



Here at Fuller's, we are passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly-cooked dishes every time.

FORK BUFFET MENU

Please pre-order one of the following buffets. Your guests will then choose on the day from your selection.

To tailor the selection, please ask the venue team.

AUTUMN / WINTER FORK BUFFET

Mushroom & spinach lasagne (v)

Chicken tikka masala

Smoked haddock & leek fishcakes

Chalcroft Farm beef lasagne

Butternut squash & sweet potato tagine (pb)

SIDES

Triple-cooked chips, rosemary salt (v)

Steamed rice (v)

Golden beetroot, rocket, pickled red onion & orange salad (pb)

~ OR ~

SPRING / SUMMER FORK BUFFET

Roasted vegetable, red onion & halloumi skewers (v)

Chicken satay skewers, bean shoot & coriander salad, peanut dipping sauce

Smoked haddock & leek fishcakes

BBQ south coast ribs

Aubergine & tomato ragout, watercress & herb salad Moroccan kasra flatbread & zaatar (pb)

SIDES

Panzanella (v)

Burnt spiced corn on the cob (v)

Baked sweet potato, sour cream, spring onion (v)

£24.95 per person

(Minimum of 30 people)

Allergen Info



If you have an allergy, please talk to a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared of ingredients which do contain allergens. (v) vegetarian (pb) plant-based in the presence