

The Fork Buffet Wedding Collection – Hot

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 choose your own menu in order to suit the style and budget of your event. Our menus work well for stand up or sit down events.

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 – Hot.....

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 3 menus.....

- The Mayfair
- The Belgravia
- The Westminster.

Each menu includes:

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



The Mayfair from

Each menu includes:

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

Main Courses

- Salmon en croûte. Succulent fillets of salmon encased in a crisp blanket of puff pastry served with a Champagne & dill sauce
- Boeuf Bourguignonne – a classic combination of tender beef, shallots, smoked bacon, button mushrooms & herbs, slowly cooked in stock and red wine
- Free range breast of chicken wrapped in Parma ham served with a mushroom, cream & brandy sauce.

Vegetarian option

- Layers of lasagne Verdi interleaved with rosemary scented roasted butternut squash and topped with a mature Cheddar cheese sauce

Vegetables, Salads, pasta, rice & potatoes

Vegetables or Salads? This has become a dilemma for our clients, therefore we would like to give you the choice.

Please either choose the hot vegetable option or the salad option.

- A medley of seasonal vegetables which include sugar snaps, baton carrots, French Beans, baby corn & baby asparagus spears
- Our signature mixed salad - A mixed leaf salad with cherry tomatoes, crunchy cucumber chunks & pepper rings. Dressed with our own vinaigrette

Rice, pasta or the appropriate potato dish will be served with each main course.

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
- Pavlova. Our fabulous meringue generously filled with thick double cream and mixed berries.
- Percolated coffee, de-caffeinated coffee, Indian and herbal teas are served with assorted chocolates.

The Belgravia

Each menu includes:

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

Main Courses

- Anne Guy's luxury fish pie – Seasonal white fish, fresh prawns, chunks of salmon, sauté leeks all cooked in a cream white wine & dill sauce
- Lamb Tagine. Tender pieces of diced lamb in a mild spicy sauce served with the traditional accompaniments of Basmati rice, poppadum's, Naan bread, Raita and chutneys

Vegetarian option

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- Our own chocolate profiteroles. Light balls of choux pastry generously filled with whipped vanilla cream covered with lashing of dark chocolate.
- Banoffee Pie. A "tart" made with a shortcrust pastry base filled with rich fudge topped with sliced banana and fished with whipped cream and dark chocolate shavings.
- Lemon meringue roulade. A tangy lemon and meringue roulade filled with lightly whipped double cream & strawberries.
- Percolated coffee, de-caffeinated coffee, Indian and herbal teas are served with assorted chocolates.



The Westminster

Each menu includes:

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

Main Courses

- Anne Guy's smart Cottage Pie. A delicious pie using prime cuts of beef, sauteéd mushrooms & onions, served in a rich red wine & stock gravy topped with buttery mash.
- Chefs own chicken Korma served on a bed of Basmati rice served with the traditional accompaniments of poppadum's, Naan bread, Raita and chutneys

Vegetarian option

- Layers of lasagne Verdi interleaved with rosemary scented roasted butternut squash and topped with a mature Cheddar cheese sauce

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- French lemon tart. A luscious lemon tart served with strawberries and thick 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-cafeinated coffee, Indian and herbal teas are served with assorted chocolates.

Finishing Touches....

Wedding Cakes – for you, to order.....

Our sugarcraft chef can bake you a stunning wedding cake in any flavour, style and size of your choice. We can also “theme” your cake.

We can provide you with traditional fruit cakes, sponge cakes, mini cakes and cupcakes. We can decorate your cakes to fit in with the “colours” of your wedding and always aim for the cake to provide a focal point of your wedding reception. Our cakes taste delicious too!

We offer a bespoke service for all taste and budgets. Please contact our sugarcraft chef who looks forward to discussing your requirements

Dressed cheeseboards

This is a popular add-on. We can provide you with a beautifully dressed cheeseboard with a wide range of cheeses decorated with seedless grapes, walnuts and celery sticks served with baguettes, butter and biscuits

Wedding Favours

We can provide you with some pretty wedding favours – a mixture of sugared almonds and home-made shortbread hearts dipped in dark chocolate all presented in a beautiful organza bag



We can also provide.....

- A venue. We have a beautiful 2 acre paddock which can accommodate any size of marquee with plenty of parking
- Drinks
- Staff
- Wedding cakes
- Marquee hire
- Equipment
- Recommendations for florists, photographers, bands, lighting specialists etc

Why choose Anne Guy Catering?.....

With any wedding there are so many things to think about – dates, venues, guest lists, timings – afternoon or evening, themes and budgets.

We can help guide you through the decision making process regarding your food requirements. We have carefully crafted a varied and tasty range of menus for all our clients with discerning tastes working within a budget.

Please do call us so that we can help you with this process. Please also look at our website for menus – package as well as bespoke. We are flexible. We are here to help you and to take the hassle out of the food side of things!

Have we forgotten anything? Please ask!! We have 40 years of experience in the wedding field. It is our aim to ensure that you have a fabulous wedding day with delicious and memorable food.

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.

