

Fork Buffet Menu

Thank you for considering Mckees as a possible venue for your celebration/function.

Our hot fork buffets can be for a private dining group, Birthday celebration, Wedding or Funeral. We have different packages to suit each celebration.

These buffets are designed to be less formal than a sit down meal allowing guests more time interact and guests aren't required to order in advance, making the organiser's job a lot easier.

How it works:

Once guest have taken to their seats, we will serve the starters at the table

Main course- guest go to the buffet and help themselves

Desserts again served at the table

Requirements

Minimum number of guests

Weekday lunch or evening 30 guests

Weekend (Sat evening or Sunday lunch) 50 guests

Deposit of £5.00pp, a week in advance, along with final confirmation of numbers and buffet selection. Remainder of bill to be settled on the day of function



Fork Menu A- 20.00 per person

Starters

Mezze platter- flat bread with hummus dip and a tomato and olive salad

Or

Tomato and red pepper soup

Main course

Roast turkey with cranberry sauce

Honey roast ham glazed with mustard and brown sugar

Beef bourguignon with braised rice

With the following vegetables;

Potato and chive salad

Mixed salad

Dressed lettuce leaves

Tomato salad with basil

Hot buttered new potatoes

Desserts

Crème brulee with vanilla ice-cream

Or

Warm chocolate brownie with berry sauce

Fork Menu B- £23.50 per person

Starters

Chicken liver and pork pate with an orange chutney and Melba toast

Or

Leek and potato soup

Main Course

Roast turkey with cranberry sauce

Honey roast ham

Mini broccoli and brie tarts

Asian selection- including pork and coriander spring rolls, onion bjanji's, vegetable samosas and mint dip

Chicken curry served with rice and flat bread

Served with the following dishes;

Potato and chive salad

Mixed dressed leaves

Mediterranean vegetable cous cous

Pasta salad with cherry tomatoes

Hot buttered new potatoes

Desserts

Chocolate mousse on a chocolate sponge base served with a black cherry sauce

or

Eton mess-strawberries, meringue and cream

Or

Lemon tarte with an orange and Grande Marnier sauce and lemon sorbet

Fork Menu C- £26.50 per person

On arrival guests can enjoy a selection of home-made canapés and a glass of Bucks Fizz

Once seated all guests will receive an amuse bouche of leek and potato soup

Starters

Trio of seafood- Prawns with a Marie rose sauce, mackerel pate and smoked salmon

Or

Goats cheese, pinenut and beetroot salad finished with a basil dressing

Main course

Roast turkey and ham with cranberry sauce

Continental meats, pickles with olives and a selection of cheese

Mini broccoli and brie tarts

Chicken parmigiana

Salmon coulbiac (Salmon wrapped in pastry)

Served with the following dishes;

Hot buttered new potatoes

Mixed salad

Half jacket potatoes

Tomato and mozzarella salad with basil

Feta and black olive salad

Desserts

Chocolate mousse and chocolate crumbs With an orange sauce and raspberries

Vanilla cheesecake with black cherry sauce

Caramel and vanilla ice-cream with bananas, amoretti biscuits and cream

Finish your meal with tea/coffee served with home-made petit fours