



Hot Buffet 1

Main Course £12.00 per person Main Course and Dessert £15.00 pp
Minimum order for 30 people

Suitable for Lunchtime or Informal Suppers

If you wish to provide your guests with **two** choices of both courses the cost will be the same but we will need to know in advance which choice your guest will require from the two selections you have chosen.

Buffet linen, crockery, cutlery, glasses and napkins are included in the price.

Members of the Catering Team will set up your buffet, serve drinks and clear away.

Main Courses

Choose **one** from the following options:

- Chicken and Mushroom Pie
- Cheese, Onion and Potato Pie
- Leek and Mushroom Pie
- Slow cooked Lancashire Hot Pot
- Creamy Fish Pie
- Chicken Stroganoff with Rice
- Beef or Thai Green Chicken Curry
- Two Vegetarian Savoury Tarts

All served with Salad or Vegetable sides and bread rolls.

Desserts

Choose **one** from the following options:

- Apple Crumble
- Chocolate Torte with Amaretti Biscuit
- Salted Caramel Cheesecake (continue overleaf)
- Chocolate Mint Cheesecake in Season
- Vanilla Cheesecake with Berry Fruits
- Profiteroles with Hot Chocolate Sauce
- Divine Lemon Pots (Contains alcohol)
- Cheese Board

Served with Fresh Cream or Custard as appropriate.

We always include a bowl of fresh fruit salad with our desserts for those with food intolerances and those that want to add some extra fruit to their dessert.