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## Canapes

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£3.5 each  
10 minimum per item

28 day aged Westcountry steak tartar, potato crisp, horseradish cream

Smoked Severn and Wye salmon blini, roe caviar, dill

Truffle wild mushroom vol au vent (vg)

Smoked Gressingham duck breast, seasonal jam, charcoal cracker

Driftwood goats cheese, pickled shallot, chicory

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## Hot Buffet

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£26 per person, choose 4 items from list below:  
10 person minimum

Young's beer battered cod, tartar sauce, lemon

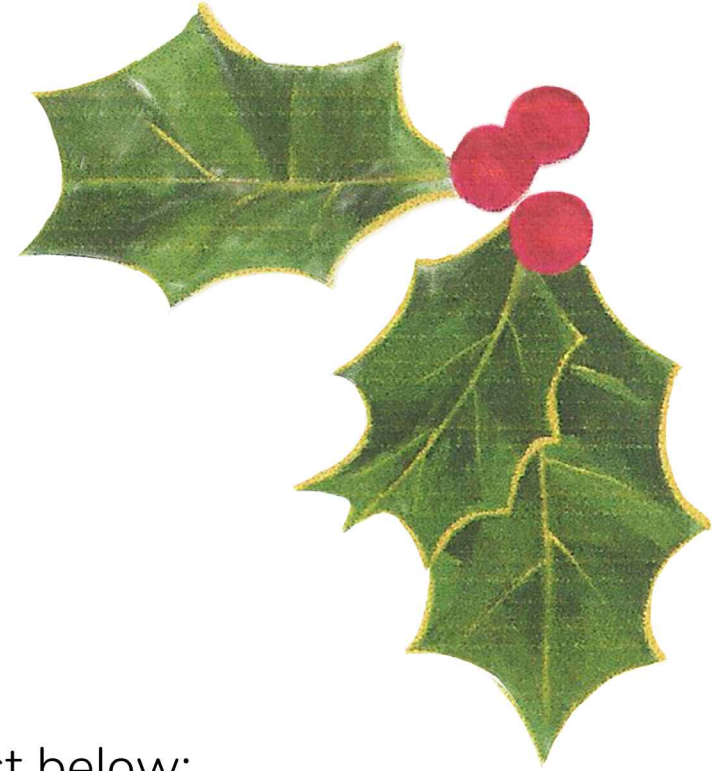
Mini beef burger, ale onions, cheese

Mini plant burger, ale onions, vegan cheese (vg)

Alden's Butchers pork and apple sausage roll, HP sauce

House smoked chicken lollipop, BBQ sauce

Lancashire blue cheese, tenderstem and caramelised onion quiche (v)



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## Sandwiches

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£12 per person, choose 3 fillings from list below:  
10 person minimum

Free range egg mayonnaise, watercress (v)

Smoked Dingley Dell gammon ham, English mustard

Coronation roast chicken

Fennel pollen and dill cured salmon, crème fraiche

Vegan cheese, chutney, tomato (vg)

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## Sharing Boards

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Serves 4-5 people

Cobble Lane Charcuterie

Coppa, bresaola, fennel salami, marinated olives and  
artichokes, toasted sourdough

£40

British Cheese Board

Selection of British cheeses, olives, grapes, seeded  
crackers, walnuts, onion chutney, fresh fruit

£45





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## Sides

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£25 per bowl serves 4-5 people

Triple cooked chips, confit garlic aioli (vg)

Parmesan truffle fries

Grilled seasonal vegetables, rocket pesto (vg)

Caesar salad, baby gem, grana padano, Caesar dressing,  
garlic and herb croutons (v)

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## Puddings

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£3.5 each

Dark chocolate brownie bites (v)

Mini sticky toffee pudding (v)

Lemon posset and berry coulis shots (vg)

