

CATERERS FOR YOU



Forkingout

EST. 2002

*Lantern Tree
Winter Menus*

November 2021 - March 2022



Canapés

Canapé @ £1.75+VAT per variety

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
Onion bhajis

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
Venison rissoles



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+VAT supplement is charged per head.

If you would like to add Tea and Coffee it's £1.85+VAT from the buffet and £2.75+VAT to the table with petit fours

The Upper Indian Room Menu

£41.50+VAT per head

Butter chicken - Lamb seekh kebabs

Prawn dhansak – lentil dahl

Pilaff rice, naan breads, poppadums

Cucumber & minted yogurt, mango chutney,

Toasted coconut, fresh coriander

Single pudding of your choice

Pie and Mash

£41.50+VAT per head

Choose 3 pies to be served from the buffet

Venison & port 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

Single pudding of your choice



Hot Fork Buffet

continued

The General's Menu

£42.55+VAT per head

Roasted venison haunch -
Chicken & chestnut galantine

Sea trout en crouete -
Cheese, onion & potato pie

Boulangère potatoes & roasted winter
vegetables

Single 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.

£43.50+VAT per head

£45.00+VAT per head for 2 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

Single 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 a head alternatively served from a buffet it's £1.85+VAT a head.



Hot Plated Menus

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

2 courses - £42.55+VAT per head

3 courses - £49.95+VAT per head

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 a head

First Course

Curried parsnip soup with homemade bread and Dorset butter

Wild mushroom & thyme soup with homemade bread & Dorset butter

Carrot & coriander with homemade bread and Dorset butter

Broccoli & Blue Vinny 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

Chicken liver & 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

Twice baked cheese soufflé with a cheese straw

Warm pork pie with piccalilli

Smoked haddock fishcake with curry sauce

Smoked trout and horseradish tart with watercress salad



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, onion gravy and seasonal vegetables

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

Partridge ballotine with chestnut roast potatoes, glazed brussel sprouts and red wine sauce

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

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

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 wrapped in Wiltshire bacon with a mustard mash and a calvados sauce



Hot Plated Menus

Vegetarian

Vegetable strudel with red pepper sauce

Spinach roulade filled with Provençale tomatoes
and red pepper sauce

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

Nut and herb roast with a redcurrant sauce

Potted wild mushroom pie

Roasted cauliflower steak with salsa verde

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

Mushroom & aubergine moussaka

Cheese, onion & potato tart

Mushroom Wellington with red wine and brown
onion sauce



Hot Plated Menus

Puddings

Apple & rhubarb crumble with custard
Dorset apple cake with clotted cream
Sticky toffee pudding with vanilla ice cream
Bread & butter pudding with custard
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 and apple sponge with warm fruit
compote and crème fraiche
Italian lemon cake
Crème brûlée
Warm lemon meringue pie
Lemon meringue roulade

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

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

£6.50+VAT per person

The Bacon Buttie

£6.50+VAT per head

Served with tomato sauce,
brown sauce, mustard

The Sausage Sizzle

£9.50+VAT per head

A selection of our fantastic sausages
in various flavours

Baguettes, onions, relishes and sauces

Roast Pork Baps

£10.50+VAT per head

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

Fish and Chips

£10.25+VAT per head

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





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



Winter Drinks Package

The Fire Side Package

@ £12.60+VAT a head

Prosecco

Mulled wine or mulled cider

Spiced apple Juice/Sparkling elderflower

The Winter Warmer Package

@ £14.90+VAT 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.



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 cancellation 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





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