

The Fork Buffet Wedding Collection – Cold

A buffet, well done can make your event stand out from the ordinary. Hot or cold, meat or vegetarian, our buffets cater for everyone's tastes.

Our formula allows you to build your own menu in order to suit the style and budget of your event.

How does this work?

This is a very popular route that many brides choose, particularly in the summer months.

With regard to choices, you can either choose one of our pre-costed menus or build your own buffet from our a la carte list. The choice is yours!

Pre-costed menus – Cold.....

The formula that most brides tend to prefer is to enjoy our delicious home- made canapés with a reception drink, for a small additional cost

Canapés option – 4 canapés per person

- Wafers of Scottish smoked salmon on a dill muffin with a caviar garnish
- Chicken liver parfait on a croute with a port & redcurrant jelly glaze
- Spiked chipolatas roasted in Somerset honey and wholegrain mustard
- Sweet mini red peppers filled with herb cheese (v)

Our 4 menus.....

- The Chelsea
- The Fulham
- The Putney
- The Kingston

Each menu includes:

Your chosen buffet, experienced uniformed waiting staff for 9hrs, white table linen, linen napkins, chinaware, cutlery & glassware.



The Chelsea

Each menu includes:

Your chosen buffet, experienced uniformed waiting staff for 9hrs, white table linen, linen napkins, chinaware, cutlery & glassware.

Main Courses:

- Whole poached Scottish Salmon garnished with King prawns, mixed leaves, juicy wedges of lemon, served with a selection of home-made sauces – either dill with crème fraiche, ginger vinaigrette or basil hollandaise.
- Thick slices of chicken breast tossed in tarragon, lemon and lime dressing topped with lardoons of crispy bacon
- Thick slices of West Country beef, glazed with Dijon mustard, cracked black pepper, served medium rare. Served with hot horseradish sauce.
- Red onion tarte tatin – a fabulous mixture of tastes and textures. A crisp pastry shell containing sweet caramelised onions. (v)

Salads:

- Baby cooked potatoes with fresh mint & chive vinaigrette
- A mixed leaf salad with crunchy cucumber chunks and pepper rings with our own dressing
- Greek Salad. Feta cheese, vine ripened tomatoes, black olives and thinly sliced red onion rings.
- Summer vegetable salad. Blanched French Beans, broad beans, petits pois, baby carrots & asparagus spears drizzled with extra virgin olive oil

Home made rolls & butter

Our chefs pride themselves in being able to make fabulous breads & rolls. We will provide you with a selection of white, brown and multiseed rolls. These are served warm with lashings of butter – lovely!

Puddings & Coffee

Decisions, decisions..... Don't worry, we will provide the lot!

- Crème brûlée. A very rich thick creamy pudding topped with a layer of caramelised sugar.
- Rich dark chocolate tart studded with raspberries served with thick double cream.
- Lemon & lime cheesecake, served with a lime compote & clotted cream.

- Percolated coffee, de-cafeinated coffee, Indian and herbal teas are served with assorted chocolates.

The Fulham

Each menu includes:

Your chosen buffet, experienced uniformed waiting staff for 9hrs, white table linen, linen napkins, chinaware, cutlery & glassware.

Main Courses:

- Two succulent fillets of baked salmon, generously filled with a king prawn and spinach mixture, covered with thin layers of crisp puff pastry. This dish is served with a home-made light dill sauce.
- Slices of Barbary duck breast cooked with an oriental glaze served on a bed of rice noodles
- Our home-made rocket roulade filled with sauté mushrooms and fresh tarragon served with a fresh tomato coulis (v).

Salads:

- Potato salad – new potatoes boiled in their delicate skins dressed in a home grown mint vinaigrette
- The “AGC signature mixed salad” - mixed salad leaves, crunchy cucumber chunks and cherry tomatoes served with our own dressing.
- Sliced courgette & crisp sugar snap salad – mixed with strips of red pepper tossed in our own special virgin olive oil dressing
- Summer vegetable salad. Blanched French Beans, broad beans, petits pois, baby carrots & asparagus spears drizzled with extra virgin olive oil

Home made rolls & butter

Our chefs pride themselves in being able to make fabulous breads & rolls. We will provide you with a selection of white, brown and multiseed rolls. These are served warm with lashings of butter – lovely!



