



## **Grand Gourmet Buffet**

*Choose five from the following dishes:-£25.95 plus vat*

### **Hot Dishes**

Horseradish crusted sirloin of Bowland beef with caramelised onion chutney

Honey roasted Cheshire ham with Uncle Roy's mustard

Pugh's roast suckling pig with apple and rosemary sauce

Roast crown of Bowland lamb with traditional accompaniments

### **Cold Dishes**

Gravalax of Scottish salmon with lemon and fennel salad

Seared yellow fin tuna niscoise

Whole dressed Scottish salmon with smoked halibut and freshwater crayfish

Platter of regional cooked meats to include salt beef, pickled tongue, air-dried Cumbrian ham and homemade pork pie

Goosnagh coronation chicken with hazelnuts and sultanas

### **Vegetarian**

Formby asparagus and almond parcels served with Seville orange compote

Baby plum tomato and shallot tarts with Delamere goat's cheese

Roast peach, stilton and walnut platter



***Choose four of the following dishes:-***

Coleslaw with pine kernels and brandy soaked raisins

Banks tomato mozzarella basil salad

Garden leaf salad

Hot buttered Jersey Royal potatoes

Lancashire gratin potatoes with smoked garlic and monks dairy cream

Tahini and chick pea salad

***Desserts choose two of the following or four mini desserts:-***

Homemade summer pudding with Devonshire clotted cream

Ginger Parkin cake with butterscotch crème Anglais

Traditional cherry and kirsch trifle

Duo of chocolate

**Coffee, Tea and Petit Fours supplement**