

**Menu A**  
**Sandwiches**

A selection of freshly made sandwiches and wraps,  
all served on a selection of freshly baked breads

**£7.50 per person**

**Menu B**  
**Hot Buffet Meal**

Lancashire hot pot and pickled red cabbage  
Italian pasta, char grilled Mediterranean vegetables  
Lasagne – layers of tomato and beef ragu  
Chilli con carne with baked potato  
Coronation chicken curry, pilau rice  
Chilli con carne with steamed rice

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All served with crusty bread

**£10.75 per person**  
**Please choose 1 main dish**

**Menu C**  
**Finger Buffet**

Chef's selection of open and closed sandwiches  
on flavoured breads

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White wine, leek and Gruyere tart  
Chicken 'Caesar' wraps  
Bruschetta of grilled peppers and goats' cheese  
Deep fried fish cakes, tartare sauce  
Mini lamb koftas, cucumber and mint raita  
Mini Welsh beef burger in seeded roll, tomato relish  
Oriental duck spring roll, sweet chilli  
Smoked salmon, cucumber and crème fraîche bagel  
Thai chicken skewers  
Salmon yakitori

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Chocolate pots  
Lemon and lime curd posset  
Fresh fruit

**£12.75 per person**  
**Please choose 5 main dishes and 1 dessert**  
**plus open and closed sandwiches**  
**Additional items charged at £1.50 each**

**Menu D**  
**2 Course Fork Buffet**

Carved Vale of Clwyd beef

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Selection of terrines and cold sliced meats  
Spice crusted salmon  
Spinach olive and tomato tarts

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Dressed salads  
Traditional coleslaw  
New potatoes

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Choose 1 dessert

**£15.00 per person**

**Menu E**  
**Grand Buffet**

Chef's selection of local and seasonal produce,  
carefully sourced from our select suppliers

Assortment of seafood and shellfish –  
*Shell on prawns, smoked salmon, beetroot cured salmon*  
*gravadlax, roasted salmon with lemon and black pepper,*  
*mixed shellfish cocktail, smoked trout, 'Bloody Mary'*  
*mayonnaise and sauce verte*

Cold roasted meats and vegetarian tarts  
*Glazed Cheshire ham,*  
*rare roasted Vale of Clwyd beef,*  
*Roast Goosnargh chicken, tomato and tarragon,*  
*pork and pistachio terrine,*  
*White wine and Gruyere cheese tarts*

Selection of seasonal salads  
Served with assorted breads

*Items will change due to seasonality*

**£22.50 per person**  
**£25.00 per person with a dessert**

**Desserts**

Compote of berries and cream  
Bread and butter pudding with apricots  
Sticky toffee pudding, butterscotch sauce  
Baked vanilla cheesecake, fruit compote  
Glazed lemon and chocolate tarts  
Selection of fruit and Bakewell tarts  
Selection of cheeses with biscuits, breads,  
grapes, celery and fruit chutney

**£3.75 per person**  
**Please choose 1 dessert**

**Menu F**  
**Canapés**

Smoked salmon and celeriac rémoulade  
Jellied ham and parsley, piccalilli  
Stilton, apple and celery 'Waldorf' (v)  
Chicken liver parfait, red onion marmalade  
Chilled tomato gazpacho 'shooter'  
Tina tartar, lemon zest and anchovy  
Goats' cheese on brioche with chilli jam  
Beef carpaccio on bruschetta, Parmesan shavings  
Black pudding and Cheshire cheese sausage roll  
Goosnargh chicken 'Caesar salad'

**Choose any 4 of the above for £6.75**

**Choose any 7 of the above for £10.75**

**Menu G**  
**Classic BBQ Menu**

Welsh coarse ground beef burger  
Grilled lamb and mint kofta  
Thai marinated chicken brochette  
Pork and leek sausages  
Garlic and thyme marinated mushroom skewers

Served with seasonal salads, traditional coleslaw  
and assorted breads

**£15.50 per person**

**Menu H**  
**Premier BBQ Menu**

BBQ Cheshire pork skewer  
Welsh coarse ground beef burger  
Conwy Valley minted leg of lamb chop  
Thai marinated breast of chicken  
Pork and leek sausages  
Mediterranean vegetable skewers with basil pesto

Served with hot pot new potatoes,  
seasonal salads, dressed garden leaves  
and assorted breads

Choice of a dessert

**£23.00 per person**