

FINGER BUFFET MENU



Sandwich Platters – Prices per Person

- £2.60 for plain filled sandwiches on white and granary bread
 - £3.00 for plain and simple filled sandwiches on varied artisan breads
 - £3.50 for luxury sandwiches on varied artisan breads
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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

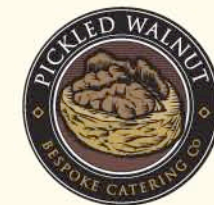
Menu WL3 £8.95

- 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

FINGER BUFFET MENU - CONT



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

Breakfast Canapés

A unique twist on the business breakfast served in less time and putting glamour back into proceedings; save on your budget and bring those key clients into your workplace.

Mini quails eggs Benedict £1.50

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American pancakes with winberry compote £1.50

Mini sausage butty with spiced brown sauce £1.50

Mini English breakfast £2.20

Truffle scrambled Duck egg £1.80

Oak smoked Salmon and cream cheese bagel £1.80

Rs Ireland beignets with caramelised onions and wholegrain mustard £1.20

Fresh fruit kebabs served with honey infused crème fraiche £ 1.00

Platter of cured beef, honey roast ham, Cumbrian Parma ham and dill pickles £1.50