

CATERERS FOR YOU



Forkingout

EST. 2002

*Lantern Tree
Winter Menus*

October - April



Canápes

Canape @ £1.70+VAT per variety (£2.04 inc)

Vegetarian

Mushroom & Dorset Blue Vinny tartlet
Tomato and mozzarella ciabatta
Mini pancake rolls
Creamed asparagus on toasted brioche
Mini Samosas
Curried parsnip soup in a shot glass
Ratatouille bruschetta
Spicy tomato & red pepper soup shot
Cheese & paprika straws
Somerset brie & cranberry toast
Mushroom risotto cakes
Spinach & baked quails egg tartlet
Red onion & goats cheese tartlet
Welsh rarebit croute
Butternut squash velouté

Meat and Fish

Butterfly prawns
Devils on horseback
Mini fillet steak on a mustard croute
Pigs in blankets
Mini bangers & mash
Chorizo pinchos
Tiny toad in the hole
Duck pancake rolls
Bubble & squeak cake with black pudding
Mini venison wellington
Pork belly skewer
Curried crab tartlet
Warm cheese scone with local pink trout & watercress pesto
Toasted marshmallow skewer



Hot Fork Buffet

These menus are designed as a spectacle to be served from a buffet by our chefs. If you want them to be served to the table then a £4.75 (£5.70 inc) supplement is charged per head.

If you would like to add Tea and Coffee it's £1.85 (£2.16 inc) from the buffet and £2.75 (£3.30 inc) to the table with petit fours

The Upper Indian Room Menu

£38.25+VAT per head (£45.90 inc)

Butter chicken - Lamb seekh kebabs

Prawn dhansak – Puy lentil dahl

Pilaff rice, naan breads, poppadums

Cucumber & minted yogurt, mango chutney,

Toasted coconut, fresh coriander

Dessert of your choice

Pie and Mash

£38.25 per head (£45.90 inc)
Choose 3 pies to be served from the buffet

Game & redcurrant pie

Fish pie

Chicken & mushroom pie

Broccoli, stilton & potato pie

Chicken and leek pie

Beef and ale pie

Lamb and apricot pie

Creamy mashed potato & fresh seasonal
vegetables

Dessert of your choice



Hot Fork Buffet

continued

The General's Menu

£38.95+VAT per head (£46.74 inc)

Roasted venison haunch -
Chicken & chestnut galantine

Sea trout en croute -
Cheese, onion & potato pie

Boulangère potatoes & roasted winter
vegetables

Dessert of your choice





The Roasts

Prime cuts from our West Country suppliers

The following roasted joints are carved and served hot from a buffet by our chefs in front of your guests.

£40.75+VAT per head (£48.90 inc)

£42.50+VAT (£51.00 inc) for 2 meats

£43.50+VAT (£52.20 inc) for 3 meats

Hog Roast

Legs of Somerset pork

Sage & onion Stuffing

Apple sauce & crackling

Venison Haunch

Roast venison haunch

Chestnut & sausage meat stuffing

Redcurrant gravy

Rump Roast

West Country beef

Yorkshire puddings

Horseradish sauce

All of the above menus are served with:

Roast potatoes & roasted winter vegetables

Dessert of your choice

Menu does not include tea & coffee. If you would like tea, coffee and petit fours served to the table its £2.75+VAT (£3.30 inc) a head alternatively served from a buffet it's £1.85+VAT (£2.16 inc) a head.



Hot Plated Menus

The following ideas are to help you design your own menus.

2 courses - £40.35+VAT per head (£48.42 inc)

3 courses - £45.95+VAT per head (£55.14 inc)

both menus includes a coffee & tea buffet if you would like its served to the table with petit fours it will be an additional £1.85+VAT (£2.16 inc) a head

First Course

Curried parsnip soup with homemade bread and Dorset butter

Wild mushroom & thyme soup with homemade bread & Dorset butter

Leek & potato soup with homemade bread and Dorset butter

Spicy tomato & red pepper soup homemade bread and Dorset butter

Carrot & coriander with homemade bread and Dorset butter

Broccoli & Blue Vinny soup with homemade bread and Dorset butter

Pea & ham soup with homemade bread and Dorset butter

Potted mushrooms in a creamy white wine sauce with a puff pastry lid

Potted West Country pork with homemade apple and sage chutney

Smoked mackerel pate with a horseradish dressing

Warm pigeon breast served on a winter salad with a honey & mustard dressing

Pork & game terrine with an apple, prune and port chutney

Red onion & Rosary goats cheese tartlet with roasted pimento

Baked salmon fillet with Cornish sea salt and pepper with creamed spinach and a puff pastry crescent



Hot Plated Menus

Second Course

Slow cooked belly of pork with a sage & onion potato cake, spiced apples and a cider sauce

A choice of sausages with creamy mashed potato and onion gravy traditional pork; pork & leek; pork & apple; cumberland; lamb & rosemary.

