Retro Buffet

Selection of Breads and Sliced Meats
Honey Roast Ham, Roast Ribble Valley Pork and Pastrami

Small Hand Raised Pork Pies

Ribble Valley Pork Sausage Rolls

Chicken Drumsticks

Garlic and Herb Butter

Vine Tomato and Mature Cheddar Cheese Quiche

Classic Creamy Coleslaw

Mixed Salad

Skin on Fries

£ 15.50 per person

Afternoon Tea Buffet

Served on platters to your table for up to 40 guests or as a buffet for 40 guests or more

Freshly Cut and Open Sandwiches

Smoked Salmon and Caper Butter
Honey Glazed Baked Ham and Piccalilli
Durton Meadow Slow Roasted Beef and Caramelised Shallot Jam
Free Range Egg, Homemade Mayonnaise and Baby Pea Shoots (V)
Croque Provencal, Mature Cheddar and Vine Tomato Toastie (V)

Skin on Fries

Mini Cake Bites

Lemon Drizzle Gateau
Carrot Cake with Cream Cheese Frosting
Triple Chocolate Éclairs
Classic Egg Custard Tart

Freshly Brewed Tea and Coffee

£12.50 per person







Supper Buffet

Slow Cooked Bowland Steak, Ale and Roasted Baby Onion Pie topped with Light and Flaky Short Crust Pastry, served with Chunky Chips, Buttered Carrots and Rich Beef Gravy

Lancashire Slow Cooked Lamb and Root Vegetable Hotpot

Braised Red Cabbage and Artisan Bread Rolls

Traditional Bowland Beef Lasagne

Garlic Focaccia, Baby Leaf Mixed Salad and a Selection of Dressings

Homemade Slow Cooked Beef Chilli Tacos, Nachos, Guacamole, Spicy Tomato Salsa, Chive and Sour Cream Dips and Savoury Rice

Chicken Tikka Masala Medium Spiced Curry with Chicken Pieces in a Creamy Coconut Sauce, served with Naan Breads, Onion Bhajis, Pilau Rice, Mango Chutney and Raita

Award Winning Char-grilled Lancashire Sausages Cheesy Mash, Caramelised Onion Jam, Local Ale Jus, Peas, Roasted Baby Onions, Herb Roasted Carrots and a Selection of Mustards

Vegetarian Options

Roasted Mediterranean Vegetable, Spinach and Pine Nut Lasagne Rocket and Black Olive Salad

Sweet Potato and Chickpea Korma finished with Home-Grown Mint

Root Vegetable Stew with Herb Dumplings and Crusty White Bread

£13.50 for 2 options / £16.00 for 3 options

Must include at least one vegetarian option







Add a Sweet Treat to one of our Buffets

Sticky Toffee Pudding Butterscotch Sauce

White Chocolate and Raspberry Brulee

Homemade Shortbread

Strawberry and Vanilla Cheesecake

Crème Chantilly

English Trifle Vanilla Custard, Rose Jelly

Dark Chocolate Torte Crème Anglaise, White Chocolate Crisp

£3.00 per person





