

## **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)**

smoked bacon & mature cheddar / chestnut mushroom, gruyere & thyme (v)  
asparagus & Grana Padano (v) / sundried tomato & red pepper (v) / broccoli & stilton (v)

#### **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 & Walnut Koftas 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*        | ✗                    | ✗               | ✗            | ✗                    | ✗                      | ✗                      | ✗            | on req            | on req           |
| Served Meal           | ✗                    | ✗               | ✗            | ✗                    | ✗                      | ✗                      | ✗            | £34.95            | £41.94           |
| Bronze Package        | ✓                    | ✓               | ✓            | ✓                    | ✗                      | ✗                      | ✗            | £43.95            | £52.74           |
| Silver Package        | ✓                    | ✓               | ✓            | ✓                    | ✓                      | ✓                      | ✗            | £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**