Braised shoulder of lamb with rosemary and garlic served with boulangère potatoes and port sauce

Roasted pheasant breast and a braised ballantine pheasant leg with cabbage and bacon lardons, fondant potato and a elderberry sauce (October to January)

Duck confit with red cabbage, raisins and orange zest , thyme potato cake and a rich red wine sauce

Roast partridge

Pot roasted guinea fowl with button onions and mushrooms and savoyarde potatoes

Roast rump of beef with a sticky feather blade, boulangère potatoes and braised celery

Roast Somerset chicken breast with lemon and thyme stuffing cake, Wiltshire bacon crisp creamy mash and roasted vegetables

Wiltshire pork tenderloin stuffed with apples, marjoram and prunes and wrapped in Wiltshire bacon with a mustard mash and a calvados sauce



Hot Plated Menus

Vegetarian

Vegetable strudel with red pepper sauce

Char-grilled Mediterranean vegetables with a spicy tomato sauce & noodles

Spinach roulade filled with provençale tomatoes and salsa verde

Wild mushroom stroganoff with basmati & wild rice pilaf & a puff pastry lid

Stilton & broccoli pie in a creamy sauce with a crisp puff pastry lid

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

Button mushrooms, onions & whole chestnuts in a red wine sauce on a bed of boulangère potatoes

Mushroom & aubergine moussaka

Cheese, onion & potato tart

Grated courgette & rosary goats cheese tart

Dorset Blue Vinny & asparagus Tart

Mushroom wellington with red wine and brown onion sauce



Hot Plated Menus

Just Desserts

Apple & rhubarb crumble with custard
Dorset apple cake with clotted cream
Sticky toffee pudding with vanilla ice cream
Bread & butter pudding with Ice cream
Warm chocolate and hazelnut brownie
with ice cream
Chocolate roulade with winter berry compote
and warm chocolate sauce
Strawberry and sherry trifle
with toasted almonds
Caramelised apple tart with
vanilla and honey sauce

Pear & almond tart with chocolate sauce
and ice cream
Jam roly-poly with custard
Steamed treacle sponge with cream
Treacle tart with ice cream
Cinnamon sponge with warm fruit compote
and crème fraiche
Italian lemon cake
Crème brulée
Warm lemon meringue pie

If you would like to add a trio of desserts to any of these menus then it will be an additional
£3.50+VAT a head (£4.20 inc)

Please feel free to choose any dishes from the summer menus as long as seasonality allows however
they will be at the Summer menu prices.



Supper

...evening food for the late night munchies

Cheese and Ham Toasty

£4.80+VAT (£5.76 inc) per person

The Bacon Buttie

£6.50+VAT (£7.80 inc) per head

Served with tomato sauce,
brown sauce, mustard

The Sausage Sizzle

£8.70+VAT (£10.44 inc) per head

A selection of our fantastic sausages
in various flavours

Baguettes, onions, relishes and sauces

Roast Pork Baps

£8.70+VAT (£10.44 inc) per head

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

Fish and Chips

£10.25+VAT (£12.30 inc) per head

Fish, chips & mushy peas, homemade tartar
sauce served in a bamboo basket





Cheese

Cheese Supper

This is a selection of our favourite cheeses. All of them are English most of them local but some of our favourites come from further afield. They are perfect to add to a buffet to play a part in your meal or simply as a cheese buffet for your guests in the evening.

The Choice

Somerset brie	Whole stilton truckle (not so local but a firm favourite)
Cornish yarg	Cornish blue
Rosary goats cheese (plain and garlic and herb)	Dorset Blue Vinny
Curworthy cheese (Devon oke and meldon)	Montgomery farmhouse
	St Endellion brie

All of the above will be presented with our homemade breads, biscuits, pickles, chutney, grapes and celery.

If you choose 3 cheeses from above with all of the accompaniments then it will be £5.75+VAT (£6.90 inc) per head. This price includes all of the plates and knives that you will need.

If you would like to add individual pork pies it's £2.25+VAT (£2.70 inc) a head

If you would like to add West Country charcuterie it's £4.25+VAT (£5.10 inc) a head



Winter Drinks Package

2020

The Fire Side Package

@ £12.00+VAT (£14.40 inc) a head

Prosecco

Mulled wine or winter Pimms or mulled cider

Spiced apple Juice/Sparkling elderflower

The Winter Warmer Package

@ £14.45+VAT (£17.34 inc) a head

Hot gin punch (gin, cream sherry, dark brown sugar, lemon zest & juice)

Hot toddy (Whiskey, hot earl grey tea, sugar syrup, cloves)

Rum truffle cup (Hot cocoa, dark rum, honey, with a cinnamon stick stirrer and a floating marshmallow)

Hot chocolate with marshmallows

Alternatively, if you would like to mix the drink packages please ask for a price.





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