheese pinwheel  
Butterfly prawns with tartar sauce  
Devils on horseback  
Duck pancake rolls  
Mini fillet steak on a mustard croustade  
Salmon and dill fish cakes  
Chorizos pinchos  
Tiny toad in the hole  
Mini beef burgers  
Bangers and mash  
Braised lamb shoulder & pea purée  
Glazed pork belly skewer  
Beef carpaccio & pickled celeriac  
Cerviche taco



# Barbeque Menus

All of the food will be cooked and served outside on our BBQs, with salads etc. served from a buffet. Starters can be added from the mix & match menus.

## Barbeque Selector

Please choose 3 meat options and 1 veggie option to go with our fantastic butchers sausages to make your menu.

Tiger prawns  
Cornish sardines  
Lamb Kofta  
BBQ baked salmon with watercress pesto  
Lemon and herb marinated Chicken Breast  
Marinated spicy chicken kebabs  
Sirloin steaks  
West Country beef burger  
Local Pork sausages  
Marinated pork loin chops  
Tuna steak with lime and coriander dressing

## Veggie Options

Aubergine parcels with Blue Vinny and herb stuffing (veggie)  
Grilled Portabella mushrooms stuffed with med vegetable couscous veggie)  
Halumi Skewers (veggie)  
Veggie Burger (vegan)  

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Hot new potatoes  
4 salads from the Chef's Salad Menu  
Selection of handmade breads  

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A pudding of your choice Coffee & Petit Fours



# Grilled West Country Steak

Large grilled West Country steaks carved and served to the table on wooden sharing boards.

Choose from rib eye, rump or sirloin

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French fried onion rings

Grilled cherry tomatoes on the vine

Mushroom skewers

A choice of green pepper sauce, hollandaise or béarnaise sauce

Large bowls of potato wedges & crisp green salad

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A choice of either a single or trio of pudding





# Asian Feast

## Choose 3 main dishes

- Crispy lamb & Chinese leaf
  - Beef rendang
  - Lamb massaman
  - Buttered chicken
- Thai green curry (fish or chicken)
  - Prawn pad-thai
  - Lamb rogan josh
  - Sweet & sour pork

## Choose 3 sides

- Sticky rice
- Pilaf rice
- Tarka dahl
- Saag aloo
- Sag paneer
- Stir fry veg
- Naan breads
- Prawn crackers
- Chapatis

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All served with poppadums, chutneys & riata appetiser

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A choice of pudding





# The Moroccan Feast

*Served in our earthenware tagines*

Moroccan lamb meatballs with dates

Spiced chicken and apricot tagine

Moroccan fish cakes

Vegetable pastilla

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Lentil potato and vegetable tagine

Spicy couscous, Tabbouleh

A selection of flatbreads

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Your choice of pudding





# The Roasts

These menus are served to the table as a feast.

It is great fun to nominate a guest on each table to serve, we can provide aprons and hats for them to wear and for your entertainment.

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Roast loin of pork, sage and onion stuffing, apple sauce and crackling

or

Roast leg of lamb, marjoram and apricot stuffing and mint sauce

or

Roast rump of beef, Yorkshire pudding and horseradish sauce

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Your choice of roasted baby potatoes, roasted veg or cauliflower cheese

Mixed salad

Choice of 3 salads

Selection of homemade breads

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Your choice of pudding





# Hot Menus Band 1

## First Course

Soup- Moroccan carrot- sweetcorn- leek and potato

Trio of melon terrine with raspberry dressing

Salmon and quails egg salad, focaccia croutons, lemon and dill dressing

Smoked Trafalgar pink trout pâté, celeriac and horseradish remoulade

Montgomery Cheddar and mushroom tartlet with apple and celeriac

Chicken tikka breast, shredded salad, mango chilli jam nigella seed nan

Asparagus and Cornish blue tartlet with rocket salad

Salmon and dill fishcake

Jeweled salad with falafel

Heritage tomato, mozzarella, baby basil salad with basil oil

Thyme and mushroom tortellini with mushroom broth

Ham terrine with piccalilli

Roasted baby beets with Rosary Goats cheese

Butterbean & chorizo fricassée

Crispy pork belly with apple purée and crackling

Tomato consommé





# Hot Menus Band 1

## Main Course

Roast loin of Somerset pork on a bed of savoy cabbage with sage & onion potato cake, apple fritter, chantenay carrots & a cider sauce

