

Buffet Menu

Tapas

Choose 3...

Tempura Black Pudding, Mustard Seed and Chive Aioli
Causeway Salt & Pepper Potatoes (Vegan)
Chipolatas, Sesame, Honey and Chives
Chorizo & Manchego croquetas, Spicy Tomato Nduja Dip
Deep Fried Crispy Whitebait, Tartar Sauce, Lemon Oil
Tempura Chicken Bites, Sticky Chilli Sauce, Chilli and Spring Onion
Courgette Fritters, Sriracha Aioli (vegan)
Local Breads, Extra Virgin Olive Oil, Balsamic Reduction, Olives, Feta (V)

Salads

Choose 2...

Warm Baby Potato Salad, Local Leaf, Red Onion, Chorizo and Black Pudding, Garlic Confit Tomatoes, Croutons, Chorizo Oil
Caesar Salad; Cos Lettuce, Pancetta, Confit Garlic Croutons, Anchovies, Parmesan Shavings, Caesar Dressing
Asian Salad, Julienne Pickled Vegetables, Cos Lettuce, Spring Onions, Chillies, Roasted Peanuts, Asian Dressing (vegan)
Tossed Salad; Local Leaf, Peppers, Red Onion, Cucumber, Honey and Mustard Dressing (V)

Hot Sandwiches

Choose 1...

Broccoli & Onion Pakora Wrap, Spinach, Riata, Mango Chutney
Chicken and Smoked Bacon, Tomato, Lettuce, Aioli (on Ciabatta or Bloomer)
Beer Battered Haddock Goujons, Rocket, Tartar Sauce (on Ciabatta or Bloomer)

Cold Sandwiches

Choose 2... (All served on a Mix of Ciabatta, White and Brown Bloomer)

Topside of Beef, Horseradish, Rocket
Atlantic Prawn, Marie Rose Sauce
Lancashire Cheese and Caramelised Red Onion (V)

Sides

Twice Cooked Chips
Skin On Fries
Crispy Garlic and Rosemary Baby Potatoes,

£16 Per Head (Minimum 20 People)

Extras

Beer Battered Haddock Goujons, Tartar Sauce, Crispy Capers, Dressed Leaf, Lemon **£2 Per Head**

House Made Nachos, Tomato Salsa, Jalapenos, Cheddar Cheese, Sour Cream **£2 Per Head**

Tea and Coffee on Arrival **£2 Per Head**

Dessert- £2.50pp for a selection of the following mini desserts

Double Chocolate Brownie Bites, Winer Berry Reduction

Sticky Toffee Pudding Bites, Salted Caramel Sauce

Lemon Tart, Minted Cream