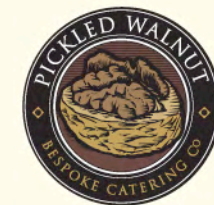


NYE FORK BUFFET MENU



Menu Fob1 £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

Assorted Crusty Bread

Plum Tomato with Mint Couscous V

Traditional Coleslaw with Pine Nuts and Sultanas V

Jersey Royal Potato Salad with Shallot and Chive Dressing V

Mixed Leaf Salad with Garden Herb Dressing V

Cucumber and Dill v

English Strawberry and Sherry Trifle

Menu Fob2 £12.95

Platter of Honey Roast Gammon with Spiced Apricot Chutney

Platter of Bowland Beef with Candied Shallots

Platter of Pernod cured Salmon

Goats Cheese and Roast Red Pepper Tartlet V

Halsall Carrot and Chickpea Salad V

Roast Beetroot and Delemere Goats Cheese with Kibbled Walnuts V

Mixed Leaf Salad V

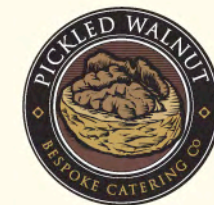
Tomato, Feta cheese and Basil V

Assorted Crusty Bread

Duo of Valrhona Chocolate Terrine with Raspberry Coulis

Citrus Tarts with Orange and Cardomon Compote

NYE FORK BUFFET MENU - CONT



Menu Fob3 £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 Fob4 £16.95

Ballontine of Scottish Salmon with Horseradish Crème Fraiche
Roast Sirloin of Bowland Beef with Mustard and Caramelised Onions
Wild Mushroom and Garstang Blue Cheese Pithiviers V
Smoked Goosnargh Duck with Fig Compote
Salad of Artichokes and Fine Beans with an Egg Mimosa V
Seared Yellow Fin Tuna Niçoise Salad
Goosnargh Duck and Noodle Salad
Lancashire Celeriac Rémoulade V
Mescal Leaf with a smoked garlic dressing V
A selection of luxury bread and jersey butter
Summer Pudding with Devonshire Clotted Cream
Chocolate Tart with Aniseed Mascarpone

NYE FINGER BUFFET MENU



WL1 £5.95

A Selection of Luxury Sandwiches on various flavoured Breads
Goat's cheese and Red Pepper Aioli
Goosnargh Chicken and Smoked Garlic Brochettes a lemon and caper aioli
Smoked Salmon and cream cheese tartlets
Selection of mini deserts

Menu WL2 £6.95

A selection of luxury sandwiches on varied flavoured Breads
Open Brioche Rolls with flaked hot house salmon and lemon aioli
Homemade Lancashire pork sausage rolls with Uncle Roy's moffat chuckle
An assortment of crudités and dips served with Yorkshire crisps v
Satterthwaites pork pies and dill and mustard pickle
A selection of Mini deserts

Menu WL3 £8.95

A selection of luxury open sandwiches on varied flavoured Breads
Cheshire Ham and smoked cheese parcels with stokes piccalilli
An assortment of crudités and dips served with Yorkshire crisps v
Honey Glazed char Sui pork kebabs
Smoked salmon with cream cheese and dill
Wild mushroom pate served with truffle mascarpone v
A selection of Mini deserts

Menu WL4 £10.95

A Selection of open luxury sandwiches on varied flavoured bread
Lakeland buffalo mozzarella wrapped in air dried Cumbrian ham
Salmon and King Prawn Kebabs with a wholegrain Mustard dressing
Chicken Liver parfait with red onion marmalade and crispy brioche
Crispy Goosnargh duck with Orange and macadamia nut crust
Formby Asparagus Pannacotta
Carpaccio of Bowland beef with moffat chuckle
A selection of luxury homemade desserts

Menu WL5 £12.95

A selection of luxury sandwiches served on varied breads
Foie gras ballontine served with Madeira jelly
Smoked Haddock and crayfish Roulade served with a puff pastry pillow.
Southport potted shrimps with a wholemeal croute
Aubergine caviar served with lemon and black pepper oil
Open mini bagels with a variety of fillings
Chicken, peanut and honey kebabs with soy dressing
Pickled walnuts with garstang blue cheese served with walnut and raisin
A selection of min deserts