Marinated Somerset chicken breast served on a bed of roasted Mediterranean vegetables, roasted new potatoes and salsa verde

Roasted pork fillet stuffed with apple, marjoram and prune stuffing and wrapped in Wiltshire bacon on a bed of spinach with fondant potatoes chantenay carrots, green beans and a calvados sauce

Chicken breast stuffed with herbs wrapped in Wiltshire bacon with a fondant potato, broccoli, mange tout and a red wine sauce

Roasted beef rump with sticky feather blade, braised celery, Boulangère potatoes, chantenay carrots and a rich beef sauce

Roasted chicken breast, lemon and thyme stuffed leg, cubed roasted potatoes, roasted heritage carrots, tender stem broccoli and chicken jus

Pork tenderloin with Real Cure Coppa, braised pig cheeks, champ, Seasonal vegetable and a port sauce

Filo wrapped trout with buttery potatoes, sea vegetables and chive butter sauce





# Hot Menus Band 2

## First Course

Sea bass fillet with celeriac purée, Dorset pancetta crisp and micro herbs

Marinated duck breast salad with oriental dressing

Mediterranean prawns shallow fried in garlic butter with warm rolls

Smoked salmon, brown shrimp, cream cheese and dill roulade, micro parsley  
and a lemon and dill dressing

Real Cure Dorset Coppa, with Old Winchester shavings, croutons on a bed of rocket  
& baby spinach with 3 counties dressing

Pork and duck terrine with apple and chilli chutney

Potted brown shrimps on a crumpet, brown butter & caper sauce

Real Cure Dorset charcuterie board and our focaccia bread

Potted crab with salad rocket, focaccia croute and dill dressing

Crab and sole cakes with crunchy vegetables and sweet chilli Salsa

Chinese crispy lamb with pak choi and a prawn cracker

Sesame crusted salmon with pepper and pak choi and chilli sauce

Tandoori Lamb with minted yogurt and shredded mange tout

Crab, prawn and langoustine cocktail with a mini loaf





# Hot Menus Band 2

## Main Course

Roast rump of lamb, pressed braised shoulder and dauphinoise with pea purée, braised leek, chantenay carrots and a port sauce

Roasted guinea fowl breast with a confit leg on a bed of cabbage and bacon lardons with a thyme potato cake and bramble sauce

Roasted sea bass on a garlic potato cake with sea vegetables and red pimento sauce

Roasted duck breast on a bed of scallions with dauphinoise, grilled plums, celeriac purée, green beans and a plum sauce

Baked cushion of hake on creamed spinach and creamy mash with asparagus clams and shrimp bisque

Roasted sea bass on a garlic potato cake with samphire, green beans a red pimento sauce

Baked cushion of hake on creamed spinach and creamy mash with asparagus and a cockle and shrimp bisque

Tandoori lamb rump with masala mash, cauliflower purée, roasted romanesco butter sauce with a poppadum crisp

Tandoori lamb rump with coriander noodles, curried cauliflower risotto cake and a masala sauce

Roasted duck breast with confit leg, braised red chicory, dauphinoise, carrot purée and a madeira sauce

Moroccan beef rump, sticky date meatball, giant couscous and roasted aubergine

Medium rare rib steak with potato wedges, cherry tomatoes, mushroom skewer onion rings and a peppercorn sauce





