



Sample Fork buffet menus

Chester Boyd is proud to offer you the best of British produce. As a leading caterer in the industry we are renowned for our outstanding food and our team of dedicated chefs along with our carefully selected suppliers will create inventive lively menus offering an extensive selection of fresh vibrant and seasonal dishes using the very finest ingredients.

We are passionate about food which shows in our cutting edge contemporary cuisine to our classic traditional favourites.

Chester Boyd will not knowingly use GM ingredients. Some of our dishes contain nuts. If you have a food allergy or require specific dietary requirements please ask for further details.



Fork Buffet Menu

Main Courses

Billingsgate Fish Pie with Creamy Potato Topping
Salmon Fishcake with Steamed Spinach and Sorrel Sauce
Chicken Curry with Mango Chutney, Yoghurt and Homemade Nann Bread
Red Wine Braised Beef with Horseradish Dumplings
Lancashire Hot Pot
Herb, Lemon and Garlic Marinated Roast Chicken with Roasting Juices and White Beans
Cottage Pie with Parmesan Mash Topping
Old English Chicken Pie with New Potatoes
Salmon Teriyaki with Stir Fry Noodles and Oriental Vegetables
Butternut Squash and Tarragon Lasagne **(V)**
Seasonal Vegetable Risotto **(V)**
Potato Gnocchi with Wild Mushrooms and Pecorino Cheese **(V)**

Salads & Side Dishes

Green Salad with Honey Mustard Vinaigrette
Beetroot, Broccoli and Pepper Salad
Lentil and Mix Bean Salad
Steamed Seasonal Greens
Creamed Mash
Steamed Rice
Roast Potatoes
Roasted Root Vegetables served Hot or Cold



Desserts

Chocolate Mousse with Raspberries and Honey

Pear and Almond Tart with Calvados Sauce

Baked Vanilla Cheesecake with Strawberry Compote

Banoffee Pie

Sherry Trifle

Tiramisu

Seasonal Great British Cheeses with Celery, Chutney and Biscuits

Fresh Fruit Bowl

Coffee and Chocolate