

Delicious

Buffet Options

Sandwich platters Sandwiches, wraps & baguettes
Homemade Cumberland sausage rolls with homemade chutney
Homemade Ham, mature cheddar & roasted cherry tomato quiche
Homemade bruschetta topped with sun blushed tomatoes,
red onion marmalade and topped with cheese
Wholegrain mustard & honey glazed sausages
Goats cheese & chilli jam tarts
Chicken skewers (BBQ, hot & spicy & plain)
Lamb Koftas on skewers served with mint yoghurt

Salads

Fresh house salad
Continental leaf salad
Tomato, red onion & spinach salad
Caesar salad
Chicken Caesar salad
Mozzarella, tomato & fresh basil salad
Homemade coleslaw

The above salads are for approx 12 servings

Prices available on request, bespoke menus created for each client and occasion.

Hot Fork items

Homemade meat & potato pie served with mushy peas red cabbage & beetroot

Homemade cheese and caramelised onion pie served
with mushy peas red cabbage & beetroot

Lancashire hotpot served with crusty bread, beetroot & red cabbage

Chilli con carne with fluffy rice & nachos

Beef stroganoff with fluffy rice

Thai green chicken curry with naan bread, poppadums & fragrant rice

Beef fajitas with all accompaniments & tortilla wrap

Pulled pork served in a soft roll with smoky slaw

Thai pulled pork with a fragrant slaw served in a roll or wrap

Fisherman's pie served with mushy peas

Corn fed chicken & leek pie

Extra special items

Tiger prawns with Thai garlic & lime dip

Salmon & prawn platter with lime mayonnaise

Smoked fish platter

Continental meats with anti pasti

Side orders

Olives

Vegetable crisps

Kettle chips & dips

Tortilla chips

Pretzels

The above side orders are for approx 6 servings

After

Cheese slate with homemade chutney served with rustic bread,
crackers & fruit loaf

Homemade Chocolate torte

Handmade cheesecakes

Handmade gateaux

Tropical fruit platter with homemade chocolate dip