



Cold Fork Buffet Menu Options 2026

(all vegetarian / vegan alternative options can be provided for each cold fork buffet menu, please request at time of booking)

Basic Cold Fork Buffet Menu

Platters of :

Sliced Ham with Piccalilli [Mu,SD]

Roast Topside of Beef with Horseradish & Mustard [M,E,Mu]

Mediterranean Vegetable Quiche Slices (V) [G,M,E]

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Mixed Leaf Salad

Potato Salad [Mu,E]

Traditional Coleslaw [Mu,E]

Tomato Salad

French Stick and Butter [G,M, So]

**£10.95 per person
(ex VAT)**

AHM Catering Experience

16a Soundwell Road, Bristol, BS16 4QH

0117 957 6942 / 07967 511870 (Hannah)

or e-mail : Hannah@ahmcatering.co.uk www.ahmcatering.co.uk

➤ Please note that all menu prices include the crockery and cutlery

Allergen Codes:

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts,
G-Gluten+Cereals, C-Celery+Celeriac, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans



Cold Fork Buffet Menu One

Maple Syrup Roasted Gammon (handcarved)
served with Plum and Apple Chutney

Coronation Chicken with Curry Mayo* [E, Mu]

Asparagus and Cheddar Cheese Quiche (V) [G,E,M]

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New Potato and Chive Salad [E,Mu]

Selection of 4 salads (see Salad Selector List)

Country Rolls and Butter [G,E,M,So]

**£12.95 per person
(ex VAT)**

You can Add

Red Pesto Roasted Salmon Delice
with a Thousand Island Dressing [F,M,N]

£3.50 per person (ex VAT)

* If you would prefer an alternative chicken dish, we can replace Coronation Chicken with Lemon Chicken or Honey and Mustard Chicken

Allergen Codes:

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Cold Fork Buffet Menu Two

Teriyaki Roasted Rib Eye of Beef
with Horseradish [So,Se,E,Mu]

Roast Norfolk Turkey with Cranberry Sauce

Vegetarian Savoury Tarts [G,M,E]
(Filled with Asparagus, Sundried Tomato and Mushroom)

~oOo~

Honey and Mustard Potato Salad [E,Mu] or Hot Buttered New Potatoes [M]
(please choose one)

Selection of 4 salads (see Salad Selector List)

Country Rolls and Butter [G,E,M, So]

£14.95 per person
(ex VAT)

You can Add

Sun Dried Tomato Salmon Delice
with Dill Mayonnaise [F,M,E]

£3.50 per person (ex VAT)

Allergen Codes:

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Cold Fork Buffet Menu Three

Anti Pasto Platter

(includes Prosciutto Ham, Salami, Black Forest Ham, Black and Green Olives and Sun Dried Tomato)

Assorted Fish Platter with Seafood Sauce and Lemon and Lime

(includes Smoked Salmon, Smoked Mackerel, Rollmops, Prawns, Cockles and Mussels) [F,Mu,E,MC]

Lemon and Honey Chicken with Tarragon Mayo [Mu,E]

Spinach, Feta and Olive / Tomato, Mozzarella and Red Pepper Bruschetta's (V) [G,M,N]

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Potato and Asparagus Salad [Mu,E]

Selection of 4 salads (see Salad Selector List)

A selection of Rustic Breads with Olive Oil and Balsamic [G, So]

£17.75 per person (ex VAT)

Dressed Salmon (serves approx. 25)

Whole Decorated Dressed Salmon [F,MC,Mu,E]

(served with Lemon and Lime and accompanied by a Seafood Sauce and Dill Mayonnaise)

£110.00 (ex VAT)

Allergen Codes:

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All Vegetarian Cold Fork Buffet Menu

Asparagus and Cheddar Cheese Quiche (V) [G,E,M]

Spinach, Feta and Olive / Tomato, Mozzarella
and Red Pepper Bruschetta's (V) [G,M]

Vegetable Samosas and Spring Rolls (V) [G,So,Se]

Onion Bhajis and Spinach Pakoras (V)

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New Potato and Chive Salad [Mu,E]

Selection of 4 salads (see Salad Selector List)

Country Rolls and Butter [G,E,M, So]

**£11.65 per person
(ex VAT)**

Allergen Codes:

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts,
G-Gluten+Cereals, C-Celery+Celeriac, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans



Salad Selector List

Please select one from this section

- Mixed Leaf Salad (Vegan)
- Cos and Baby Gem Leaf with Dressing [E,M,G]
 - Old English Garden Salad [E,Mu,C]
- Romaine Lettuce, Cherry Tomatoes, Boiled Eggs & Olives with Dressing [E,M,G]

Please select one from this section

- Plum Tomatoes with Basil Oil
- Baby and Beef Tomato with Red Onion and Chive (Vegan)

