



## Grazing Tables & Buffets

Most of our catering is bespoke as we cater to each customer's requirements and specification. We are very flexible and will always try to accommodate with menus to suit you and your event with prices from 12.50 per head.

### Example £12.50 menu – to serve 30

Home cooked Meats - Ham, Topside of Beef and Chicken/ Turkey

2 sides of salmon or trout

4 large Sourdough Baguettes with Salted Butter,

Generous selection of mini sausage rolls - classic, caramelised onion and potato, spinach & Lancashire cheese Rolls,

2 x 12in quiches – pancetta, leek & gruyere / feta, caramelised onion & rosemary

Humous with crudités, - peppers, carrots, celery

Cheese Board (min 6 cheeses), with cracker selection, grapes and celery

Salad leaves, cherry tomatoes, cucumbers and dressings

Lancashire crisps

### Homemade dessert platters including items such as

Traybake – options of Carrot cake, Vanilla Cake, Buttermilk Chocolate

Brownie Bites & Biscoff Praline,

Buttered Tealof & Sticky Ginger Cake

Mini Meringues & Fresh Fruit & Nuts

Chocolate Chip & Walnut New York Cookies

### Optional extras / swaps / alternates

Charcuterie – Salami, Cured Ham – Serrano/ Parma, cured meats, Bresola, etc

Specific – customer choice cheeses

Speciality Salads – Dolcelatte, Pear & Walnut, Pecan & Pecan, Greek Salad.

Olives, Peppardew Peppers, Roasted Artichoke,

Pastries – Empanadas, Jamaican Patties,

Pies – any of our B&R Pies