



Offsite Menus

Canapés Suggestions

Marinated King Prawn Skewers with Mango & Chilli Dipping Sauce

Mini Beef & Rocket Ciabatta with Blue Cheese & Horseradish

Parma Ham & Goat's Cheese Pizza

Chicken Tikka Naan's with Lime Creme Fraiche

Chick Pea & Feta Samosa with Tahini Dipping Sauce

Smoked Salmon & Rocket Tortillas

Minted Lamb Kebab with Garlic Sauce

Lemon and Vodka Cured Salmon on Toasted Rye Bread

Thai Beef Spring Rolls with Corriander Pesto

Goat's Cheese and Black Olive Roulade en Croute

Vegetable Spring Rolls with Dipping Sauce

Starters

Sorrel Soup

Tomato and Basil Soup

Goat's Cheese and Roast Pepper Tart with Summer Leaves

Asparagus and Gruyere Tart with Spiced Apple Chutney

Maple Marinated Chicken Salad with a Mango and Pecan Savoury Dressing

Haddock and Salmon Fish cakes with a Lemon Mayonnaise

Ballymaloe Chicken Liver Pate with Cumberland Sauce and Crusty Bread

Smoked Duck Salad and Smoked Chicken with Lambs Lettuce and Raspberries

A Plate of Smoked or Home Cured Fish

Potted Confit of Duck with Apple and Quince Jelly and Crusty Bread

A Tart of Creamed Leeks and Fresh Crab with Beetroot and Coriander Salad

Thai Potted Prawns Wrapped in Smoked Salmon with a Yoghurt & Mint Dressing

A Pressed Terrine of Lamb Fillets, Potato and Leeks with Red Cabbage

Mains

Roast Saddle of Bowland Lamb with an Apricot and Wild Mushroom Farce, Mint Scented Jus

Breast of Goosnargh Chicken, Red Pesto Basil Crushed Potatoes Tapenade Jus

Prime Fillet of Bowland Beef, Beetroot Puree and Morel Jus

Roast Loin of Bowland Lamb, Hotpot Potatoes, Sage Jus

Scottish Salmon with Crushed New Potato and Buttered Shrimps

Black Pepper Crusted Sirloin of Beef with Traditional accompaniments

Roast Leg of Bowland Lamb with Crispy Potato Cubes and Carrot Marmalade

Puddings

Caramelised Lemon Tart with a Raspberry Coulis

Baked Vanilla Cheesecake with a Mixed Fruit Coulis

Chocolate and Raspberry Tart

Apple and Oat Sponge with Citrus Cream

Chocolate and Orange Cheesecake with Spiced Mascarpone

Cherry and Almond Tart a Fruit Coulis

Traditional Yorkshire Parkin with Vanilla bean Anglaise

Cheese Selection

Tea and Coffee

FOOD BY
Breda Murphy

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