

Fork buffets

Vegetarian options

Choice of one

Vegetable tagine with
couscous

Pesto flavoured gnocchi with
vegetables

Vegetable penne pasta with
tomato and fresh basil sauce

Butternut squash lasagne

Bean and vegetable chilli

Salad bar

with assorted garnishes and
dressings +£2.50 per person

Dessert options

Choice of two

Fresh fruit salad

Assorted cheesecakes

Old fashioned English trifle

White wine and lemon
syllabub

Apple and sultana flan with
cream

Pecan and treacle tart with
cream

Cheese

Selection of cheeses with
crackers +£2.50 per person

Meat and poultry options

Choice of one

Lancashire hot pot

Lamb and vegetable tagine with couscous

Pork strips with apples, raisin and cider sauce

Beef casserole with cranberry and rich red wine sauce

Honey and soy glazed thinly sliced duck breast served on a
bed of egg noodles

Chicken strips with shitake mushrooms served in a paprika
cream sauce

Fish options

Choice of one

Salmon topped with red pesto crust and parmesan and
coriander cream sauce

Seafood lasagne topped with parmesan and herbed
breadcrumbs

Fried tiger prawns with stir fried vegetables and cashew nuts

Assorted fish with a mild ginger and curry cream sauce

Vegetable, potato and rice options

Choice of two

Lemon flavoured green vegetables

Roasted mediterranean vegetables

Dried apricot, toasted pine nuts and herb rice

Buttered rice with peas, corn and peppers

Roasted cubed carrots and parsnips glazed with honey

Parmentier potatoes with fresh herbs

Oven baked spicy potato wedges

Quantities of choices served

Main course 90%, Fish alternative 30%, Vegetarian 20%,
Vegetables 100%, Desserts 60% of both items