

CATERERS FOR YOU



Forkingout

EST. 2002

*Lantern Tree
Summer Menus*

April - October 2022

Canapés From The Lodge

@ £1.80+VAT

Somerset brie & cranberry toast
Quails egg and cress mayonnaise tartlet
Humus 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 croute
Sweetcorn fritters

Curried cauliflower risotto ball
Mushroom risotto ball
Cheese beignet
Olive scone with Real Cure
Dorset venison salami
Lemon and herb prawn skewer
Onion bahji
Crab and sole cake
Chorizo & cream cheese pinwheel
Butterfly prawns with tartar
Devils on horseback
Duck pancake rolls
Mini fillet steak on a mustard croute
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



Terrace Barbecue Menus

All of the food will be cooked on the terrace on our BBQs & then presented on a buffet.

Starters can be added from the mix & match menus.

£55.00+VAT per head

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

Grilled portabella mushrooms stuffed with
Mediterranean vegetable couscous

Hot new potatoes

4 salads from the chef's salad menu
served as a feast to the table

Selection of handmade breads

A pudding of your choice

Coffee & Petits fours



The Pavillion Feast

Served to the table

The following menus are designed as sharing dishes that are served as a feast to your table. They become a talking point as your guests share and enjoy the variety of dishes.

4 main items and 4 salad items £61.95+VAT per head

3 main items and 3 salad items £57.00+VAT per head

Main Items

Rare roast sirloin of beef and horseradish	Ratatouille and Montgomery cheddar spanakopita
Stuffed pork fillet with apple prune and marjoram stuffing	Cherry tomato, basil and feta spanakopita
Honey roasted Wiltshire gammon	Courgette and Rosary goats cheese tart
Slow cooked pork belly with crackling	Red onion and Rosary goats cheese tart with Dorset puff pastry
Roast leg of lamb	Cheese onion and potato pie
Chicken breast marinated in red pepper tapenade	<hr/>
Chicken breast marinated in salsa verde	Hot new potatoes
Chicken breast stuffed with herb mousseline and wrapped in Wiltshire bacon	Choice of salads
Pink trout and samphire wrapped in Dorset puff pastry with watercress ketchup	Mixed salad
Baked crab and coriander tart	<hr/>
Smoked salmon and brown shrimp roulade	Basket of handmade rolls
Salmon and asparagus pie	<hr/>
	A pudding of your choice
	<hr/>
	Coffee & petit fours



Grilled West Country Steak

@ £52.00+VAT per head

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

Choose from rib eye, rump or sirloin.

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

Your choice of puddings



Lower Indian Room Feast

@ £52.00+VAT per head

Poppadoms, chutneys & raita served as a pre dinner appetiser

Choose 3 of the following 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 of the following sides

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

A choice of pudding



The Temple Moroccan Feast

@ £52.00+VAT per head

Moroccan lamb meatballs with dates

Spiced chicken and apricot tagine

Moroccan fish cakes

Vegetable pastilla

Mediterranean vegetables

A selection of flatbreads

Your choice of pudding



The Roasts

@ £50.00+VAT per head

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.

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

or

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

or

Roast beef rump, Yorkshire pudding, horseradish sauce

Roasted potatoes

Cauliflower cheese

Roasted vegetables

Selection of breads

Your choice of pudding

Coffee & Tea



Hot Menus Band 1

3 Courses @ £55.00+VAT per head; starter, main course and single dessert

2 Courses @ £49.00+VAT per head; starter or single pudding, and main course

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, chatennay 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 chatennay 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, chatennay 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

3 Courses @ £62.25+VAT per head; starter, main-course, a trio of puddings

2 Courses @ £53.25+VAT per head; starter or trio of puddings and main course

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 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 with brown butter and caper sauce

West country 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 peas

Crab, prawn and langoustine cocktail with 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 a bed of creamed spinach with buttery mash, asparagus, clams and a shrimp bisque

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

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 chickory, 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

2 Courses @ £56.00+VAT

3 Courses @ £65.00+VAT

First Course

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

Searred 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 and braised fennel and asparagus

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



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 (flat mushroom, duxelle, cheese and tomato wrapped in Dorset puff pastry) with a red wine sauce

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 spanakopita

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

Roasted cauliflower steak with salsa verde



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 compote 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 brûlée

