

breakfast

Sausage and bacon butties with HP sauce or ketchup
(Vegetarian sausage available)

soup & sandwiches

Today's freshly prepared homemade soup with thick cut chips & a selection of sandwiches served with tea & coffee

hot & cold buffet

Choose 2 from the following options. Served with thick cut chips, coleslaw & dressed salad leaves

Homemade beef lasagne

JW Lees beer battered fish, chips & mushy peas

Vegetarian lasagne (v)

Butchers board:

Selection of cold roast meat & pâté with pickles

Lancashire hotpot & pickles

Chicken curry, rice & condiments

Meat & potato pie with red cabbage

Cheese & onion pie (v)

Sausage, mash & onion gravy

Chilli con carne with rice

light lunch

Selection of sandwiches with dressed salad leaves:
(roast beef, home baked ham, egg mayonnaise (v),
crumbly Lancashire cheese & chutney (v), tuna & sweetcorn mayonnaise)

Sausage rolls & HP sauce

Mini potato skins filled with bacon and Cheddar rarebit

Sundried tomato quiche (v)

Sage roasted chicken drumsticks with stuffing

pick & mix

Seasonal salads, coleslaw, garlic bread & thick cut chips with a pick & mix of 4 or 5 of the following nibbles:

Sausage rolls & HP sauce

Chicken tandoori bites with mint yoghurt

JW Lees ale battered fish goujons

Mini potato skins filled with bacon and Cheddar rarebit

Quiche Lorraine

Selection of samosas

Crispy crumb garlic mushrooms & aioli (v)

Baked goat's cheese crumpets (v)

Sun blush tomato & basil quiche (v)

Beetroot falafel & chilli jam (v)

Hot & spicy breaded prawns & Marie Rose dip

Pork pie & piccalilli

lunch buffet

Selection of sandwiches:

(smoked salmon & cucumber, prawns & Marie Rose sauce, roast chicken,
roast beef, home baked ham, crumbly Lancashire cheese & chutney (v),
egg mayonnaise & watercress (v), tuna & sweetcorn mayonnaise)

Chipolatas in honey & mustard glaze

Brie & sun blush tomato quiche (v)

Sage roasted chicken drumsticks with stuffing

JW Lees beer battered fish goujons & tartar sauce

afternoon tea

Simple sandwiches:

(roast beef, home baked ham, egg mayonnaise & watercress (v),
crumbly Lancashire cheese & chutney (v), tuna & sweetcorn mayonnaise)

Baked scones with preserves & clotted cream

puddings

Choose 2 from the following:

Fresh fruit platter

Chocolate fudge cake

Sticky toffee pudding & toffee sauce

Vanilla cheesecake

Hot apple pie & custard

Seasonal fruit crumble & custard

events & party prices

breakfast

£4.25 per guest

hot & cold buffet

£13.00 per guest

light lunch

£9.50 per guest

pick & mix

4 or 5 nibbles £8.00 / £10.00 per guest

lunch buffet

£13.00

afternoon tea

£10.50 per guest

puddings

£5.50 per guest

Add tea & freshly ground coffee to any buffet for only £1.75 per guest