

Planning a Party?

You've come to the right place. Whether it's a fully catered birthday bash, celebratory drinks and canapés or a business brunch, we've got a variety of options to suit every occasion.

Ideal for:

- **Parties** • **Christenings** • **Funerals** • **Weddings**
- **Seminars** • **Anniversaries** • **Meetings**
- **Banquets** • **Training Sessions**

All of our buffet menus can be adapted to suit your requirements.

To book or to ask about date availability, please speak to a member of the team.



Breakfast

Sausage or bacon butties with HP sauce or ketchup
(Vegetarian sausage available)

Bacon, hash brown & egg muffins

£4.25 per guest

Simply Soup & Sandwiches

Simple sandwiches (roast beef, home baked ham, egg mayonnaise & watercress, crumbly Lancashire cheese & chutney, tuna & sweetcorn mayonnaise)

Soup of the day & thick cup chunky chips

£7.00 per guest

Pricing valid at the time of printing (Aug 2016) and are subject to change.

(v) suitable for vegetarians. Gluten-free bread available. All our food is prepared in a kitchen where nuts, gluten & other allergens are present. If you suffer from a food related allergy, please inform a team member before you order. Full allergen information is available on request.

nibbles hot buffet canapés
finger food light bites tea
afternoon tea refreshments
events cold buffet puddings
& party soup & sandwich
menu hot drinks luncheon
nibbles hot buffet canapés
finger food light bites tea
afternoon tea refreshments
cold buffet puddings coffee
soup & sandwich luncheon
nibbles hot buffet canapés
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afternoon tea refreshments
cold buffet puddings coffee



BE YOURSELF

Hot & Cold Buffet

Choose 2 from the following options served with thick cut chips, coleslaw & tossed salad leaves

Homemade meat lasagne

JW Lees beer battered fish, chips & mushy peas

Vegetarian lasagne (v)

Butchers board - selection of cold roast meat & pâté with pickles

Lancashire hot pot & pickles

Chicken curry & rice

Meat & potato pie with red cabbage

Beef cobbler with horseradish dumplings

Cheese & onion pie (v)

Sausage, mash & onion gravy

Fishmonger board - fresh salmon & selection of smoked fish

£12.00 per guest

Add tea & freshly ground coffee to any buffet for only £1.25 per guest

Light Lunch

Simple sandwiches (roast beef, home baked ham, egg mayonnaise & watercress (v), crumbly Lancashire cheese & chutney (v), tuna & sweetcorn mayonnaise)

Sausage rolls & HP Sauce

Vegetable crudités & dips (v)

Sundried tomato quiche (v)

Garlic bread dough balls (v)

Sage roasted chicken drumsticks with stuffing

£8.50 per guest

Pick & Mix

Sausage rolls & HP sauce

Chicken dippers & chilli jam

Roast chicken drumsticks

JW Lees beer battered fish, chips & mushy peas

Potato skins, sour cream & chives (v)

Quiche Lorraine

Vegetable crudités & dips (v)

Honey roast boneless pork ribs

Baked goat's cheese crumpets (v)

Sundried tomato quiche (v)

Fish & mushy pea rosti

Hot & spicy breaded prawns

Thick cut chips & aioli dip (v)

Pork pie & piccalilli

Salt beef & potato pie with pickled red cabbage

Garlic bread

choice of 4 per guest £7.00 | choice of 5 per guest £9.00

Lunch Buffet

Selection of sandwiches (smoked salmon & cucumber, prawns & Marie Rose sauce, roast chicken, roast beef, home baked ham, crumbly Lancashire cheese & chutney (v), egg mayonnaise & watercress (v), tuna & sweetcorn mayonnaise)

Chipolatas in honey & mustard glaze

Sundried tomato quiche (v)

Garlic bread dough balls (v)

Sage roasted chicken drumsticks with stuffing

JW Lees beer battered fish goujons & tartar sauce

£12.00 per guest

Northern Nibbles Board

Each board serves 4 people

Eccles cake, red onion marmalade & Lancashire cheese (v)

Salt beef & potato pie

Mini bangers & mash

Cod bites, hash brown & mushy peas

Crispy pork belly bites & apple compote

£23.00 per board

Afternoon Tea

Simple sandwiches (roast beef, home baked ham, egg mayonnaise & watercress (v), crumbly Lancashire cheese & chutney (v), tuna & sweetcorn mayonnaise)

Baked scones with preserves & clotted cream

Chocolate éclairs

Flapjacks

£9.50 per guest

Puddings

Add a pud, choose 2 from the following

Fresh fruit platter

Chocolate fudge cake

Sticky toffee pudding & toffee sauce

Vanilla cheesecake

Hot apple pie & custard

Seasonal fruit crumble & custard

£4.50 per guest