Please select two from this section

- Mediterranean Vegetable Pasta Salad, topped with Parmesan Cheese [G,M]
 - Waldorf Salad (contains nuts) [Mu,E,N]
 - Traditional Coleslaw with Chervil [Mu,E]
- Three Rice Salad with Puy Lentils and Pancetta [Mu,G]
(this salad can be made without Pancetta if a vegetarian version is required)
 - Beetroot and Onion Salad (Vegan)
 - Red Cabbage Crunchy Coleslaw [Mu,E]
 - Mediterranean Cous Cous (Vegan) [G]
- Pasta Salad with Pesto, Pine Nuts, Sundried Tomato & Baby Spinach [G,N]
 - Wild Rice with Feta, Chickpeas, Cranberries and Red Onion [M,Mu,G]
 - Beetroot, Feta and Grain Salad [M,Mu,G]
- Cumin Roasted Mediterranean Vegetable Salad with Chick Peas, with a Tomato and Basil Dressing (Vegan) [Mu,G]
- Mediterranean Vegetable Pasta Salad topped with Vegan Cheese (Vegan) [G]
 - Lentil, Sundried Tomato and Soya Bean Salad (Vegan) [G, Mu, So]
 - Vegan Coleslaw (Vegan)

Salad Upgrades

For an extra 65p per person, you can upgrade your salad to any one of the following:

- Zucchini, Rocket and Red Pepper Salad, topped with Parmesan [M]
 - Beef Tomato and Mozzarella Salad, drizzled with Pesto [M,N]
- Crispy Bacon, Cos Lettuce, Brie and Croutons, topped with Parmesan [M]
 - Broccoli, Tomato and Bacon Salad with Dijon & Olive Oil Dressing [Mu]
- Mexican Street Salad (red cabbage, white cabbage, radishes, carrots, coriander, jalapeno chillis and red onion with fresh lime juice) (Vegan)

Healthy option Potato Salad

(you can replace any of the potato options listed on the menus with these lighter / healthier options)

- 'Potato Salad with Lemon, Fine Herbs and Fat Free Yoghurt Dressing' [M]
 - Vegan Potato Salad (Vegan)

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Ploughmans Buffet Menu

Honey Roast Ham with Pickles

Ardennes Pate (Pork Liver)
Served with Chutney [M]

Selection of Handmade Savoury Quiches (V) [G,E,M]

Mixed Leaf Salad

Potato Salad [Mu,E]

Traditional Coleslaw [Mu,E]

Beetroot and Onion Salad

Tomato Salad

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A selection of English and Continental Cheeses
with soft fruit Garnish, Celery, Grapes and Biscuits [M,C,G]

Rustic Breads (and butter) [G,E,M, So]

**£12.50 per person
(ex VAT)**

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American Buffet Menu

Platters of

Peppered Pastrami Beef with Horseradish [Mu,M]

Smoked Salmon Slices with Cream Cheese and Lemon Wedges [F,M]

Sliced Supreme of Chicken with Caesar Dressing,
Bacon Bits, Croutons and Parmesan Cheese [G,Mu,M]

Monterey Jack Cheese [M]

Served with
Bagels and Deli Rolls [G,E,M,So]

Potato, Gherkin and Caper Salad [Mu,E]

Shredded Cos Lettuce

Florida Coleslaw [Mu,E]

Baby and Beef Tomato Salad

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Waffles with Maple Syrup, Chocolate Sauce,
Strawberries and Fruits of the Forest Compote [G,E,M]

**£16.50 per person
(ex VAT)**

Our American Menu can be provided **without** the Waffles
for £13.50 per person (ex VAT)

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Notes

Equipment

- The menu prices quoted include all the relevant equipment i.e. plates, cutlery, napkins, serving utensils etc.
- Table linen can be provided if required and will be quoted for on request
- Electric Hot plates will be provided where applicable (i.e. if there are any items to be served warm in your chosen menu)

Staff

- Please note that the staff are not included in the menu prices quoted. AHM can provide staff to look after your guests and to clear up. The price for staff is £17.50 per person per hour (minimum of 2 hours).

Dietary Requests

- We are able to cater for any special dietary requirements, please inform us of any special requests and allergenic details when booking
- Gluten free items can be provided on request - there is a £2.70 surcharge per person for Gluten free

Numbers

- Final numbers will be due one week prior to the event date (along with details of any special dietary requirements)

Delivery

- We aim to deliver food approximately 30 - 45 minutes prior to the time you want to eat so please advise us of your timings when booking
- The food will arrive on serving / presentation platters ready to serve
- A delivery charge will be applicable to your order. The charge will depend on the delivery address.

Booking confirmation / payment

- We require a £50.00 deposit to confirm a booking (if you don't have an account with us)
- The balance is due on the event day (the final invoice will be raised once numbers are confirmed one week prior to the event date)
- Payment can be made by cheque (payable to AHM Catering Experience), cash or by bank transfer (09-06-66, 42260392)
Or you can phone our office with your debit/credit card details for payment.

Other Items

- AHM can provide a wide range of food and beverage items, the menus listed are our standard items but please don't hesitate to ask if you would like something not listed or if you would like your favourite foods included in your menu

VAT

- All prices quoted will be subject to VAT at the standard rate

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