



FORK BUFFETS

Menu 1 - £11.95

Platter of Roast goosnargh turkey served with chestnut stuffing and wild cranberry
Homemade Cumbrian bacon and smoked cheese tarts
Platter of poached salmon with garlic and sorrel aioli
Plum Tomato with minted cous cous v
Traditional Coleslaw with pine nuts and sultanas v
Jersey royal potato salad with a shallot and chive dressing v
Mixed leaf salad with garden herb dressing v
Cucumber and dill v
Assorted crusty bread
English strawberry and sherry trifle

Menu 2 - £12.95

Platter of honey roast Gammon served with spiced apricot chutney
Platter of Bowland beef served with candied shallots
Platter of per nod cured salmon
Goats cheese and roast red pepper tartletv
Halsall carrot and chickpea salad v
Roast beetroot and delemere goat's cheese with kibbled walnuts v
Mixed leaf salad v
Tomato, feta and basil v
Assorted crusty bread
Duo of Valrhona Chocolate terrine with raspberry coulis
Citrus Tart served with orange and cardoman compote



Menu 3 - £14.95

Platter of smoked meats with Lancashire pickles
Roast suckling pig with quince jelly and marjoram stuffing
North Sea crevettes served with Marie-rose sauce
Roast red pepper and mozzarella terrine v
Tabouleh v
Fine beans with truffle, shallots and walnuts v
Green salad with garden dressing v
Tahini and chickpea salad v
Red and gold cherry tomatoes v
Assorted crusty bread
Chocolate and hazelnut Roulade
A selection of fine British cheeses

Menu 4 - £16.95

A selection of luxury bread and jersey butter
Ballontine of Scottish Salmon served with horseradish crème fraiche
Roast Sirloin of Bowland beef served with mustard and caramelised onions
Wild mushroom and garstang blue pithiviers
Smoked Goosnargh duck served with fig compote
Salad of artichokes and fine beans with an egg mimosa
Seared yellow fin tuna niciose
Goosnargh Duck and Noodle Salad
Lancashire Celeriac Remoulade
Mescal Leaf with a smoked garlic dressing (v)
Summer Pudding served with Devonshire clotted cream
Chocolate tart with aniseed mascarpone