



Buffet Menu

Mains

Chicken Tikka Masala

Sheppard's Pie topped with Creamed Potatoes

Ras el Hanout Spiced Chicken Tagine

Chicken, Leek and Ham Hock Pie with All Butter Puff Pastry

Steak and Ale Pie with Herb Shortcrust Pastry

Curried Lamb Shoulder and Apricot Stew

Beef Lasagne

Fish Pie topped with Creamy Mash

Lancashire Hotpot

Roast Vegetable Curry

Spinach and Ricotta Cannelloni

Roasted Sweet Potato, Smoked Aubergine, Chick Pea and Spinach Moussaka

Mixed Seafood Paella

Classic Beef Bourguignon

Chicken Cassoulet with Butter Beans, Chorizo and Tomatoes

Stir-Fried Beef with Black Beans, Chinese Greens and Bamboo shoots

Slow-Cooked Pork with Ginger, Chilli and Sweet Soy Sauce

Fisherman's Layered Curry with Tomato, Chilli and Ginger

Beef Kofta Curry

Coq Au Vin

Aromatic Pork Belly Hot Pot

Curried Lamb Koftas Braised in Tomatoes

Classic Aged Beef Burgers

BBQ Pulled Pork

Finger Food

Honey and Mustard Glazed Chipolata Sausages

Sticky Sweet Chilli Chipolata Sausages

Soy and Sesame Glazed Chipolata Sausages

American Style Buffalo Wings

Sticky BBQ Chicken Wings

Homemade Sausage Rolls

Mature Cheddar and Caramelised Onion Pasties

Smoked BBQ Pork Ribs

Goats Cheese Bon Bons

Smoked Bacon and Cheddar Croquettes

Mini Smoked Fishcakes

Confit Duck and Hoisin Spring Roll

Red Onion Bhaji

Spiced Mixed Bean Beignet

Smoked Haddock Kedgeree

Mini Cottage Pies

Mini Shepherds Pies

Spiced Yogurt Marinated Lamb Kebab Skewers

Piri Piri Spiced Chicken Kebab Skewers

Chimichurri Beef Kebab Skewers

Finger Food continued...

Salt and Pepper Chicken

Salt and Pepper Ribs

Smoked Salmon and Cream Cheese Roulade with Buckwheat Blinis

Beef Tomato and Buffalo Mozzarella Bruschetta

Loaded New Potato Skins, Smoked Bacon, Spring Onion and Monetary Jack

Mini Beef Siders, Baby Gem, Mustard Mayo, Beef Tomato and Gherkins

Mini Lamb Sliders, Feta, Cucumber and Mint Tzatziki, Rocket

Mini Chicken Fillet Burger, Monetary Jack, Buffalo Hot Sauce, Baby Gem and Beef Tomato

Mini Venison Burger, Blue Cheese, Crispy Shallots, Baby Gem

Crispy Pork Wontons

Crispy Prawn and Chili Wontons

Wild Mushroom and Rockfort Bruschetta

Roasted Beetroot and Sheep's Curd Bruschetta

Thyme and Truffle Arranchini

Caramelised Onion and Smoked Applewood Croquettes

Mini Cornish Pasties

Buffalo Hot Sauce Marinated Spare Ribs

Kimchi Style Veg Spring Rolls

Confit Duck and Sesame Toasts

Quiches

Smoked Bacon, Mature Cheddar and Chive

Quiche Lorraine

Sun Dried tomato, Mozzarella and Basil

Tender stem Broccoli and Garstang Blue Cheese

Leek, Cream Cheese and Chervil

Goats Cheese, Roasted Vegetables and Thyme

Spinach and Wild Mushroom

Asparagus and Ricotta

Roasted Joints

Whole Roasted Striploin of Belted Galloway Beef

Roasted Cumbrian Leg of Lamb Studded with Garlic and Rosemary

Roasted Loin of Pork Stuffed with Sage and Onion served with Homemade Apple Sauce

