



PAUL THOMPSON EVENTS

EST. 2011

Cold Fork Buffet Menu

£25.50 p/p + vat

(please select 2 main course options, 3 salads and 2 dessert options)

£28.50 p/p + vat

(please select 3 main course options, 4 salads and 2 dessert options)

prices are subject to waiting staff and hire

Baskets of Locally Baked Breads

Platters

Locally Smoked Salmon, Mackerel, Prawns, Crevettes & Home-made Taramasalata
Honey & Clove Roasted Suffolk Ham with Home-made Piccalilli
Rare Roasted Sirloin of Suffolk Beef with Celeriac Remoulade
Coronation Chicken, Apricots & Fresh Coriander
Wild Mushroom & BBQ Quiche
Caramelised Shallot & Manchego Tortilla

Salads

roast squash, chickpea & caramelized red onion with ras el hanout, rocket, tanhini yoghurt
heritage tomato panzanella, sourdough crouts, capers & red wine vinaigrette
grilled broccoli, pink onion & toasted seeds, cider vinegar & honey dressing (gf/df)
honey & balsamic glazed red, gold & candied beetroots, spinach, feta, toasted walnuts (gf)
bulgar wheat, tabbouleh, tomatoes, parsley, mint & zaatar (df)
Sriracha slaw, fresh coriander, toasted sesame seeds (gf/df)
classic new potato salad (gf)
classic Greek (gf), caesar or green salad (gf)

Desserts

White Chocolate & Passionfruit Cheesecake
Classic Lemon Tart, Fresh Raspberries
'Summer Fruit' Pavlova
Triple Chocolate Fudge Brownie, Vanilla Cream
Apricot & Almond Tart, Fresh Cream