



### **Cold Sandwich Buffet**

(minimum 40 guests)  
Selection of Sandwiches  
Served on White and Granary Bread

Honey Roasted Gammon Ham  
Classic Egg Mayonnaise and Cress (V)  
Coronation Chicken  
Roasted Chicken and Baconnaisse

Crisps

### **Cold Sandwich & Finger Buffet**

(minimum 40 guests)  
Selection of Sandwiches  
Served on White and Granary Bread

Honey Roasted Gammon Ham  
Classic Egg Mayonnaise and Cress (V)  
Coronation Chicken  
Roasted Chicken and Baconnaisse

Homemade Sausage Roll

Hand Cut Chips

All menus are seasonal and could change in regards to food costs, allergens are available for all menu options, these menus are examples of what can be offered but a completely bespoke menu can be devised for you. Some items are subject to change in regards to the equipment available at your chosen venue. Minimum of 50% deposit required to secure booking and remain amount 24 hours prior to the event taking place.



### **Cold Finger Buffet**

(minimum 40 guests)

Red Onion and Mature Cheddar Crustless Quiche (V)

Homemade Sausage Rolls

Baby Potato Salad (V)

Mini Caesar Salad Cups (V)

Cold Rolled Deli Meats

Bread Baskets (V)

### **Hot Finger Buffet**

(minimum 40 guests)

Buffalo Chicken Wings

Homemade Spring Vegetable Rolls, Sweet Chilli (V)

Hand Cut Chips (V)

Beer Battered Haddock Bits, Chefs Tartare Sauce

Cheesy Nachos, Tomato Salsa, Smashed Avocado (V)

Slider Signature Beef Burgers

Add Chilli Beef Nachos £ Supplement Per Guest

### **Hot Self Serve Buffet-**

(minimum 40 guests)

Tandoori Chicken Tikka Massala, Pilau Rice

Cottage Pie of Slow Cooked Beef, Garden Peas, Confit Carrot, Gratin Mashed Potatoes,

Pickled Red Cabbage

Mediterranean Vegetable Lasagne, Garlic Ciabatta (V)

Rosemary and Garlic Roasted Risolee Potato (V)

Change Cottage Pie to Chicken, Leek and Bacon £No Charge

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### **Afternoon Tea Buffet-**

(minimum 40 guests)

Selection of Sandwiches

Served on Rustic Bloomer Hand Cut White and Granary Bread

Honey Roasted Gammon Ham

Classic Egg Mayonnaise and Cress (V)

Coronation Chicken

Roasted Chicken and Baconnaisse

Homemade Scones with House Preserve, Clotted Cream and Lemon Curd

Chocolate Brownies

Unlimited Tea and Coffee Service

### **English Classics Buffet**

(minimum 40 guests)

Lancashire Hot Pot of Slow Cooked Lamb Shoulder, Crispy Sliced Potato Topping, Slow Braised Red Cabbage

Or

‘Meat & Tattie’ Pot Pie, Pickled Onions, Mushy Peas

Or

Cheese & Onion Pie, Mushy Peas

Hand Cut Chips

Add Seasonal Soup and Bread Baskets for Starter £ Supplement Per Guest (V)

### **Breakfast Buffet**

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(minimum 40 guests)

Self Serve

Dry Cured Bacon  
Butchers Sausage  
Hash Browns (V)  
Buttered Baked Beans (V)  
Herb Roasted Tomatoes (V)  
Sautéed Button Mushrooms (V)  
White and Granary Toast  
Egg Station  
Condiments and Sauces

Unlimited Tea and Coffee Station

Add Juice Station £ Supplement Per Guest  
Vegetarian Sausage £ Supplement Per Guest

### **Continental Buffet**

(minimum 40 guests)

Sliced and Prepared Fruits (V)  
Granola and Fresh Greek Yoghurt (V)  
Rolled Deli Meats  
Bread Station (V)  
Fruit Smoothies (V)  
Fresh Baked Croissants  
Jams and Preserves

