

Banqueting Menu Selector

Homemade Rustic Pate

homemade chutney, toasted sour dough fingers

Smoked Haddock & Leek Fishcake

lightly curried sauce

Chefs Homemade Soup (your choice)

freshly baked french bread

Duo of Salmon

sat on a new potato salad, watercress & lemon

Lancashire Ham Hock Terrine

homemade piccalilli, french bread

Goats Cheese Tart

beetroot & watercress salad

Smoked Chicken Caesar Salad

gem lettuce, croutons, parmesan and caesar dressing

Pan - Seared Chicken Breast

wrapped in pancetta

(choose one sauce only)

rich chasseur sauce / ruby port & thyme

white wine, mushroom & shallot

creamed shallot & thyme / spinach & cep cream sauce

Slow cooked Blade Steak

bourguignon sauce, red onion jam roly poly

Oven baked Scottish Salmon Fillet

herb crust, lemon & chive butter sauce

Vegetable Wellington

vine tomato & herb sauce

Crème Brule

homemade shortbread biscuit

Baileys Cheesecake

cinder toffee ice cream

Sticky Toffee Pudding

toffee sauce, clotted cream ice cream

Classic Lemon Tart

clotted cream

Berry Pavlova

crème chantilly & fresh raspberry sauce

Bakewell Tart

traditional custard

Fresh Filter Coffee

chocolate mints