



# T.A.S.T.E. dining company

*Event catering for all occasions*

## Hot Fork Buffets

Our hot fork buffet is an informal option perfect for private or business functions. Hot food is served in silver “chafing dishes” to keep it hot, and served with appropriate accompaniments.

Prices will depend on the menu chosen, number of guests, facilities of the venue and level of staffing required. Please contact us for a personalised quote.

## Savoury dishes :

Chicken, chorizo and chickpea stew with tomatoes and peppers

Moroccan spiced lamb and apricot tagine

Braised Hampshire beef chilli

Grilled salmon fillet, braised puy lentils and salsa verde

Thai green Chicken curry

Harissa spiced chicken with lime crème fraiche

Slow braised blade of beef, horseradish mash and herb dumpling

Mexican 5 bean and sweetcorn chilli

Sweet and sour chicken with fresh pineapple and peppers

Butternut squash and chickpea tagine

Coq au vin, chicken cook in rich red wine, bacon, mushroom and thyme sauce

Chicken, leek and bacon pie

Mushroom and sweet peppers stroganoff

Toulouse sausage on a chorizo and lentil cassoulet

Pea and broad bean risotto, parmesan and rocket salad

Butternut squash, sage and goats cheese lasagne

Seasonal Fish pie, creamy mash potato, glazed with lyburn gold cheese

Spinach and ricotta tortellini, sage butter and parmesan

## Typical accompaniments:

*Selected to complement your choice of main dishes*

Hot buttered new potatoes  
Fragrant rice  
Seasonal vegetables  
Roasted mediterranean vegetables  
Celeriac and fennel remoulade  
Traditional coleslaw  
Potato, red onion and olive salad  
Pasta salad, tomato , basil, olives  
Avocado, lime and coriander tabbouleh

Freshly baked breads with butter  
Flatbreads  
Prawn crackers  
Tortilla crisps

## Sweet Dishes :

Vanilla crème brulee

Citrus cheesecake with passionfruit jelly

Chocolate brownie, chantilly cream and strawberry

Pear frangipan tart

Fresh fruit pavlova

Caramel proffiteroles

Eton mess