Puddings & Coffee

Decisions, decisions..... Don't worry, we will provide the lot!

- Eton Mess. That wonderful mixture of crushed meringue, strawberries and whipped cream. Summer in a bowl
- Chocolate roulade. A rich dark chocolate swiss roll with an intense chocolate ganache & cream filling served with a selection of berries & thick cream.
- Fresh fruit salad. A fabulous mix of citrus, red & green fruits served in fresh orange juice.
- Percolated coffee, de-caffeinated coffee, Indian and herbal teas are served with assorted chocolates.

The Putney

Each menu includes:

Your chosen buffet, experienced uniformed waiting staff for 9hrs, white table linen, linen napkins, chinaware, cutlery & glassware.

Main Courses:

- Baked filleted side of Scottish Salmon cooked in a tangy chilli ginger and spring onion crust, served with a light lemon sauce. The platter is decorated and garnished with a range of mixed leaves and lemon wedges.
- The original Constance Spry Coronation Chicken recipe of 1953 – this is still a winner and our version is hard to beat! Succulent cooked breast of chicken coated in an authentic lightly curried cream sauce served on a bed of Basmati rice
- A shortcrust pastry tart filled with leeks and crumbled blue cheese (v).

Salads:

- Potato salad – new potatoes boiled in their delicate skins dressed in a home grown mint vinaigrette
- Caesar Salad – crisp cos lettuce leaves, freshly baked croûtons and parmesan shavings served in the authentic Caesar dressing.
- Tomato salad – sliced vine tomatoes mixed with chunks of avocado dressed in an extra virgin olive oil & mustard dressing.
- Char grilled roast pepper salad with Provençal- style baby courgettes.

Home made rolls & butter

Our chefs pride themselves in being able to make fabulous breads & rolls. We will provide you with a selection of white, brown and multiseed rolls. These are served warm with lashings of butter – lovely!

Puddings & Coffee

Decisions, decisions..... Don't worry, we will provide the lot!

- Our own chocolate profiteroles. Light balls of choux pastry generously filled with whipped vanilla cream covered with lashing of dark chocolate
- Summer pudding – a traditional pudding packed full of juicy summer berries served with lashings of cream.
- Percolated coffee, de-caffeinated coffee, Indian and herbal teas are served with assorted chocolates.

The Kingston

Each menu includes:

Your chosen buffet, experienced uniformed waiting staff for 9hrs, white table linen, linen napkins, chinaware, cutlery & glassware.

Main Courses:

- A platter of traditional English meats sourced locally to include rare roast beef, hand-carved ham & slices of pork and breast of chicken, served with our signature hand-crafted chutneys & relishes.
- A selection of our home-made vegetarian quiches (v)

Salads:

- Tasty boiled baby potatoes served in a French mustard mayonnaise garnished with chopped shallots and parsley
- Mouth-watering vine tomato salad topped with chopped basil served with our own Italian dressing.
- AGC special coleslaw dish – freshly shredded white cabbage, carrot & sliced red onion folded in a piquant mayonnaise.
- Mixed leaf salad served with our own vinaigrette.

Home made rolls & butter

Our chefs pride themselves in being able to make fabulous breads & rolls. We will provide you with a selection of white, brown and multiseed rolls. These are served warm with lashings of butter – lovely!

Puddings & Coffee

Decisions, decisions..... Don't worry, we will provide the lot!

- Classic French apple tart served with thick double cream.
- Chocolate roulade. A rich dark chocolate swiss roll with an intense chocolate ganache & cream filling served with a selection of berries & thick cream.
- Percolated coffee, de-caffeinated coffee, Indian and herbal teas are served with assorted chocolates.

The next stage.....

If you like what you see and would like to discuss your menu choices in further detail, please call us on 01275 462796.

We look forward to working with you in order to make your wedding an enjoyable occasion.

