

Summer Cold Fork Menu

select three mains, three salads & one dessert
(can be served sharing style to tables or as a buffet)

Mains

Sliced Cold Meat Platter (select two from)

maple glazed gammon ham (gf/df) / roast turkey breast (gf) / roast sirloin of beef (gf/df)

Cured Meat Platter

Milano salami (gf/df) / Serrano ham (gf/df) / chorizo (gf/df)

Mix of Cold & Continental Meats

maple glazed gammon ham (gf/df) / selection of cured continental meats (gf/df)

Melton Mowbray Pork Pie (df)

Homemade Pate (choose one from)

chicken liver parfait (gf) / smoked mackerel pate (gf) / garlic mushroom pate (v/gf)
roasted carrot & cashew pate (v/vg/gf/df) (nuts)

Homemade Quiche (choose two from)

broccoli & stilton (v) / sundried tomato & Grana Padano (v) / mushroom, thyme & Grana Padano (v)
asparagus & Grana Padano (v) / goat's cheese & caramelised red onion (v)
smoked bacon & cheddar / hot smoked salmon & chive

Dressed Salmon Platter (gf/df)

poached side of salmon served with a separate dish of cucumber creme fraiche (v/gf)

British Cheese Platter (v/gf)

Selection of three British cheeses served with crackers & chutney (v/vg/df) (gf on req)

Local Sussex Cheese Platter (+£3.00 p.p supp)

selection of three local cheeses served with crackers & chutney (v/vg/df) (gf on req)

Smoked Mackerel, Beetroot & Goat's Cheese Platter (gf)

chunks of hot smoked mackerel, roasted beetroot & whipped goats cheese

Coronation Chicken (gf/df)

chunks of chicken in a mild curry mayonnaise

Frittata (choose two from)

chorizo, sun-dried tomato & new potato (gf) / salmon, asparagus & new potato (gf)
asparagus, green bean & herb (v/gf) / cherry tomato & roasted red pepper (v/gf)

Sweet Potato Falafel with Chilli & Coriander Vegan Mayo (v/vg/df)

Salads

New Potato Salad (v/gf/df)

with chopped fresh parsley in a wholegrain mustard mayonnaise

Persian Salad (v/vg/gf/df) (nuts)

giant couscous mixed with pecans, fresh parsley, mint & coriander, lemon zest, chopped apricots, sultanas & pomegranate seeds

Crunchy Pink Coleslaw (v/gf/df)

shredded white & red cabbage, beetroot, onions & carrot, mixed with mayonnaise

Mixed Green Leaf Salad (v/vg/gf/df)

served with a vinaigrette dressing

Tomato, Mozzarella & Red Onion Salad (v/gf)

served with a balsamic dressing

Summer Green Bean Salad (v/vg/gf/df)

broad, edamame & green beans, sugar snaps & garden peas drizzled with a zesty citrus & herb dressing

Greek Salad (v/gf)

vine tomatoes, green peppers, feta cheese, black olives & red onions with olive oil & black pepper

Green Fig's House Salad (v/vg/df/gf)

blanched asparagus, green beans, sugar snaps & mange tout tossed in a chilli, soy & sesame dressing

Sun-blushed Tomato & Black Olive Orzo Salad (v)

rice-shaped pasta finished with Gran Padana shavings & olive oil

Roasted Butternut Squash & Rocket Salad (v/vg/gf/df)

dressed with olive oil & toasted seeds

Baby Leaf Spinach & Mushroom Salad (v/gf) (nuts)

served with a pesto dressing & toasted pine nuts

Trio of Tomato, Basil Pesto & Mozzarella Salad (v/gf) (nuts)

heritage, cherry & Green Fig's oven-dried tomatoes with mozzarella pearls & homemade basil pesto

Watercress, Rocket, Pear & Goat's Cheese Salad (v/gf) (nuts)

sprinkled with honey glazed pecans

Home-made bread, butter & condiments included

Desserts

Fresh Fruit Salad (v/vg/gf/df)

a combination of melon, pineapple, kiwi fruit & red grapes

Chocolate Brownies (v/gf) (nuts) (vg on req)

our amazing rich chocolate brownies

Eton Mess (v/gf)

smashed homemade meringue, whipped cream & fresh strawberries drizzled with a red fruit coulis

Sussex Banoffee Pie (v)

a buttery biscuit base topped with toffee, banana & whipped cream

Zesty Lemon Pots (v/gf)

a delicious creamy lemon dessert topped with fresh raspberries & a ginger shortbread (v)

Summer Berry Pavlova (v/gf)

homemade meringue covered with whipped cream, strawberries, raspberries & blueberries, drizzled with a red fruit coulis

Chocolate Fudge Cake (v)

a very chocolatey fudge cake with gooey chocolate icing

Biscoff Cheesecake (v) (vg/df on req)

Trio of Mini Desserts (1 of each per head)

strawberry pavlova (v/gf)
chocolate brownie (v/gf) (nuts)
tarte citron (v)

Tea & Coffee can be added for £2.25 +vat

or you may replace dessert with a self-serve tea, coffee & mini brownies station at no extra cost

Summer Cold Fork Menu	Meeting & Event Plan	Tasting Session	Table Laying	Crockery & Cutlery**	Arrival Drinks Glasses	Canapes (4 per person)	Tea & Coffee	Price (excl. VAT)	Price (inc. VAT)
Delivery Only*	x	x	x	x	x	x	x	on req	on req
Served Meal	x	x	x	x	x	x	x	£34.95	£41.94
Bronze Package	✓	✓	✓	✓	x	x	x	£43.95	£52.74
Silver Package	✓	✓	✓	✓	✓	✓	x	£48.45	£58.14

**delivery charge from hire company applies

Please ask if you need further information on allergens

Those with specific dietaries will be accommodated separately if required

For a delivery service of suitable items see our **Cold Fork Delivery Menu**