

CATERERS FOR YOU



Forkingout

EST. 2002

*Lantern Tree
Summer Menus*

Summer Drinks Package

The Prosecco Package

Millesimato Prosecco

Sparkling Elderflower

The Lawn Package

Millesimato Prosecco

Blonde Brothers of Wylde Lager

Soft Drinks

and choose from one of the following:

Pimms

English Country Garden

The Folly

Mojito

Gin and Tonic

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



Canapés From The Lodge

Chinese crispy lamb
Somerset brie & cranberry toast
Quails egg and cress mayonnaise 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
Tuna tartare served on a spoon
Smoked salmon & cream cheese blinis
Baked crab and coriander tartlet
Local smoked trout served on a cheese scone
with watercress pesto
Cheese scone with Real Cure coppa
Mini samosas
Caramelised red onion &
Rosary goats cheese tart
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
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 croustade
Salmon and dill fish cakes
Chorizos pinchos
Tiny toad in the hole
Mini beef burgers
Bangers and mash with onion chutney
Braised lamb shoulder & pea purée
Glazed pork belly skewer
Ceviche taco
Smoked salmon with brown shrimp and dill
roulade
Ham hock terrine with piccalilli
Mini beef Wellington
King prawn lollipop
Chicken tikka kebab
Aubergine, mushroom and red pepper salsa
verde skewer



Terrace Barbecue Menus

Cooked and served by the chefs from the BBQ with salads from the buffet.

Starters can be added from the mix & match menus.

Barbecue Selector

Please choose 3 options to go with our fantastic butchers sausages to make your menu.

King prawns

Lamb kofta

BBQ baked salmon with watercress pesto

Lemon and herb marinated chicken breast

Marinated spicy chicken kebabs

Sirloin steaks

Rib eye steak

West Country beef burger

Local pork sausages

Tuna steak with lime and coriander dressing

Pork loin chops marinated with pineapple, ginger
and tomato

Minted lamb burger

Lamb, garlic and rosemary skewer

Veggie Option

Vegetarian burger

Halloumi and vegetable skewer

Stuffed flat mushroom

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 Pavilion 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 5 salad items

3 main items and 4 salad items

Main Items

Rare roast sirloin of beef and horseradish	Spinach, pine nut and feta spanakopita
Stuffed pork fillet with apple prune and marjoram stuffing	Ratatouille and Montgomery cheddar tart
Honey roasted Wiltshire gammon	Cherry tomato, basil and feta filo parcel
Slow cooked pork belly with crackling	Courgette and Rosary goats cheese tart
Roast leg of lamb	Red onion and Rosary goats cheese tart with Dorset puff pastry
Chicken breast marinated in red pepper tapenade	Cheese onion and potato pie
Chicken breast marinated in salsa verde	Choice of salads
Chicken breast stuffed with herb mousseline and wrapped in Wiltshire bacon	Basket of handmade rolls
Pink trout and samphire wrapped in Dorset puff pastry with watercress ketchup	A pudding of your choice
Baked crab and coriander tart	Coffee & petit fours served from a buffet
Salmon and asparagus pie	



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

Coleslaw

Hot new potatoes

Rosemary roasted new potatoes



Grilled West Country Steak

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

French fried onion rings

Grilled tomatoes

Mixed mushroom fricassé

Creamy green peppercorn and hollandaise sauce

Large bowls of potato wedges or fries

Mixed salad

A pudding of your choice



Lower Indian Room Feast

Served as a feast to each table to delight your guests and provide a focal point as they share the dishes.

Poppadoms, chutneys & raita served as a pre dinner appetiser

Butter chicken

Lamb rogan josh

Pilaf rice

Tarka dahl

Sag aloo

Naan breads

Chapatis

A pudding of your choice



The Temple Moroccan Feast

Served as a feast to each table to delight your guests and provide a focal point as they share the dishes.

Slow cooked Moroccan lamb with sticky date sauce

Spiced chicken and apricot served in earthenware tagines

Baked cod ras a hanout pastilla

A filo parcel of butternut squash, spinach, humous with almonds, pistachio, pine nuts and walnuts

Tabbouleh with coriander, parsley, tomato and onion

Flatbreads

A pudding of your choice



Italian Feast



Served as a feast to each table to delight your guests and provide a focal point as they share the dishes.

Tuscan chicken breasts with spinach and sundried tomatoes in a creamy garlic sauce

Sicilian baked hake with fennel, pine nuts, capers, shallots, white wine and croutes

Aubergine parmigiana with a rich tomato sauce, breadcrumbs and parsley

Marjoram roasted new potatoes

Mediterranean salad

Focaccia and garlic bread

A pudding of your choice



Hot Menus Band 1

All dishes are accompanied with freshly baked bread and local butter.

First Course

Trio of melon terrine with raspberry dressing

Smoked Chalk Valley pink trout pâté, celeriac and horseradish remoulade

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

Asparagus and Cornish blue tartlet with rocket salad

Salmon and dill fishcake with endive and tartar sauce

Heritage tomato, mozzarella, baby basil salad with basil oil and focaccia croute

Thyme and mushroom tortellini with mushroom broth

Ham hock terrine with sweet mustard piccalilli and focaccia crisps

Roasted baby beets with Rosary goats cheese

Crispy pork belly with apple purée and crackling

Somerset chicken breast stuffed with chorizo sausage, wrapped in Wiltshire bacon and served on a butter bean fricassé

Curried cauliflower risotto balls served with mint yogurt dressing



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

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



Hot Menus Band 2

All dishes are accompanied with freshly baked bread and local butter.