Raspberry crème brûlée

Chocolate crème brûlée

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 with shortbread

Chocolate and Amaretto posset with roasted hazelnuts

Chocolate délice with praline crumb



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

Coleslaw with apple

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, 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 berlotti 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



Children's Menu

Hot Menus

@ £17.50+VAT

Sausages & mash

Fish fingers & chips

Chicken goujons & chips

Pasta with tomato sauce

Lasagne with garlic bread

Pizza

All served with vegetables or salad

Children's Baskets

@ £15.00+VAT

Chicken goujons, pizza slice, bread roll, cheese portions, mini cheddars, fruit, sweets, raisins, flapjack, strawberries and ice cream



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

Book and Bucket Pratchett Blue	Garlic yarg
Book and Bucket Blyton Dorset Brie	Montgomery farmhouse cheddar
Book and Bucket Shakespeare Brie	Dorset Blue Vinny
Somerset brie	Rosary goats cheese (plain or garlic and herb)
Cornish blue	St Endellion brie
Cornish yarg	Stilton

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

A selection of 3 cheeses from above is £6.50+VAT per head served as an evening buffet or £9.50+VAT per head served as a cheese course

If you would like to include individual pork pies to cheese it's £2.25+VAT

If you would we like to include Real Cure charcuterie to cheese it's £4.25+VAT

This price includes plates, napkins and knives



Evening Food Ideas

Butties

£6.50+VAT per head
with chips £8.50+VAT

Bacon Roll

Sausage Roll

Mushroom Omelette Roll

Served with tomato sauce,
brown sauce, mustard

Pizzas

@ £10.00+VAT per head

A selection of handmade pizzas with selections
of toppings. All handed round to your guests on
wooden boards

The Sausage Sizzle

£10.50+VAT per head

A selection of our fantastic sausages
in various flavours

Baps, Onions, Relishes and Sauces

The Simple Hog Roast

£10.50+VAT per head

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

The Hot Sandwich

£11.25+VAT per head

Steak sandwiches

Chicken tikka and mint yogurt

Aubergine, mozzarella & tomato

all served on focaccia bread with salad

Greek Style Pitta

£11.25+VAT per head

Roasted lamb shoulder in rosemary and garlic

Greek salad

Pitta breads

Tzatziki

Late Night BBQ

£12.95+VAT per head

A selection of sausages

Our butchers fantastic 100% beef burgers

Veggie burgers and sausages





Cheese

Cheese Buffet

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

Book and Bucket Pratchett Blue	Curworthy cheese (Devon oke and meldon)
Book and Bucket Blyton Dorset Brie	Whole stilton truckle (not so local but a firm favourite)
Book and Bucket Shakespeare Brie	Cornish blue
Somerset brie	Dorset Blue Vinny
Cornish yarg	Montgomery farmhouse
Rosary goats cheese (plain and garlic and herb)	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 £6.50+VAT 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 a head

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



Cheese Towers



1 - Feeds 60-100
£700+VAT



2 - Feeds 60-80
£575+VAT

The price of our Cheese Towers includes: setting up, boards and decoration, grapes, figs, chutneys, breads, biscuits for cheese, plates, napkins and knives, staffing to display the cheeses as a buffet for your guests to enjoy.



3 - Feeds 60-120
£825+VAT



5 - Feeds 40-80
£600+VAT



4 - Feeds 60-100
£750+VAT



Summer Drinks Package

The Prosecco Package

@ £12.75+VAT per person

Prosecco

Sparkling Elderflower

The Badminton Package

@ £15.75+VAT per person

Gin Fizz (Gin elderflower Tonic) with decorative straws and swizzle sticks

Dark & Stormy

Mojito

Soft Drinks

The Lawn Package

@ £13.75+VAT per person

Prosecco

Jugs of Pimms

Lager

Soft Drinks

The Croquet Package

@ £15.75+VAT per person

Kir Royale (Prosecco & Cassis with raspberries or blackberries)

Bellini's (Prosecco & Peach Juice)

Bottled Peroni

Stowford Press

If you would like to mix and match the packages feel free to ask for a price



Terms & Conditions

Contracts

The contract shall not be binding until Forkingout has received a signed copy of this Terms and Conditions document

Payments Terms

All prices quoted are exclusive of VAT which is payable at the rate, set at date of invoice.

To confirm the booking and to hold your chosen date we require a £500 non refundable deposit payable when you confirm the booking with the Larmer Tree.

