

FORK BUFFET MENUS

Our Fork Buffets are perfect for any event where you want a more substantial meal than a finger buffet but where guests can help themselves.

All our food is freshly prepared using local produce wherever possible & then packed in disposable & recyclable containers & trays.

The hot fork buffet will be in chafing dishes on stands under which there is a lit gel fuel to keep the food at a good temperature for the duration of service. The cold fork buffet will be on platters or in bowls.

Our team will liaise with you before your event to agree collection or delivery times and how to set up the chafing dishes.

Each dish will be clearly labelled so it's clear which each item is. Full allergen information is available on our website & hard copies will be provided on request.

We recommend that you have a table, sideboard or similar space for the buffet items to be placed ready for service. Upon request we can provide disposable plates, cutlery & napkins for an extra charge.

Upon the completion of the service we ask that you clear the food remains away, rinse the chafing dishes & pack them with the stands & gels then drop them off at the Vine Inn the following day or by prior agreement we can collect them for an additional fee.

There is a minimum order value of £300 & a delivery charge of £15 within 3 miles of CM77 8LL. The cost of deliveries further away can be provided on request.

Orders need to be made at least 7 days in advance and we can accept advance bookings for up to 1 year

A non-refundable deposit of £200 is required when confirming your booking.

Payment can be by card or bank transfer

If you have any queries please email manager@vineinn.co.uk and we will reply or call you to discuss. Please note we are closed on Monday & Tuesday each week.

Prices quoted are for 2021/2

HOT FORK BUFFET (Minimum 10 people- price per person)

Cottage pie served with carrots, broccoli & braised red cabbage (GF)	£14
Beef Bourguignon, braised red cabbage, broccoli, new potatoes (GF)	£16
Chicken breast, creamy mushroom sauce with buttered new potatoes, broccoli & carrots (GF)	£15
Parma ham wrapped chicken breast, creamy white wine sauce with buttered new potatoes, broccoli & carrots (GF)	£17
Chicken casserole with buttered new potatoes or rice (GF)	£14
Coq au vin, braised chicken in red wine, bacon, mushrooms & garlic, mashed potatoes, broccoli (GF)	£15
Lasagne served with garlic bread & mixed salad	£14
Cheesy tuna & sweetcorn pasta bake with garlic bread	£13
Chicken & bacon pasta bake with garlic bread	£14
Chicken & sweet potato curry, spinach & coriander, with rice & chapatti	£14
Chilli con carne served with rice and cool sour cream (GF)	£13
Spicy jerk chicken thighs in a jerk sauce with rice & beans (GF)	£13
Individual Steak & Ale pie, garden peas, mash & gravy	£15
Individual Chicken & ham pie, garden peas, mash & gravy	£15
Individual Sweet Potato & Spinach Pie, garden peas mash & gravy	£15
Fish pie (smoked haddock, cod & prawns), mash potato topping, garden peas (GF)	£16
Sweet & Sour chicken, mixed peppers, pineapple, rice (GF)	£15
Italian Beef Meatballs, rich tomato sauce, penne pasta	£14

VEGETARIAN / VEGAN (Minimum 4 people – price per person)

Mediterranean roasted vegetable lasagne (VE/ GF)	£14
Mushroom stroganoff & rice (V/GF)	£14
Roasted butternut squash & pepper bake, lightly spiced tomato sauce with parmesan crust (V/GF)	£14
Sweet Pepper stuffed with savoury & aromatic rice, topped with vegan cheese (VE/GF)	£14
Spinach and ricotta lasagne (VE/GF)	£14
Sweet potato and cauliflower curry cooked with chickpeas, mushroom rice & chapatti (VE)	£14

ACCOMPANIMENTS (price is per 10 people)

Roasted new potatoes with rosemary & garlic	£26
Selection of seasonal vegetables	£30
New potato & chive salad	£28
Homemade red cabbage coleslaw	£28
Pasta bow, sweet pepper & sweetcorn salad	£25
Mediterranean Cous Cous Salad	£25
Five Bean, tomato & onion salad	£25
Seasonal green salad	£28
Beef Tomato, sea salt, onion & pesto salad	£28
Roasted vegetables, thyme, honey & feta cheese	£28

DESSERTS (price is per 10 people)

Homemade individual salted caramel cheesecake	£52
Seasonal Eton Mess	£48
Classic Lemon Tart, raspberry coulis & pouring cream	£48
Sticky Toffee Pudding & cream	£45
Classic Tiramisu	£48
Apple & cinnamon crumble, custard	£45
Chocolate sponge pudding, pouring chocolate cream	£45

COLD FORK BUFFET

We recommend our Classic Vine Buffet but you can add additional items or create your own from the selector below.

Classic Vine Buffet (Minimum 10 people @ £26 per person)

Glazed Suffolk Ham platter with English mustard
Pink Roast Beef, watercress & creamed horseradish platter
Homemade Scotch Eggs with beetroot piccalilli
Baby Gem Lettuce leaves stuffed with prawns, crab & marie rose
Buttered New potatoes (v)
Vine tomato, spring onions & rocket salad (v) (gf)
Red cabbage coleslaw with parsley
Mixed leaves, cucumber & carrot salad, balsamic vinaigrette
Freshly baked rolls & butter
Seasonal Fresh fruit platter

COLD BUFFET SELECTOR

To create your own buffet please choose as many platters, vegetarian options, salad, potato dishes and dessert options as you wish. All these dishes are prepared in portions for 10 people, except the vegetarian options which are for 4 people.

Meat & Fish (price per 10 people)

Glazed Suffolk Ham platter with English mustard	£48
British Roast Beef platter with watercress & horseradish sauce	£55
Italian cured meats platter, olives & sun dried tomatoes	£65
Roast Chicken platter, lemon & herbs dressing	£48
Homemade Scotch Eggs with beetroot piccalilli	£48
Selection of pate's & terrine with pickles & silverskin onions	£55
Baby Gem Lettuce leaves stuffed with prawns, crab & marie rose	£60
Smoked & cured fish platter with dressings	£65

Vegetarian (price per 4 people)

Halloumi Bruschetta, mushroom duxelle & roasted tomatoes	£25
Aubergine Rolls stuffed with mozzarella & pesto	£25
Roast Pepper Cous Cous with stuffed pepperino peppers	£25
Seasonal Meze of Vegetable crudities & dips	£20

Salads & Potatoes (price per 10 people)

Buttered New potatoes (v)	£25
Vine tomato, spring onions & rocket salad (v) (gf)	£25
Red cabbage coleslaw with parsley	£28
Mixed leaves, cucumber & carrot salad, balsamic vinaigrette	£28
Caramelised onion and cheddar straws	£26
Freshly baked rolls & butter	£22
Seasonal Fresh fruit platter	£35
Mozzarella, tomato, olive, red onion and pesto salad (v) (gf)	£35

Desserts (price per 10 people)

A selection of homemade cakes	£45
Homemade individual salted caramel cheesecake	£55
Seasonal Eton Mess	£48
Classic Lemon Tart, raspberry coulis & pouring cream	£48