

CRICKETER'S BUFFET MENU – Minimum 20 Guests

STEP ONE....

PICK 3 TAPAS/SNACKS

Tempura Black Pudding, Mustard Seed and Chive Aioli
Cannellini Bean 'Hummus', Crispy Garlic, Chimichurri, Ciabatta Croutes (Vegan)
Chipolatas, Sesame, Honey and Chives
Spiced Crispy Cauliflower Wings, Ranch dressing (Vegan)
Deep Fried Crispy Whitebait, Tartar Sauce, Lemon Oil
Tempura Chicken Bites, Sticky Chilli Sauce, Chilli and Spring Onion
Garlic Ciabatta with Cheese (v)

STEP TWO....

PICK 2 SALADS

Avocado Salad, Baby Leaf, Roasted Squash, Avocado, Smoked Paprika Crispy Chick Peas, Ripe Vine Tomatoes
Sunflower Seeds, Pickled Cucumber, Citrus Dressing (vegan)
Caesar Salad; Cos Lettuce, Pancetta, Confit Garlic Croutons, Anchovies, Parmesan Shavings, Caesar Dressing
House Salad; Local Leaf, Peppers, Red Onion, Cucumber, Tomatoes, Honey and Mustard Dressing (V)

STEP THREE

PICK EITHER 3 SANDWICHES OR 2 HOT BUFFET OPTIONS

Sandwiches

Chicken & Bacon- Pan Roasted Chicken, Bacon, Lettuce & Tomato
Lancashire Cheese & Red Onion Chutney (v)
Egg Mayonnaise & Rocket (v)
Atlantic Prawn , Marie Rose & Cos Lettuce
Cajun Chicken & Avocado, Local Leaf

OR

Hot Buffet

Lamb Hot Pot , Crusty Bread, Braised Red Cabbage
Chicken, Bacon and Leek Pie, Shortcrust Pastry Lid, Local Vegetables
Thai Style Chicken Curry, Jasmine Rice
Thai Style Sweet Potato & Aubergine Curry, Jasmine Rice (vegan)

STEP FOUR.....

PICK 2 SIDES

Twice Cooked Hand Cut Chips

Skin on Fries

Buttered Garlic Baby Potatoes

Battered Onion Rings

Buttered Local Greens

£18.50pp Option with Sandwiches

£20pp Option with Hot Buffet Dishes

ADDITIONAL OPTIONS

ARRIVAL DRINKS

Tea or Freshly Ground Coffee £2.50pp

Glass of Prosecco/Mimosa £6pp

Peroni 330ml £4.50pp

Pinot/Merlot/Pinot Blush 125ml £4.50pp

DESSERTS - £4pp

A selection of the following Mini Desserts

Double Chocolate Brownie Bites, Winer Berry Reduction, Chantilly Cream

Sticky Toffee Pudding Bites, Salted Caramel Sauce, Chantilly Cream

Mini Meringues, Marinated Berries, Chantilly Cream