

# Customise Your Own Buffet Menu

## Hot 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, Chickpea 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*
- *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 Fruite*
- *Croque Monsieur - Roasted Ham, Gruyere, Dijon Mustard, Mornay Sauce*
- *Prawn and Maire Rose, Baby Gem Lettuce, Tomato and Cucumber*
- *Mozzarella, Tomato and Pesto*
- *Falafel, Harissa, Rocket and Lemon Crème Fraiche*
- *Roasted Pepper and Aubergine with Chickpea 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 Chickpeas, 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 - Chickpea 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 Potatoes*
- *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*