Add Smoked Salmon £ Supplement Per Guest  
Add Chocolate Doughnuts £ Supplement Per Guest

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### **Kids Party Buffet**

(minimum 20 guests)

Mini Cheese Beef Burgers

Pizza Ciabatta Fingers (V)

Battered Chicken Nuggets

Hand Cut Fries (V)

Baked Beans (V)

Sweet corn (V)

Sauces (V)

### **Sunday Roast Buffet**

(minimum 40 guests)

Roast Beef and Pork Hand Carved Station

Goose Fat Roasted Potatoes

Cauliflower Cheese (V)

Seasonal Vegetables (V)

Yorkshire Puddings

Gravy

Condiments

Add Daurphinous Potatoes £ Supplement Per Guest

Add Forcemeat Stuffing Balls £ Supplement Per Guest

### **Cold Fish Selection**

(minimum 40 guests)

House Cured Salmon with Beetroot and Fine Herbs

Smoked Salmon Roulade of Cream Cheese and Chives, Granary Toasts

Classic Prawn Cocktail Baby Gem Cups

Poached King Prawns, Tarragon Mayonnaise

Mackerel Pate on Granary Melba

Green Lip Mussels, Sherry Vinegar Dressing

Russian Salad

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**Hot Fish Selection**  
(minimum 40 guests)

Beer Battered Haddock, Chefs Tartare Sauce  
Thai Style Fish Cakes, Mirin Dip  
Spanish Style 'Rosada', Lemon  
Sesame and Sweet Chilli King Prawn Skewers  
Scampi Bites, Sauce Verge  
Hand Cut Chips or Sautéed Potatoes with Roasted Garlic and Thyme

**Indian Selection-**  
(minimum 40 guests)

Tandoori Chicken Tikka Masala  
Lentils and Chick Pea Dahl (V)  
Slow Cooked Lamb Rogan Josh  
Makhani of White Fish with Coriander and Poppy Seeds  
Pilau Rice  
Griddle Cooked Chapatti (V)  
Poppadoms- All the Side and Pickles (V)

Add Starter Platters of Onion Bhaji, Chicken Pakora, Tandoori Salmon, Seekh Kebab £  
Supplement Per Guest

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### **International Cuisine** (minimum 40 guests)

(choice of 2 mains)

(choice of 3 mains)

(choice of 4 mains)

Beef Bourguignon, Herb Croutons, Channtaney Carrots

Lasagne of Beef or Vegetables, Garlic Ciabatta and Garden Salad

Thai Green Chicken or Vegetable Curry, Jasmine Rice

Spanish Seafood and Pork Paella, Aioli

Tandoori Chicken Tikka Masala, Pilau Rice

Cannelloni of Spinach and Ricotta Cheese, Garlic Ciabatta (V)

Mexican Chilli Con Carne, White Rice, Jalapeño

Massaman Curry of Chicken, Pork, Beef, or Veg, Jasmine Rice

Crispy Hoi Sin Beef Stir Fry, Egg Noodles and Sesame

Nachos- Tomato Salsa, American Style Cheese, Jalapeño, Guacamole (V)

Market Fish Pie- Market Fish in Rich Creamy Veloute, Mashed Potatoes and Cheddar

Cheese, Chives, Garden Peas and Spinach

Shepherds Pie- Slow Cooked Lamb, Confit Carrot and Honey, Creamed Potatoes, Pickled

Cabbage, Buttered Parsnips

Lancashire Hot Pot, Slow Braised Lamb Shoulder in a Rich Lamb Sauce, Caramelised

Onions, Crispy Potato Topping, Braised Red Cabbage

Cottage Pie- Slow Cooked Beef, Garden Peas and Confit Carrots, Creamed Potato Gratin,

Channtaney Carrots

Pot Pie of Chicken, Leek and Bacon in a Creamy Sauce, Puff Pastry Topping, Hand Cut

Chips

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