

HOSPITALITY

*Event Menu*

## BUILD YOUR BUFFET

(minimum 10 people)

Choose three sandwich fillings and a minimum of three buffet items and two salad items to create your perfect buffet selection. Add as many items as you like to create a bespoke buffet offering.

### SANDWICHES (choose three for £4 or four for £5)

Served on artisan soft ciabatta rolls with accompanying garnishes;

ROAST PICANHA OF BEEF WITH HORSERADISH

HONEY GLAZED HAM WITH ENGLISH MUSTARD

HONEY GLAZED HAM WITH CHEESE

ROAST TURKEY CROWN WITH STUFFING

CHEESE, ONION & MAYONNAISE (V)

TUNA MAYONNAISE

EGG MAYONNAISE (V)

BEETROOT, HUMMUS & CRISPY CHICKPEA (VG)

VEGAN BANH MI WRAP (VEGGIES AND HUMMUS WITH ASIAN DRESSING) (VG)

### BUFFET ITEMS (choose minimum of 3 items, individually priced)

SELECTION OF ARTISAN BREADS, BREAD STICKS & SALTED BUTTER	£2.50
CONTINENTAL CURED MEATS – PEPPERED SALAMI, PARMA HAM, BRESAOLA	£4
CHICKEN & TARRAGON SKEWERS	£2
CHEESE & THREE ONION QUICHE	£2
LEMON & DILL BAKED SALMON FINGER	£3
CORONATION CHICKEN	£2.50
VEGETABLE SPRING ROLL	£1.80
WARM TRUFFLE SAUSAGE ROLL	£1.80
WARM COD GOUJONS WITH TARTAR SAUCE	£2.50

### SALAD ITEMS (choose a minimum of 2 items, individually priced)

NEW POTATO SALAD	£1
DELI STYLE SLAW	£1
MEDITERRANEAN VEGETABLE COUSCOUS	£1.25
TOMATO, MOZZARELLA & BASIL SALAD	£1.50
HOUSE SALAD	£1

## GASTRO PIES & HEARTY MAINS

(minimum 20 people)

LUXURY FISH PIE Topped with Lancashire cheese and served with garden peas house salad	£9
TRADITIONAL LANCASHIRE HOTPOT With braised red cabbage	£9
LASAGNE With garlic ciabatta and house salad	£8
VEGETABLE MOUSSAKA (V) With garlic ciabatta and house salad	£8
MEAT & POTATO PIE With home-made mushy peas, braised red cabbage and gravy	£5
CHEESE & ONION PIE (V) With baked beans, braised red cabbage and gravy	£5
BEETROOT & BUTTERNUT SQUASH WELLINGTON (VG) With vegan gravy	£6

## PUDDINGS

(minimum 20 people)

BRAMLEY APPLE CRUMBLE With bourbon vanilla custard	£5
STICKY TOFFEE PUDDING With toffee sauce and Madagascan bourbon vanilla ice cream	£5
LEMON POSSET With raspberry coulis and home-made shortbread biscuit	£5
RASPBERRY & WHITE CHOCOLATE CHEESECAKE) With fresh pouring cream	£5
SELECTION OF LANCASHIRE & LOCAL CHEESES With a biscuit grazing platter and accompaniments	£7

## BREAKFAST

(minimum 10 people)

CUMBERLAND SAUSAGE BUTTY	£3.50
SMOKED BACK BACON BUTTY	£3.50
FREE RANGE FRIED EGG SANDWICH	£3
CROISSANTS, PASTRIES & PRESERVES	£3
FRESH TROPICAL FRUIT & BERRIES PLATTER	£3
GREEK AND LOW FAT YOGHURT WITH GRANOLA	£2.50
FULL ENGLISH BREAKFAST BUFFET Vegan full English breakfast also available.	£8

## SAVOURY CANAPE RECEPTIONS

(minimum 20 people)

Choose four **£6pp**. Choose five **£8pp**. Choose six **£10pp**.

