

Yew Lodge



Sample Menu – Fork Buffet

Savoury

Provençal beef daube

Beef carbonnade

Cuban beef casserole

Boeuf bourguignon

Malaysian red lamb curry

Italian lamb cooked in red wine, with peppers

Navarin of lamb (lamb, broad beans, red wine & herbs)

Lamb tagine with apricots

Mediterranean lamb in almond sauce

Lamb & whisky hot pot

Mediterranean chicken with aubergine & tomato

Chicken Puttanesca

Moroccan chicken with olives & preserved lemons

Spanish chicken, with capers, prunes & spicy sausage

Chicken stroganoff

Chicken Rendang (Indonesian curry, flavoured with coconut, lemon grass & lime leaves)

Smoked haddock & mustard chowder

King Prawns in Swahili sauce (coconut)

Aromatic fish casserole with saffron & aniseed

Tamarind fish curry (salmon)

Lemon grass & lime fish stew (cod)

Spanish Fish stew

Aromatic pumpkin & chickpea stew (v)

Thai vegetable curry (v)

Italian bean casserole with spinach & mushrooms (v)

Mushroom stroganoff (v)

Cauliflower, cashew nut & potato curry (v)

Rich vegetable & bean casserole (v)

All the above served with rice, new potatoes & green salad

Sample Menu – Fork Buffet

Sweet

Lemon tart
Date & ginger sticky toffee pudding (hot)
Red berry terrine in sparkling wine
Chocolate truffle torte
Fresh fruit salad
Lime Torte
Tropical Pavlova
Profiteroles & chocolate sauce
Prune, Armagnac & gingernut cheesecake
Tart tatin
Chocolate bread & butter pudding (hot)
Summer fruit compote
White chocolate tiramisu with cardamon coffee
Seasonal fruit crumble (hot)
Sherry trifle
Fresh peaches baked in Marsala

All the above served with cream

Coffee/tea & mints

We are happy to discuss and agree a menu with you that suits both your tastes and budget, subject to a minimum cover charge. From the range given, the price for a fork buffet is £25-35 per person (inc. VAT), depending upon the number of guests, and your selection of three hot savoury dishes and two desserts. If you cannot find what you require, we will be happy to discuss alternative dishes with you, as we pride ourselves on tailoring to your wishes.

Once agreed, the menu and price becomes fixed. On rare occasions, the menu may need to change depending upon the availability of ingredients on the day but we will substitute with the nearest alternative of equal value.