



## *Aubergine - Served Hot*

*Aromatic and warm dishes flavored with chillies, coriander, spices, ginger and coconut*

*Lamb Koftas and chickpeas in Napolitana sauce*

*Thai green chicken curry with pilau rice*

*Mexican chilli con carne with avocado crème fraiche*

*Moussaka (v)*

*Chorizo with potatoes, onions and Pedro Xerez*

*Greek salad*

*Caprese salad*

*Cous-cous salad*

*Tiramisu with minted orange segments*

*Tartlet au citron with raspberry coulis*

*(v) Suitable for vegetarians*

# Fork Buffets



## *Karlssons - Served Hot*

*Signature dishes from our restaurant menu made with the finest produce such as sirloin, chorizo, smoked pork, crayfish and wild mushrooms combined with vegetables, herbs and cheeses*

*Strips of steak with roast red onion and peppercorn sauce*

*Chorizo with potatoes, onions and Pedro Xerez served with crème fraiche*

*Aromatic chicken and ratatouille vegetables in rich Napolitana sauce*

*Smoked pork loin and tortellinis in creamy wild mushroom sauce*

*Salmon and crayfish gratin with duchesse potatoes and white wine sauce*

*Dauphinoise potatoes (v)*

*Greek salad*

*Caprese salad*

*Cous-cous salad*

*Carrot and cinnamon cake with orange cream cheese topping*

*Raspberry and white chocolate mousse with minted papaya & mango salsa*

*All salads are suitable for vegetarians and served cold*

*(v) Suitable for vegetarians*

# Fork Buffets



## *Ratatouille - Served Hot*

*Rustic French cuisine with a modern twist*

*Rich beef Bourguignon with Guinness, pancetta, raisins and chickpeas*

*Chicken Dijonnaise with wild rice*

*Merguez lamb sausages with potatoes, onions and tomatoes*

*Provençal chargrilled pork with ratatouille stroganoff*

*Goat's cheese and red onion tart (v)*

*Greek salad*

*Caprese salad*

*Cous-cous salad*

*French sticky chocolate and hazelnut cake with crème Anglaise*

*Vanilla brûlée with honey and cinnamon roasted apple compote*

*All salads are suitable for vegetarians and served cold*

*(v) Suitable for vegetarians*

# Fork Buffets



## *Rosemary - Vegetarian & Served Hot*

*A selection of hot vegetarian dishes with influences from Italian, French and Greek kitchens*

*Moussaka with smoked Appelwood cheese*

*Roasted butternut squash and Mascarpone risotto*

*Leek and Gruyere cheese tart*

*Mediterranean vegetables and herbs in rich Napolitana sauce*

*Wild mushroom and caramelised red onion lasagne*

*Dauphinoise potatoes*

*Rosemary and sea salt focaccia*

*Fennel and cauliflower with olive oil and roast spices (cold)*

*Greek salad (cold)*

*Caprese salad (cold)*

*Pear and almond tart with honeyed Greek yogurt*

*Minted chocolate mousse with roasted pineapple*

*Suitable for vegetarians*

Fork Buffets