

BOWL FOOD AND BUFFETS

Bowl Food - 3 per person

Local Sausage, mustard mash, onion gravy

Lamb tagine, saffron and coriander cous cous

Steamed Pollock, crushed potato and parsley sauce

Classic fish and chips, crushed peas

Thai chicken curry, sticky jasmine rice

Truffled macaroni cheese

Risotto of pod vegetables, white balsamic jelly

Finger Buffet

Selection of open and closed sandwiches, wraps, fillings to include meat, fish and vegetarian

Selection of savoury items to include quiches, sausage rolls, scotch eggs

Mini burgers, tomato chutney

Chicken teriyaki skewers

Spiced lamb samosas, minted yoghurt

Vegetable spring rolls, sweet chill and coriander dip

Hot Fork Buffet

Chilli Con Carne, braised rice, sour cream, salsa and guacamole

Cottage Pie, Cheshire cheese and Wirral watercress

Paella, with chorizo and seared cod fillet

Lamb Tagine, saffron and coriander cous cous

Udon noodles, oriental vegetables and crushed peanuts

Mediterranean vegetable lasagne

Thai Beef, pineapple, chilli and spring onion - **£1.50 supplement**

Poached Seafood, vermouth and parsley cream - **£2.00 supplement**



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Full Buffet (cold)

Platter of smoked fish, lemon wraps and capers
Charcuterie selection with mixed pickles and crusty bread
Selection of terrines and pates with homemade compotes and chutneys
Selection of hand carved joints with mustards
New potato salad, wholegrain mustard and spring onion
Fussili pasta salad, basil, feta cheese and olive
Green salad, caramelised red onion hazelnut dressing
Summer coleslaw with golden raisins and chives
Cracked Bulghar wheat with summer herbs
Mixed garden leaves, house dressing
Steamed Cheshire potatoes, herb butter
Selection of cold desserts
Platter of sliced fruits with fresh berries

Deluxe Buffet Items - per item

Dressed crab salad
Lobster and squid salad with paw paw and mango
Classic beef wellington, horseradish cream
Seared Venison loin, redcurrant compote
Butchers block pork belly, sticky beer glaze