A further 20% based on your estimated guest numbers is payable on completion of your taster.

Forkingout shall be under no obligation to perform the contract unless the client has paid the deposit.

Final guest numbers are required two weeks before the date of your wedding and your final invoice will be based on this number.

Forkingout will refund any outstanding funds remaining on your account within 14 days of your wedding date.

The final balance of your wedding is due 1 month before your wedding date,

Forkingout reserves the right to implement the cancelation procedure if the final balance has not been received 2 weeks prior to the event unless alternative financial arrangements have been agreed with Forkingout.

Forkingout accept Credit & Debit Cards (not AMEX) the customer must be present to make this payment. We do not take card payments over the phone. We also accept BACS, Cheque or Cash.

Catering Service

Forkingout asks that the client to specify in writing the number of meals required 2 weeks prior to the event

The Client shall pay for the number specified or the actual number of meals served during the event whichever shall be the greater.

Forkingout does not guarantee to provide meals in excess of the number ordered by the Client.

Conditions

Forkingout does not accept any liability and shall not be liable for the non-completion of the event or for any delays arising as a result of:

- Strikes, riots, or lock-outs affecting any of the trade in which Forkingout is concerned.
- Exceptionally adverse weather conditions
- Loss or damage by fire or floods, or any other cause beyond its reasonable control.

All equipment owned or hired by Forkingout is covered by the company's insurance.



Terms & Conditions

(continued)

Menus

Forkingout offer menu tastings on all wedding breakfasts lasting 2 hours and will host the tastings on Fridays and Saturdays between the months of November and March. During the 2 hours you will be able to taste menu choices, discuss options to refine your menu and if you are purchasing wine from us there is the opportunity to taste your selections.

Should you decide not to go ahead with your booking there is a £300+VAT charge for your taster.

Children under the age of 3 will not be charged for, children aged between 3 and 12 will be charged at a proportion of the adult's cost for a half sized adult meal or a set children's menu. All other guests will be charged at the full adult price.

All dietary requirements will be accommodated, and it is the client's responsibility to outline the details of the requirements, including a full table plan showing where those people will be seated. Our Chefs will then adapt the menu choices to suit the requirement, or provide an alternative dish if necessary.

Due to hygiene reasons Forkingout does not permit any food that has not been sourced and prepared by ourselves to be consumed during the day.

(excluding wedding cakes and favours)

Additional Catering

Forkingout is happy to provide catering for entertainers, photographers, videographers, bands and musicians, child minders and any other supplier at events. These meals must be pre-ordered and will be charged for.

Drinks

Where drinks are chargeable on a consumption basis, Forkingout cannot accept returns for open bottles of wine.

Forkingout has a corkage charge in place should the client wish to provide their own drinks this covers storage, glassware and service.

This corkage charge ends at the completion of the Wedding Breakfast.

Any left over opened wine will be placed in the bar in the evening.

Bar

Forkingout operates a cash bar with card machine facilities. If you wish to supply a bar tab for your guests this must be pre-paid for in advance.

Forkingout do not offer a corkage service for bar drinks in the evening.



Terms & Conditions

(continued)

Staff

All Forkingout staff are fully trained, wear branded uniform and are covered under our liability insurance.

Data Protection

Forkingout strictly adheres to all current GDPR regulations and all data collated from each client or enquiry will be stored in the correct manner and not disclosed to any other party.

Cancellation

Although unlikely, bookings may need to be cancelled for a variety of reasons. We require written confirmation from the client to cancel their booking. In the unfortunate circumstance that you have to cancel, we use the following sliding scale for cancellation. This is in line with the reasonable costs associated with planning such event:

- 25% deposit will be retained if you cancel before 9 months prior to the event date
- 50% estimated total bill retained if you cancel within 9 months of the event date
- 85% estimated total bill retained if you cancel within 2 weeks of the event date
- 100% estimated total bill retained if you cancel within 1 week of the event date

We strongly recommend that clients take out wedding insurance to protect themselves in the unlikely event that you need to cancel.

Signed on behalf of Forkingout Limited

Director

Signed

Print

Date

Signed on behalf of client

Signed

Print

Date





Unit 12 The Portway Business Centre,
Castlegate Business Park
Salisbury, Wiltshire, SP4 6QX

T: 01722 328808

E: mail@forkingout.co.uk

