

Fine Dining, Events, Wine \& More

## 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<br>Mini burgers, tomato chutney<br>Chicken teriyaki skewers<br>Spiced lamb samosas, minted yoghurt<br>Vegetable spring rolls, sweet chill and coriander dip

## Hot Fork Buffet

## Selection of 2 dishes

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 - supplement cost
Poached Seafood, vermouth and parsley cream - supplement cost

2015


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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 Bulgar 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/Bowl food Items - additional cost

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

WINNER
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