TOMATO & BASIL BRUSCHETTA (V)  
CAULIFLOWER PAKORA & CURRIED MAYONNAISE (V)  
TEMPURA KING PRAWNS & SPICY TARTARE  
MINI FISH & HAND CUT CHIPS  
MINI SHEPHERD'S PIE  
TRUFFLE SAUSAGE ROLL  
DUNKING BAKED CAMEMBERT (V)  
HONEY MUSTARD CHIPOLATAS  
THAI FISH BON BON  
MINI BEEF BOURGUIGNON PIE  
MINI COTTAGE PIE

## SAVOURY CANAPE RECEPTIONS

(minimum 20 people)

Full selection **£6pp**.

BAKED BELGIAN CHOCOLATE MINI CHEESECAKE  
SICILIAN LEMON MINI TARTLET  
BAKED MINI VANILLA CHEESECAKE  
MINI VICTORIA SPONGE

## RECEPTION DRINKS

### SPARKLING & CHAMPAGNE

Prosecco Ponte, Italy	<b>£5pp</b>
Rose Prosecco Ponte, Italy	<b>£6pp</b>
H Lavin & Fils Champagne NV	<b>£8pp</b>
H Lavin Y Fils Rose Champagne NV	<b>£9pp</b>
Moet Chandon Champagne NV	<b>£10pp</b>
Veuve Clicquot Yellow Label Champagne	<b>£12pp</b>

### MODERN RECEPTION DRINKS

Gin & Tonic (selection available) from	<b>£5pp</b>
Sangria (fully garnished)	<b>£4.50pp</b>

Pimms No.1 & Lemonade (fully garnished)	£4.50pp
Mocktail (selection available) from	£3pp
Brew Dog Punk IPA Bottle	£4pp
Peroni Nastro Azzurro Bottle	£4pp

## DINNER PARTIES & BANQUETING

CHOOSE 1 STARTER, 1 MAIN AND 1 DESSERT	£20pp
CHOOSE 2 STARTERS, 2 MAINS AND 2 DESSERTS (pre order required)	£25pp
CHOOSE 3 STARTERS, 3 MAINS AND 3 DESSERTS (pre order required)	£28pp

### STARTERS

#### SOUP OF THE SEASON (V)

With a freshly baked bread roll and salted butter

#### CHICKEN LIVER PÂTÉ

With whole-grain toast and onion chutney

#### SMOKED SALMON

With a dill and caper dressing, muslin wrapped lemon and buttered bread

#### GOATS CHEESE & RED ONION TARTLET (V)

With confit cherry tomatoes and house salad

#### SMOKED HADDOCK, SALMON & COD FISHCAKE

With a velute and house salad

#### HAM HOCK & CHEESE FRITTER

With our homemade piccalilli

### MAIN COURSES

#### ROAST PICANHA OF BEEF

With roast potatoes, carrots and swede purée, green beans, Yorkshire pudding, horseradish and gravy

#### SLOW ROAST PORK BELLY

With a black pudding bon bon, champ mash, cabbage and an apple and cider sauce

#### BAKED COD FILLET

Wrapped in Parma ham with fondant potato, samphire, leeks and a prawn velute

#### CORN FED CHICKEN BREAST

With fondant potato, creamed cabbage and bacon, Chantanay carrots, roast garlic sauce

#### BUTTERNUT SQUASH RISOTTO (V)

With sage and toasted pumpkin seeds

#### BAKED FILLET OF SALMON

With crushed new potatoes, buttered spinach, chervil sauce, and crispy leeks

## PUDDINGS

### STICKY TOFFEE PUDDING

With toffee sauce and Madagascan bourbon vanilla ice cream

### LEMON POSSET

With fresh raspberry coulis and home-made shortbread biscuit

### RASPBERRY & WHITE CHOCOLATE CHEESECAKE

With fresh pouring cream

### TREACLE TART

With caramel and sea salt ice cream

### DOUBLE CHOCOLATE MOUSSE

With whipped cream and raspberry textures

### SELECTION OF LANCASHIRE & LOCAL CHEESES (£3pp supplement)

With a biscuit grazing platter and accompaniments

## BBQ & SUMMER AL FRESCO DINING

### THE BASIC BBQ **£10.50pp.**

4OZ STEAK BURGER WITH SESAME BURGER BUN

CUMBERLAND SAUSAGE

VEGETARIAN BURGERS (V)