Roasted Pork Belly with Honey and Star Anise Glaze

Roasted Shoulder of Pork rubbed with Five Spice Mix and Roasting Juices

Roasted Lamb Shoulder Stuffed with Apricots and Cumin

Roasted Rib of Beef with Horseradish and Beetroot Glaze

Slow Roasted Pork Belly Stuffed with Plums and Vanilla

Roasted Cumbrian Ham with Honey and English Mustard Glaze

Roasted Lambs Leg Stuffed with Dates, Figs and Cinnamon

Roasted Sirlion of Beef with Chilli, Ginger and Soy Glaze

Slow Rotisserie Roast Lamb Leg with a Piri Piri Glaze

Roasted Lamb Shoulder Stuffed with Cranberries and Mint

Roasted Rib of Beef served with Guinness and Roasting Juice Sauce

Rotisserie Roasted Pork Belly with a Spiced Orange Glaze

Sandwiches

Selection of Open and Closed Sandwiches

A.W.T – Hot Smoked Salmon, Cream Cheese, Mango Chutney and Crispy Bacon on Walnut Bread

Honey and Mustard Roasted Cumbrian Ham, Watercress and English Mustard

Roasted Topside of Beef, Caramelised Onions, Dressed Rocket and Horseradish

Egg Mayonnaise with Dressed Watercress

Local Mature Cheddar Cheese, Spicy Tomato Chutney

Roast Chicken Caesar Wrap – Soft Tortilla Wrap, Baby Gem Lettuce, Shaved Parmesan, Crispy Bacon

Tuna Mayonnaise with Red Onion

Goats Cheese, Red Onion Marmalade, Dressed Rocket

Serrano Ham, Sun Blushed Tomatoes, Mustard Fruile

Croque Monsieur – Roasted Ham, Gruyere, Dijon Mustard, Mornay Sauce

Prawn and Marie Rose, Baby Gem Lettuce, Tomato and Cucumber

Mozzarella, Tomato and Pesto

Falafel, Harissa, Rocket and Lemon Crème Fraiche

Roasted Pepper and Aubergine with Chick Pea Hummus

Southern Fried Chicken Wrap with BBQ Slaw and Gem Lettuce

Steamed Buns with Pulled Pork, Pickle and Chilli

Smoked Mackerel on Rye Bread, Horseradish Cream, Pickled Radish

Fish Finger Sandwich, Tartar Sauce, Lemon and Baby Gem

New York Deli Sandwich – Pastrami, Rocket, English Mustard Mayonnaise, Gherkins, Gem Lettuce and Beef Tomatoes

Salads

Café Salad

Belgium Endive, Garstang Blue, Pears and Walnuts

Caesar Salad

Roasted Chicken, Baby Gem Lettuce, Parmesan Anchovies, Crispy Bacon and Croutons

Roasted Mediterranean Vegetables

Courgettes, Aubergine, Peppers, Red Onions, Tomatoes and Olives

Bulgar Wheat and Cauliflower

Harissa Roasted Cauliflower, Bulgar Wheat, Roasted Chick Peas, Pomegranate and Rocket

Potato Salad

New Potatoes, Shallots, Chives Bound in Mayonnaise

House Salad

Mixed Leaves, Cherry Tomatoes, Cucumber, Spring Onion, Mixed Peppers

Rocket and Parmesan

Rocket, Parmesan, Balsamic

Beetroot Salad

Roasted Beetroot, Crumbled Feta, Toasted Pine Nuts, Mixed Leaves

Coronation Style Cous-Cous

Madras Curry, Shallots, Chilli, Apricots, Toasted Almonds, Sultanas, Spring Onions and Coriander

Greek Salad

Crumbled Feta, Cucumber, Vine Tomatoes, Red Onion, Kalamata Olives, Fresh Oregano, Mixed Leaves

Spicy Pasta Salad

Penne Pasta, Fire Roasted Peppers, Charred Tomatoes, Spicy Tomato Sauce and Fresh Basil

Roasted Carrot and Chickpea

Roasted Carrots, Chickpea, Coriander, Sesame Seed with a Tahini and Lemon Dressing

Spiced Sweetcorn and Bulgar Wheat Salad

Charred Spiced Sweetcorn, Toasted Walnuts, Bulgar Wheat with a Sherry Vinaigrette

Beetroot and Puy Lentils

Roasted Beetroot, Puy Lentils, Goats Curd and Mint Salad

Thai Style Salad

Rice Noodles, Sautéed Prawns, Peppers, Spring Onions, Thai Dressing

Heritage Tomato Salad

Heritage Tomato's, Roasted Young Onions, Crusty Bread Croutons, French Vinaigrette

Cold Platters

Meat Platter

Sliced Honey and Mustard Roasted Ham, Roasted Sirloin of Beef,
Chicken Liver Parfait, Pork Pies with Spicy Tomato Chutney

Fish Platter

Smoked Salmon, Mackerel Pate, Salt and Pepper Calamari Prawn Cocktail,
Beetroot and Horseradish Chutney