# Hot Menus Band 3

## First Course

Seared scallops, cauliflower cheese purée, straw potatoes and salty fingers

Seared scallops with scallop roe and a prawn bisque

Warm pigeon breast salad with truffle shavings

Sharing hamper starter

Venison carpaccio with roasted shallots and dehydrated blackberries

Smoked salmon & crab tian with mackerel tartar, pickled cucumber & avocado

Somerset chicken stuffed with Dorset chorizo wrapped in Dorset air dried ham with crispy peas  
and a homemade roasted pepper mayonnaise





# Hot Menus Band 3

## Main Course

Roast beef fillet on wild mushrooms with fondant potatoes, roasted cherry tomatoes, green beans and a peppercorn sauce

Fillet steak stuffed with Dorset Blue Vinny wrapped in Wiltshire bacon with fondant potato, cherry tomatoes, asparagus and sugar snap with a rich red wine sauce

Roasted beef sirloin with braised beef cheeks with button onions parsnip fondant, fricassée of broad beans and a madeira sauce

Stuffed saddle of lamb with sweetbread fritter, pea purée roasted button onions, celeriac fondant, chantenay carrots, asparagus and roasting juices

Seared brill with lobster medallion, mussels, sea vegetables and a lobster bisque

Roasted duck breast with confit duck with cavolo nero, bacon lardons, carrot purée, thyme potato cake and a blackberry wine sauce

Roast rack of lamb with minted peas, a mini shepherd's pie with purple sprouting broccoli and a butternut squash purée

Paupiette of sole with crab and chervil with creamy mash, crab velouté, mussels, braised fennel and asparagus

Rock pool of fish in a saffron consommé with samphire and potato pebbles



# Puddings

Choose a single pudding or 3 to create a trio of puddings  
from the following list:

Lemon mousse cake with marinated  
strawberries and cream

Chocolate and Tia Maria mousse cake with  
white chocolate sauce

Lemon posset with shortbread biscuits  
and raspberries

Marshmallow mocha cake with raspberries  
and coffee sorbet

Fruits of the forest cheesecake

Coffee roulade with chocolate  
and Tia Maria sauce

Our version of strawberry and sherry trifle

Caramelised apple tart with vanilla and  
honey crème fraiche

Chocolate and hazelnut meringue sandwiched  
with chocolate mousse

Strawberry shortcake with strawberry compôte  
and clotted cream

Summer pudding with vanilla  
and brandy cream

Raspberry and vanilla pannacotta with raspberry  
compôte

Fruits of the forest roulade with summer berry  
compôte

Chocolate tart with orange syllabub

Summer fruit meringue  
with chantilly cream

Our version of Tiramisu

Apple mousse with Dorset apple cake  
and calvados

Chocolate and cherry roulade

Lemon tart with clotted cream  
and raspberry

Lemon roulade with cream

Lemon meringue pie

Sticky toffee pudding with toffee sauce

Apple crumble with custard

Pear and almond tart with chocolate sauce

Vanilla crème brulée

Raspberry crème brulée

Chocolate crème brulée

Eton mess in a shot glass

Knickerbocker glory

Raspberry mousse with  
freeze dried raspberries

Pistachio frangipane with white chocolate  
mousse and raspberries

White chocolate and praline mouse

Mango posset

Chocolate and Amaretto posset with roasted  
hazelnuts

Chocolate dèlice with praline crumb



# Vegetarian Dishes

Vegetable stroganoff with saffron rice

Vegetable strudel with red pepper sauce

Spinach roulade filled with Provençale tomatoes and salsa verde

Potted wild mushroom Pie

Stilton and broccoli pie

Apricot, almond & marjoram cakes with red pepper & chilli jam

Button mushrooms, onions & whole chestnuts in a red wine sauce

Mushroom and aubergine moussaka

Cheese, onion and potato tart

Grated courgette and Rosary goats cheese tart

Dorset Blue Vinny and asparagus tart

Mushroom Wellington a flat mushroom, duxelle stuffing, cheese and tomato baked in Dorset puff pastry with a red wine sauce

