

Catering Menu

Eat in. Take out. Your event.

You choose how you'd like to taste our delicious, natural & seasonal deli food.

Minimum order of 10 portions. To ensure we can accommodate your choice, please order 3 working days (Tuesday to Saturday) in advance. Please make us aware of any dietary requirements at the time of order.

Main Courses

- Roast cauliflower and Puy lentil curry 5.50 (GF/VE)
- Sausage and cider casserole 6.00
- Beef lasagne 6.00
- Indonesian chicken Sambal 6.50 (GF)
- Chicken braised with chorizo and chickpeas 6.50
- Fish pie 6.75 (GF)
- Salmon and rice Wellington 6.75
- Lamb tagine 7.50 (GF)
- Bowland beef Bourguignon 7.75 (GF)

Accompaniments

 All 1.75 per portion

Champ potato, creamy mashed potato, green vegetables, minted garden peas, baby leaf and cherry tomato salad, coconut braised rice, Moroccan couscous, lemon pepper couscous

Fish Cakes

 - Salmon and market fish, lemon and fresh herb 2.95 each

Quiche - Deep filled and bursting with flavour, options given at the time of order.
(12 portions per quiche) 28.00

Desserts

- Meringue roulade with fresh fruits and berry coulis 28.00
- Chocolate and raspberry roulade 28.00
- Cherry and almond Bakewell tart 28.00
- Chocolate and stem ginger tart 28.00
- Rhubarb egg custard tart 26.00
- Lemon tart 26.00
- Vanilla and Baileys cheesecake 28.00
- Tiramisu 28.00

See over leaf for canapé list >

Collection Canapés

1.85 per piece, Minimum order is 20 of each item chosen (37.00 per choice)

Ready to serve

Mini beef and rocket ciabatta with blue cheese and horseradish

Chicken tikka naans with lime crème fraiche

Bacon and apricot terrine, port jelly

Goat's cheese and walnut roulade (V)

Beef and Guinness roulade

Crab, avocado and herby hollandaise tartlet

Potted shrimps en croute

Pea mousse with crispy Parma ham

Blinis with smoked salmon and cream cheese

Tandoori marinated salmon with mango chutney

Lemon and vodka cured salmon on toasted rye bread

Smoked salmon and rocket tortillas

Pressed ham hock terrine with sweet pea remoulade

Goat's cheese and black olive roulade en croute (V)

To serve warm

Salmon and watercress Wellington

Black pudding apple and sausage roll

Medjool dates stuffed with goat's cheese wrapped in pancetta (GF)

Tandoori king prawns (GF)

Marinated king prawns with mango and chilli dipping sauce (GF)

Honey and sesame chipolatas

Duck spring rolls, hoi sin dipping sauce

Vegetable spring rolls with hoi sin dipping sauce (V)

Chick pea and feta samosa with Tahini dipping sauce (V)

Thai beef spring rolls with coriander pesto

Lamb kofta and garlic dipping sauce

Dietary requirements key

GF Gluten free DF Dairy free VE Vegan V Vegetarian SP Super food

NGF Naturally gluten free, but oats not processed in gluten free factory

Please ask a member of staff for further information regarding food allergies and intolerances.

Allergens: Some of our products may contain the following allergens;

Celery, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard

Nuts, Peanuts, Sesame seeds, Soya, Sulphur Dioxide.