



## Buffet Menu

Please note that our buffet menus are entirely flexible, if you would like to move dishes from menu to menu please ask and we will advise you of any extra cost this will incur. If there is anything that is not on our menus that you would like to include please ask us and we can add this in where possible.

£12.00

- Selection of finger sandwiches;  
Egg Mayonnaise, Cider & Marmalade Roast ham – Dijon, Tuna Salad,  
Cheese and Pickle
- Chestnut Mushroom Vol-Au-Vents
- Prawn Marie Rose Vol-Au-Vents
- Homemade Sausage Sage and Apricot Rolls
- Homemade Scones, Raspberry jam, Chantilly Cream
- Kirsty's Victoria Sponge
- Tea and Coffee

£18.00

- Selection of Open Sandwiches (As Above)
- Tuscan Vegetable and Goats Cheese Tart
- Honey Roast Chipolatas, Mustard Dip
- Home Roast Turkey Breast, Garlic Mayonnaise
- House Salad
- Tomato, Red Onion & Pesto Salad
- Hand Cut Chips
- Tea and Coffee

£20.00

- Hot Roast Topside of Beef, Horseradish and Rocket
- Cider & Marmalade Roast Ham
- Roasted Mediterranean New Potatoes, Basil Pesto
- Homemade Sausage, Sage and Apricot Rolls
- Furniss of Ben Rhydding Pork Pies
- House Salad

- Celeriac Coleslaw
- Hand Cut Chips

£23

Hot Buffet

Choice of One Hot Dish;

- Beef Lasagne with Garlic Bread
- Beef Chilli and Rice
- Lamb Hot Pot with roast New Potatoes
- Coq au Vin with roast New Potatoes
- Thai Chicken Curry and Jasmin Rice
- Sweet Potato, Spinach and Chickpea Curry with coconut Rice
- Mediterranean Vegetables, penne Pasta Tossed in Tomato and Basil Sauce
  
- Homemade Sausage, Sage and Apricot Rolls
- Caremalised Onion & Brie Tart
- Cartmel Smoked Salmon and Greenland Prawn Platter
- Home Roast Turkey Breast, Garlic Mayonnaise
- House Salad
- Tomato, Red Onion & Pesto Salad
- Saffron and Dill Potato Salad
- For Dessert...
- Traditional Sherry Trifle
- Sticky Toffee Pudding, Butterscotch Sauce

£15

Antipasti... Ideal for Bar Functions...

- Cider & Marmalade Roast Ham
- Topside of Bolton Abbey Beef , Horseradish and Rocket
- Selection of Cured British Salamis and Meats
- British Cheeses, Homemade Chutneys, Olives and Home-dried Tomatoes
- Panzella Salad
- Orzo and Tuscan Vegetable

- Rocket and Parmesan Salad
- Garlic and Tomato Pittas