Steamed leek and mushroom Pudding

Mushroom risotto cake with red pepper sauce

Flat mushroom stuffed with wilted spinach topped with Welsh rarebit

Butternut squash, courgette and kidney bean spelt Risotto

Dorset spelt butternut squash and pea risotto

Ratatouille tart with Montgomery cheddar

Cherry tomato, basil and feta filo tart

Red onion and rosary goats cheese tartlet

Homemade falafel with tomato chutney

Mushroom lasagne

Curried cauliflower risotto with a crispy samosa

Roasted butternut squash stuffed with spring onion and pea quinoa



# Salads

All our salads and dressings are freshly produced in our own kitchens using local products where ever possible such as: mixed leaves from Dorset, watercress from Wiltshire, cider vinegar from Dorset, rape seed oil from Dorset, Spelt from Dorset, pea tops and rocket from Dorset, new potatoes from Cornwall and Devon, mustards from Wiltshire and every year we add to the list.

Roasted Mediterranean vegetables

Apple coleslaw

Four-pea salad (mange touts, garden peas, sugar snaps, pea shoots)

Fig Salad with Old Winchester

Apple, celery and walnut salad

Spelt with roasted vegetables

Couscous with cucumber and mint

Giant couscous with roasted Mediterranean vegetables

Pasta salad with sun dried tomatoes

Pasta salad with pesto and baby spinach

Traditional potato salad

Greek salad: beef tomato, feta cheese, red onion, cucumber, black olives.

Beef tomatoes with basil and buffalo mozzarella

Roasted beetroot with pine nuts and capers

Tomato, potato, green beans & olives

Quinoa with chickpeas and roasted peppers

Bean salad: kidney beans, broad beans, green beans, and borlotti beans with a rich tomato dressing.

Remoulade salad: celeriac, capers and gherkins, with a wholegrain mustard dressing.

Asparagus and pea salad.

Roasted, ribboned courgette & pine nut salad

Heritage tomatoes

Tabbouleh

Roasted heritage carrots with coriander and orange

Rice salad

Bulgar and Lentil salad with tomatoes, parsley, mint, sumac, garlic



# Cheese Buffets

These are a selection of our favourite cheeses. All of them are English most of them west country. They are perfect to add as a cheese course or as a cheese buffet in the evening.

Somerset Brie	Dorset Blue Vinny
Cornish Blue	Rosary goats cheese (plain or garlic and herb)
Cornish Yarg	St Endellion Brie
Garlic Yarg	Stilton
Montgomery Farmhouse Cheddar	

All of the above will be presented on boards with baskets of our homemade breads, biscuits, chutneys, grapes figs and celery and comes with plates, napkins and knives.

Choose a selection of 3 cheeses to make your perfect evening buffet or why not add as a cheese course.

Why not include individual pork pies or Real Cure Dorset charcuterie to your cheese buffet?



# Evening Food Ideas

## Butties

Bacon Roll

Sausage Roll

Mushroom Omelette Roll

Served with tomato sauce,  
brown sauce, mustard

Add a cone of chips

## Pizzas

A selection of handmade pizzas with selections  
of toppings

All handed round to your guests on wooden  
boards

## The Sausage Sizzle

A selection of our fantastic sausages in  
various flavours

Baps, Onions, Relishes and Sauces

## The Simple Hog Roast

Roast Pork, stuffing and apple sauce,  
all in a fresh bap

## The Hot Sandwich

Steak sandwiches

Aubergine, mozzarella & tomato

all served on focaccia bread with salad

## Greek Style Pitta

Roasted Lamb shoulder in rosemary and Garlic

Greek salad

Pitta breads

Tzatziki

## Late Night BBQ

A selection of sausages

Our butchers fantastic 100% beef burgers

Marinated pork rashers

Veggie burgers and sausages





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