LEMON AND CORIANDER CHICKEN KEBABS

HOUSE SALAD

POTATO SALAD WITH DIJON MUSTARD

### THE CLASSIC BBQ **£14.50pp.**

4OZ STEAK BURGER

CUMBERLAND SAUSAGE

PULLED PORK WITH SMOKEY BBQ GLAZE

CORONATION MARINATED CHICKEN KEBABS

ASSORTMENT OF ARTISAN BREADS

FIELD MUSHROOMS STUFFED WITH TOMATO AND MOZZARELLA (V)

VEGAN BURGER SERVED IN A PRETZEL BURGER BUN (VG)

NEW POTATO AND CHIVE SALAD

SLAW

HOUSE SALAD

## BBQ BUILDER

ADD 4 GRILLS AND 2 SALADS

**from £16.95pp**

ADD 6 GRILLS AND 4 SALADS

**from £19.95pp**

## GRILL OPTIONS (minimum 20 people)

### CUMBERLAND SAUSAGE

With grilled onions

### 6OZ STEAK BURGER

With our special burger sauce served in a potato burger bun

### BUTTERMILK CHICKEN BURGER

With spicy mayo served in a potato burger bun

### 4OZ PEPPERED MINUTE STEAKS

### LEMON AND PEPPER CHICKEN KEBABS

### CORONATION MARINATED CHICKEN KEBABS

### SALT AND PEPPER FRIED CHICKEN, CHINESE STYLE

### PULLED PORK WITH SMOKEY BBQ SAUCE

With spicy mayo served in a potato burger bun

### CORN ON THE COB (V)

### HOT AND SPICY SWEET POTATO PARCELS (V)

### HALLOUMI MEDITERRANEAN KEBABS (V)

### FIELD MUSHROOMS STUFFED WITH TOMATO AND MOZZARELLA

## SALAD OPTIONS (minimum 20 people)

### HOUSE SALAD WITH DRESSING (V)

### CAPRESE SALAD (TOMATO, BASIL AND MOZZARELLA) (V)

### COUSCOUS SALAD WITH OLIVES, ASPARAGUS AND GRANA PADANO (V)

### SUNNY VIBES (TOMATOES, QUINOA, CURLY KALE, BROWN RICE, SOYBEANS AND RED ONION)

### INDIAN SUMMER (TOMATOES, BROAD BEANS, QUINOA, RED PEPPER GREEN MADRAS)

### SPARTACUS (BLACK RICE, RISONI, CHERRY TOMATOES, CUCUMBER, FETA, RED ONION, OLIVES)

### HOUSE SLAW (V)

### BRITISH NEW POTATO SALAD (V)

### THAI NOODLE SALAD WITH BEANSPROUTS (V)

### PESTO, ROCKET AND PASTA SALAD (V)

### BUCKWHEAT WITH ROASTED MEDITERRANEAN VEGETABLES (V)

## BBQ DESSERTS **£3.95pp.** (minimum 20 people)

### CLASSIC LEMON TART

### ALABAMA BANOFFEE PIE

### MASCARPONE TIRAMISU

### RASPBERRY & WHITE CHOCOLATE CHEESECAKE

### ETON MESS

### TRIPLE CHOCOLATE BROWNIE

### LIMONCELLO & PLUM TART

### GARDEN STRAWBERRIES & CREAM WITH SHORTBREAD BISCUIT