

Canapé menu

Cold

Smoked mackerel and horse radish on a croute

Smoked salmon and dill pancake roulade

Tea smoked duck on cinnamon toast

Confit chicken roulade

Fig and goats cheese tartlet (v)

Hot

Haggis neeps and tatties

Mini smoked haddock fish cake with tartar sauce

Mini fish and chips

Jerk pork belly

Chicken and sweetcorn espuma

Steak and chips

Goat's cheese and sundried tomato beignet (v)

Pea and mint risotto (v)

Veggie haggis neeps and tatties (v)

Carrot and ginger espuma (v)

Prices based on 4,8,10 or 12 canapés per person

Hot buffet menu

Meat

Thai green curry with coconut and lime rice and chilli pak choi

Cottage pie with buttered carrots and peas

Pork and cider cobbler with juniper scented white cabbage and roast new potatoes

Steak and Cain's beer mini pie served with mashed potato and peas or spiced potato wedges and salad

Chicken and mushroom mini pie served with mashed potato and peas or spiced potato wedges and salad

Veal and ham mini pie served with mashed potato and peas or spiced potato wedges and salad

Fish

Smoked haddock fish cakes, tartar sauce with a cucumber and dill salad

Fish pie with Mrs Kirkham's cheesy mash and buttered broccoli

Warm tuna steak, fine beans, shallots and crusty bread with a niçoise salad

Smoked haddock mini pie served with mashed potato and peas or spiced potato wedges and salad

Vegetarian

Vegetable curry with pilau rice, garlic naan bread and mango chutney.

Five bean vegetable chilli, sour cream and chive, boiled rice and cheesy garlic bread

Vegetable hotpot served with pickled red cabbage

Mrs Kirkham's cheese and caramelised onion mini pie served with mashed potato and peas or spiced potato wedges and salad

Goat's cheese and roasted butternut squash mini pie served with mashed potato and peas or spiced potato wedges and salad

Dessert

Apple crumble with a cinnamon topping and vanilla custard

Coconut and jam tart with whipped cream

Chocolate fudge cake with double cream

Cold buffet menu

Sandwiches – please choose 3 options

Chicken salad with black pepper mayo
Lancashire cheese and beef tomato
Honey roast ham salad
Egg mayo and watercress
Brie with balsamic and red onion jam
Tuna and cucumber
Smoked salmon and cream cheese
Prawn Marie rose

Tapas / Platters – please choose 2 options

Vegetable kebabs
Jerk chicken skewers
Treacle baked ham
Flat breads and dips
Vine tomato and pesto bruschetta
Haggis fritters
Smoked mackerel and horseradish tarts
Freshly baked breads

Mini pies – please select 2 choices (served warm)

Steak and Cains beer
Mrs Kirkham's cheese and caramelised onion
Goat's cheese and roasted butternut squash
Chicken and mushroom
Veal and ham
Smoked haddock

Salads – please choose 2 options

Caesar salad
Greek salad
Potato salad
Mixed leaf with honey and mustard
Pearl mozzarella, pesto and vine tomato
Pasta salad with black olive tapenade

Quiches, flans and pies – please choose 2 options

Quiche Lorraine
Asparagus and sun blush tomato flan
Chunky sausage rolls
Open pork pie glazed with Shropshire blue cheese.
Broccoli and stilton quiche

Cheese boards

(Additional charge)

Selection of five local cheeses served with crackers,
crusty bread, grapes, chutney, celery and pear.
(Cheese will be specified upon dates received due to seasonality.)

Desserts - please choose 2 options

Fresh fruit Pavlova
Banoffee pie
Chocolate and pecan brownie
Blueberry cheesecake
Key lime pie

Sandwich lunch menu

Selection of sandwiches with the following fillings: (please choose 3)

Chicken salad with black pepper mayo

Lancashire cheese and beef tomato

Honey roast ham salad

Egg mayo and watercress

Brie with balsamic and red onion jam

Tuna and cucumber

Smoked salmon and cream cheese

Prawn marie rose

Salads – please choose 2 options

Caesar Salad

Greek salad

Potato Salad

Mixed leaf with honey and mustard

Pearl mozzarella, pesto and vine tomato

Pasta salad with black olive tapenade

Desserts – please choose 1 option

Bakewell tart

Seasonal fruit Pavlova

Chocolate glazed profiteroles

Selection of mini cakes