First Course

Roasted marinated duck breast with Chinese vegetables and oriental dressing

Mediterranean prawns shallow fried in garlic butter

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

Real Cure Dorset air dried ham with Old Winchester shavings, croutons served on a bed of rocket and baby spinach with 3 counties dressing

Paupiette of sole, crab and chervil with a crab velouté

Seared scallops, cauliflower cheese purée, straw potatoes and sea vegetables

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

Real Cure Dorset charcuterie board with Laverstoke Park mozzarella, olives, sundried tomatoes and bread sticks
(sharing dish) supplement

Picnic hamper basket, scotch eggs, ham hock terrine, Chalke Valley smoked trout, Book and Bucket cheese, horseradish creme fraiche, red onion chutney and biscuit shards
(sharing dish) supplement



Hot Menus Band 2

Main Course

Fillet steak stuffed with Dorset Blue Vinny, wrapped in Wiltshire bacon with fondant potatoes, cherry tomatoes, sugar snap peas and a rich red wine sauce (supplement)

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

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

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

Roasted duck breast with confit leg, braised red chickory, dauphinoise, carrot purée and a Madeira sauce

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

Seared turbot with lobster medallion, mussels, sea vegetables and a lobster sauce (supplement)



Vegetarian Menu

First course

Mushroom risotto cakes with rocket and a red pepper sauce

Red onion marmalade and Rosary goats cheese tart with roasted red pepper

Curried cauliflower risotto served with a crispy samosa

Sweetcorn and coriander fritters with tomato and chilli salsa

Gnocci with a mixed mushroom fricaseé

Griddled courgette and asparagus salad with toasted pine nuts and a lemon and thyme dressing

Apricot, almond and marjoram falafel with rocket and a red pepper and chilli sauce

A mezzo of babaganoush, humous, Leckford buffalo mozzarella, roasted peppers, olives, sundried tomatoes and breadsticks

Main course

Roasted vegetable mille feuille

Filled with roasted butternut squash, red onion, celeriac and heritage carrots glazed with sweet chilli jam and served with pea purée and a chive potato cake

Mushroom Wellington

Large flat mushroom stuffed with onion, mushroom, white wine, tomato and cheddar cheese, baked puff pastry and served on a bed of creamed spinach with boulangère potatoes, chantenay carrots and a rich red wine sauce

Harissa roasted cauliflower

Served with a coriander and shallot stuffing ball, red onion sauce, saffron mash, green beans and Chantenay carrots

Celeriac medallions

Pan roasted with a butter curry sauce, masala mash, onion bahji and brocolli spears

Button onion, chestnut and mushroom pie

In a rich beer sauce served with mustard mash, savoy cabbage and baton carrots

Moussaka parcel

With a mushroom, potato and rosemary stuffing, wrapped in aubergine and baked in a rich cheese sauce served with roasted new potatoes and sugar snap peas

Spinach roulade

Filled with red pepper jam with rosemary new potatoes, Mediterranean vegetables and salsa verde

All of the above can be vegan



puddings

Choose your pudding from our list or choose 3 puddings to create a trio of puddings with a supplement.

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

Fruits of the forest cheesecake

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

Chocolate tart with orange syllabub

Summer fruit meringue with chantilly cream

Our version of Tiramisu

Raspberry meringue roulade

Lemon meringue roulade

Apple mousse with Dorset apple cake and calvados

Lemon tart with clotted cream and raspberry

Sticky toffee pudding with toffee sauce

Pear and almond tart with chocolate sauce

Vanilla crème brûlée

Eton mess

Raspberry mousse with freeze dried raspberries

Pistachio frangipane with white chocolate mousse and raspberries

White chocolate and praline mousse

Mango posset with shortbread

Chocolate délice with praline crumb

Lemon meringue pie



Children's Menu

Children can eat from the main menu at half price or choose from the options below.

Hot Menus

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

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 Cranborne blue	Keen's farmhouse cheddar
Book and Bucket Blyton Dorset brie	Ticklemore goats cheese
Book and Bucket Shakespeare brie	Garlic yarg
Somerset brie	Montgomery farmhouse cheddar
Cornish blue	Dorset Blue Vinny
Cornish yarg	Rosary goats cheese (plain or garlic and herb)
Dorset red	St Endellion brie
	Mrs Kirkham's Lancashire

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

You could include:

Individual pork pies to cheese

Real Cure charcuterie to cheese

This price includes plates, napkins and knives



Evening Food Ideas

Butties

Bacon Roll

Sausage Roll

Mushroom Omelette Roll

Served with tomato sauce,
brown sauce, mustard

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

Chicken tikka and mint yogurt

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

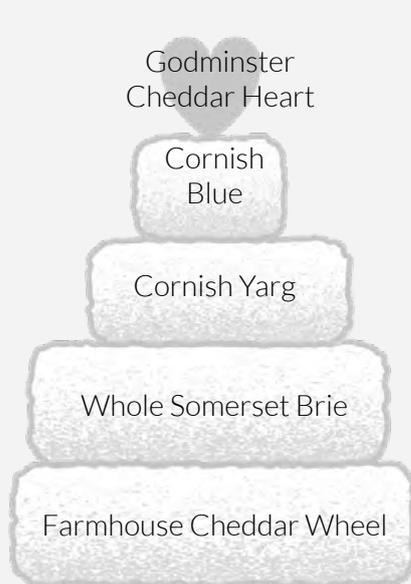
A selection of sausages

Our butchers fantastic 100% beef burgers

Veggie burgers and sausages



Cheese Towers



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.



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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