



THE HONOURABLE SOCIETY OF GRAY'S INN

FORK BUFFET

BEST OF BRITISH

Braised Beef, Candied Root Vegetable, Cheese Scones
Cumberland Sausage Pinwheels, Champ Mash, Onion Gravy
Chicken, Leek and Portobello Mushroom Pie, Shortcrust Pastry
Smoked Haddock Fishcakes, Buttered Spinach, Dill Cream
Sustainable Fish Pie, Cheese and Chive Mash
Cauliflower and Kale Macaroni Cheese

HEALTHIER

Soy Baked Salmon, Steamed Bok Choy, Vermicelli Noodles
Roasted Plaice, Roasted Fennel, Cauliflower, Couscous, Anise Yoghurt
Cajun Grilled Chicken Kebab, Ancient Grains, Pomegranate
Turkey Escalope, Ratatouille, Basil and Caper Berries
Lentil, Beetroot and Spinach Moussaka (V)

AROUND THE WORLD

Lamb Shoulder Tagine, Fruity Couscous, Crispy Chickpeas
Jerk Chicken Thigh, Rice and Peas, Pineapple and Chilli Salsa
Butter Chicken, Pilau Rice, Mango Chutney, Naan Breads
Beef Bourguignon, Herb Crusted Potatoes
Lamb Moussaka, Cucumber and Mint Yoghurt
Sesame Pork Belly, Stir-fried Egg Noodles, Sweet Soy, Coriander
Pan-fried Polenta, Caponata, Basil (V)
Potato Gnocchi, Wild Mushroom Cream, Cavolo Nero (V)
Thai Green Vegetable Curry, Jasmine Rice (V)





SIDES

Steamed Kale, Lemon and Almonds
Steamed and Buttered Seasonal Greens
French Beans, Confit Shallots
Roast Root Vegetables (Autumn/Winter)
Peas, Broad Beans, Baby Gem and Mint (Spring/Summer)
Seasonal Leaves, Soft Herbs, House Vinaigrette

DESSERTS

Sticky Toffee Pudding, Clotted Cream
Spiced Orchard Crumble, Vanilla Custard
Seasonal Fruit Tart, Crème Pâtissière
Lemon Posset, Fruit of the Forest Compote
Banana Crème Brûlée, Nutella Cream

