



Cold Fork Sample Buffet Menu 2025

All courses served from the buffet table

Tables set with white table linen and quality paper napkins

Guests called up to the buffet - table by table for main course

Main Course

Home roast marmalade glazed ham with Yorkshire chutney on the side

Yorkshire blue cheese and leek quiche [v]

"Voakes of Whixley" pork pie with piccalilli on the side

Coronation chicken with an apricot and almond garnish

Mixed leaf salad with Caesar dressing

New potato and chive salad, vinaigrette dressing

Noodle salad with red onion, mixed peppers, peanuts and a chilli dressing

Salad of roast carrot, mixed beans and fresh coriander

Basket of mixed bread rolls with Yorkshire butter

Dessert

Homemade sherry trifle

Homemade profiteroles served with warm chocolate sauce

Freshly brewed Taylor's of Harrogate coffee and tea