Ploughman's Platter

Honey Glazed Ham, Mrs Kirkham Lancashire Cheddar,
Garstang Blue Cheese, Pork Pies and Piccalilli

Mezza Board

Chick Pea Hummus, Muhammara, Chestnut Mushroom and Puy Lentil Pate, Falafel,
Mixed Olives and Artichokes with a Selection of Bread

Cured Meat Platter

Serrano Ham, Salami, Chorizo, Prosciutto, Bresaola,
Mixed Olives and Charred Artichokes

Cheese Board

A mix of fine Cumbrian Cheeses with Water Biscuits and Oatcakes,
Celery, Pickled Walnuts,

Game Platter

Venison Pastrami, Wild Boar Sausage,
Mixed Game Terrine with Pistachio and Kirsch Cherries, Quail Egg Scotch Egg

Mixed Shellfish Platter

Crab Pate, King Prawns in Chilli and Garlic, Potted Shrimps, Crayfish Cocktail

Fruit Platter

A Mixture of Fresh Fruits and Berries with Yogurt and Chocolate Sauce Dips

Oriental Style Platter

Sesame Seed Prawn Toast, Crispy chicken wontons, Vegetable Spring Rolls, Peking Duck Samosa

Sushi Platter

A Selection of Mixed Sushi rolls with Soy Dressing, Pickled Ginger and Wasabi

Savoury Pastries

All pastries made using all butter puff pastry

Piri Piri Spiced Chicken

Pulled Pork with Shallots and Chives

Sun Blushed Tomatoes with Buffalo Mozzarella

Smoked Mackerel Pate

Charred Globe Artichokes with Fire Roasted Peppers

Confit Duck with Hoisin

Smoked Salmon with Lemon and Chive Crème Fraiche

Goats Cheese with Pickled Wild Mushrooms and Chervil

Pickled Beetroot, Charred Figs and Horseradish Cream

Duck with Chorizo, Beetroot and Pear

Poached Red Onion, Wild Mushroom, Pear and Sun Blushed Tomato's

Muncaster Crab with Crème Fraiche, Lime, Apple and Chervil

Venison with Sweet and Sour Onions

Flatbreads

Roasted Garlic and Sea Salt

Tomato, Chilli and Coriander

Wild Mushroom and Pecorino

Tikka Spiced Chicken and Cardamom Yogurt

Fire Roasted Pepper and Red Onion

Smoked Sweet Potato and Tahini

Mozzarella and Basil

Sides

Red Cabbage and Beetroot Coleslaw

Salt and Vinegar Hand Cut Crisps

Cheddar and Onion Hand Cut Crisps

Sweet Chilli Hand Cut Crisps

Salted Peanuts

Dry Roasted Peanuts

Black Pepper and Parmesan Twists

Smoked Paprika and Manchego Pinwheels

A Selection of Artisan Breads

Hand Cut Chunky Chips

French Fries

Spicy Fries

Sweet Potato Fries

Salt and Pepper Chips

Creamed Potatoes

Pialu Rice

Warm Naan Breads

Poppadum's and Pickle Tray

Herb Roasted Root Vegetables

Garlic And Rosemary Roasted Potato's

Slow Braised Red Cabbage

Panache of Buttered Green vegetable's

Condiments

Spicy Mango and Tomato Salsa

Tzatziki

Homemade BBQ Sauce

Thai Sweet Chilli Dip

Baba Ganoush

Guacamole

Thousand Island Dressing

Ranch Dressing

Smoked Garlic Aioli

Blue Cheese Dressing

Wasabi Mayonnaise

Homemade Ketchup

Fresh Basil Pesto

Desserts

Chocolate Fudge Cake

Strawberry and White Chocolate Cheesecake

Chocolate Profiteroles Filled with Crème Chiboust

Carrot Cake

Apple and Cinnamon Pie

Mini Lemon Meringue Pies

Chocolate Dipped Strawberry's

Mini Fruit Pavlovas

Manchester Tart

Assorted Macaroons

Coffee and Walnut Cake

Zesty Lemon Drizzle Cake

Mini Salted Caramel Pots

Chocolate and Hazelnut Brownie

Baked Passion Fruit Cheesecake with Spiced Pineapple

Lemon and Pistachio Financiers

Rhubarb and Strawberry Crumble Cake

Chocolate Guinness Cake with Baileys Irish Cream

Classic Sherry Trifle