



Fork Buffet Menus

Fork Buffets offer choice and flexibility while providing a hearty substantial lunch. These menus are designed to suit the smallest to the largest of conferences and can accommodate either standing or seated lunches.

If you choose to have a fork buffet as a seated lunch please allow space in the lunch area during the planning stages.

Please choose 1 Main Course, 1 Vegetarian Main Course, 2 Salads and 2 Puddings

Main Courses

Slow Cooked Lamb with Chorizo, White Beans and Paprika
Green Thai Fish and Prawn Bake, Coriander Crumb
Pork, Leek and Pancetta Casserole, Creamy Cider Sauce
Beef, Coconut and Squash, Thai Curry
Slow Cooked Beef, Scottish Ale and Thyme Casserole
Ayrshire Pork Sausage, Borlotti Bean and Rosemary Casserole
Slow Cooked Scottish Venison, Redcurrant and Thyme Casserole
Leith's Fish Pie, Cheese topped with Caper and Dill Sauce
Red Thai Style Beef with Red Peppers and Basil
Creamy Chicken, Sweetcorn, Parsley and Carrot Puff Pastry Pie
Slow Cooked Lamb Casserole with Chickpeas, Spinach, Ginger and Cumin Sauce
Creamy Pork with Prunes, Onions and Quatre Epice
Chunky Onion and Beef Curry with Sultana and Saffron Rice
Lamb Casserole with Artichokes, Olives and Capers, Fresh Mint, Pesto Mash
Chicken, Coconut and Spicy Peanut Satay with Toasted Coconut
Beef Meatballs with, Peppers, Green Olives, Piquillo Pepper, Tomato and Sherry Vinegar Sauce
Slow Cooked Lamb, Cinnamon and Aubergine Tagine with Apricot and Almond Couscous
Chicken, Baby Onion, Chestnut Mushroom and Pancetta Casserole with Tarragon Cream Sauce
Beef Casserole with Onion, Bacon and Dijon Mustard Sauce
Creamy Mustard, Smoked Haddock and Prawn Bake with Mature Cheddar Breadcrumb Topping

Vegetarian Main Courses

Chickpea, Spinach and Sweet Potato Casserole with Tomato and Cumin Sauce, Coriander Yoghurt
Creamy Celeriac, Chestnut and Herb Penne Pasta
Kale, Chickpea and Masala Curry with Toasted Almonds
Ricotta Tortellini with Baby Spinach, Olives, Pine Nuts, and Caper Olive Oil Dressing
Massaman Thai Red Curried Squash with Aubergine and Fresh Basil
Smokey Paprika, Sweet Potato, Bean and Sweetcorn Chilli
Leek, Blue Cheese, Chestnut Mushroom and Herb Crumble
Gnocchi with Honey, Cinnamon and Walnut Sauce, Pomegranate and Parsley
Chunky Ratatouille Bake with Crumbled Feta and Pumpkin Seed
Butternut, Spinach, Feta and Pine Nut Pie

"Whether we are making a sandwich or a banquet we aim to be, in every way, **Simply Better.**"

Prue Leith

Leith's

Salads

White Cabbage, Fennel, Dill Slaw with Pomegranate, Feta. Lemon and Sumac Dressing
Cucumber, Tomato, Coriander, Poppy Seed Dressing
Quinoa with Roast Courgettes, Rocket, Sunblush Tomato and Mint
Green Beans, Mange Tout, Pine Nuts with Pink Grapefruit,
Nigella Seeds and Wholegrain Mustard Dressing
Three Tomato Salad with Dill, Capers and Vinaigrette Dressing
Butterbean, Tomato, Red Onion and Flat Parsley
Pickled Mushroom, Herbs, Celeriac and Spelt
Sweet Potato, Apricot and Herb Cous Cous with Harissa Dressing
New Potato Salad with Chervil, Chives and Crème Fraiche
Mixed Herb Leaves with Toasted Hazelnuts, Dijon Dressing
Tomato Salad with Basil, Goats Cheese and Supernature Oil Dressing
Carrot, Lentil and Coriander Salad, Preserved Lemon Dressing
Red Cabbage and Savoy Slaw with Pistachios, Sweet Chilli, Lemongrass Oil Dressing
Cos, Radicchio Lettuce with Sunblush Tomato, Capers and Radish
Puy Lentil, Roast Celeriac and Spinach, Honey Mustard Dressing
Barley with Apricot, Pea and Cucumber
Quinoa with Carrot, Toasted Seeds and Sultanas
Mixed Herb Leaves with Tomato and Croutons
Broccoli, Kale and Barley with Toasted Almonds and Lime Dressing
Spelt, Radicchio, Red Onion and Blue Cheese
Baby Gem, Peas and Pea Shoot Salad with Lemon and Mint Dressing
Tomato, Grilled Artichoke and Olive Salad
Red and White Endive, Shallot and Pomegranate with Sumac Dressing

Puddings

Lemon and Almond Cake with Apricot and Amaretto Glaze
Hazelnut and White Chocolate Brownie
Rosemary and Orange Treacle Tarts
Banana, Chocolate and Toffee Tarts
Pistachio, Yoghurt and Rosewater Cream Pots
Gooseberry and Vanilla Fool
Chocolate and Tablet Pots
Chocolate and Honey Tarts
Lemon and Elderflower Cheesecake Pots with Shortbread Crumble Topping
Stirlingshire Cream and Orange Pannacotta with Sumac Syrup
Vanilla and Pine Nut Tarts
Fresh Fruit Salad with Passion Fruit Pouring Cream
Chocolate and Rosewater Mousse Pots with Turkish Delight
Lemon and Kaffir Lime Leaf Posset, With Coconut Shavings
Vanilla Baked Cheesecake, Served with Chocolate Sauce
Chocolate Mousse with Crème Fraiche and Amaretti Biscuit

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