

Northern Buffet

45.00 per person

S A L A D S

Lancashire Garden Salad (VE, GF)

Baby leaves, shaved radish, pickled beetroot, citrus herb dressing, crispy chickpea

Northern Roast Root Salad (VE, GF)

Roasted root vegetables, tomato, herbs, mustard dressing

S T A R T E R S

Bury Black Pudding Croquettes

Crisp croquettes of Bury black pudding, mustard mayo

Lancashire Cauliflower Bites

Crisp cauliflower bites, Lancashire blue cheese cream, sriracha chilli butter

M A I N S

Lamb Scouse Stew (GF)

Slow braised lamb stew with potatoes, carrot and onion in a hearty North West style gravy, pickled red cabbage

Roast Haddock & Lancashire Rarebit

Oven roasted haddock finished with Lancashire cheese rarebit and creamy leeks

Northern Oat Crusted Cabbage (VE, GF)

Roast sweetheart cabbage topped with oat crumb, served with caramelised onion and vegan gravy

S I D E S

Carrot & Swede Mash (VE, GF)

Mashed carrot and swede

Herb Roast Quarter Potatoes (VE, GF)

D E S S E R T S

Mini Manchester Tart

Vimto Jelly Trifle

Street Buffet

38.00 per person

SALADS & STARTERS

Poke Bowl Salad (VE, GF)

Fresh vegetables, rice, avocado and sesame soy dressing

Greek Style Salad (V, GF)

Fresh tomato, cucumber, olives, red onion and feta with olive oil

MAINS

Pork & Leek Sausage Hot Dog

Caramelised onion, hot dog bun

6oz Beef Burger (GF, DF)

Lettuce, tomato, pepper mayo

Salt & Pepper Chicken Wings (GF, DF)

Chilli and spring onion, sesame lime chilli sauce

Falafel Burger (VE, GF)

Lettuce, tomato and curried mayo

Sesame Salmon (GF, DF)

Glazed salmon bites with soy, ginger and sesame, pak choi

Roasted Mediterranean Vegetables (VE, GF)

Roasted peppers, courgette, aubergine and red onion with herbs

DESSERTS

Strawberry Jam Doughnuts

Mini Chocolate Orange Brownie

Taste of Latin Buffet

38.00 per person

S A L A D S

Zesty Quinoa & Vegetable Salad (VE, GF)

Quinoa tossed with sweetcorn, peppers, tomatoes, and fresh herbs in a zesty lime dressing

Latin Garden Leaf Salad (VE, GF)

Lettuce leaves tossed with tomato, cucumber, red onion, and herbs in a bright lime vinaigrette

M A I N S

Cuban Beef Picadillo (GF, DF)

Slow braised minced beef with olives, raisins, and aromatic sofrito

Blackened Spiced Fish (GF, DF)

Delicately seared fillet with a refined blackening spice crust and subtle smoky aromatics

Chilli Sin Carne (VE, GF)

Slow simmered plant-based chilli with aromatic spices, tomatoes, and beans finished with fresh herbs

S I D E S

Cilantro Lime Rice (VE, GF)

Steamed rice tossed with lime and fresh coriander

Buttered Sweetcorn Cobettes (GF)

Steamed cobettes glazed with butter and seasoned with sea salt

Classic Cornbread (VE)

Golden baked cornbread with a moist, buttery texture

D E S S E R T S

Passion Fruit & Lime Loaf Cake

Moist citrus loaf infused with passion fruit and lime, finished with a delicate citrus glaze

Caramel Churro Bites

Mini churros filled with smooth caramel and dusted with cinnamon sugar