



EWOOD EXPERIENCE

BUFFET SELECTOR

A selection of sandwiches and wraps with various fillings

Salads:

Rainbow Coleslaw
Spring Onion & New Potato Salad
Moroccan Cous Cous
Mediterranean Vegetable Pasta
Wild Rice & Cashew Nut
Lightly Spiced 5 Bean & Roasted Pepper
Classic Caesar
Greek Salad, Black Olives and Feta
Chopped Dressed Salad
New Potato, Beetroot & Red Onion, Dill Crème Fraiche

Additional Items

BBQ Chicken Sewers
Thai Chicken Bon Bons, Sweet Chilli Salsa
Honey & Garlic Chicken Drumsticks
Southern Fried Chicken Goujons, Peanut Satay Dip
Minted New Potatoes
Herb Roasted Baby Potatoes
Potato Wedges and Sour Cream Dip
Skin On Fries
Cheesy Garlic Bread
Tomato and Basil Bruschetta
Caramelised Onion and Lancashire Cheese Quiche
Breaded Fish Goujons and Tartare Sauce
Smoked Fish Balls and Lemon Mayonnaise
Onion Bhajis and Mint Yoghurt
Vegetable Samosas and Mango Chutney
Vegetable Spring Rolls and Hoi Sin Sauce
Beetroot Falafel, Harissa Yoghurt
Pork and Apricot Sausage Rolls
Lamb Hot Pot Pasties

£13.50 per person – Sandwiches and Wraps, any 2 salads and any 3 additional items
£15.95 per person - Sandwiches and Wraps, any 2 salads and any 5 additional items
£17.95 per person - Sandwiches and Wraps, any 3 salads and any 6 additional items



EWOOD EXPERIENCE HOT FORK BUFFET

Homemade Meat & Potato Pie, Pickled Red Cabbage

Chicken Tikka Balti, Coriander Rice, Naan Bread

Traditional Lancashire Lamb Hot Pot, Pickled Red Cabbage

Smoked Fish & King Prawn Pie, topped with Cheddar Cheese Mash

Roast Chicken, Leek & Mushroom Pie, Potato Wedges

Homemade Beef Lasagne, Garlic Bread, Tossed Salad

Slow Cooked Steak & Mushroom Pie, Potato Wedges

Roast Chicken Breast, Wild Mushrooms, Braised Onions,
Garlic and Tarragon Sauce, New Potatoes

Wholewheat Pasta Bake, Roast Peppers, Cherry Tomatoes, Feta, Spinach, Garlic Bread (V)

Three Bean Chilli, Braised Rice (V)

Cheddar Cheese, Leek & Potato Pie, Triple Cooked Chips (V)

Lancashire Cheese, Potato & Onion Pie, Pickled Red Cabbage (V)
served with Gravy & Mushy Peas or Baked Beans

Thai Vegetable Curry, Jasmine Rice, Rice Crackers (V)

£13.50 per person, any dish plus one vegetarian alternative

£16.00 per person, any two dishes plus one vegetarian alternative

£18.50 per person, any three dishes plus one vegetarian alternative

DESSERT

Add dessert to any menu for £5.00

Individual Lemon Posset, Crushed Meringue, Blueberries

Sticky Toffee Pudding, Butterscotch Sauce

Chocolate Orange Pot, Honeycomb, Orange Chantilly

White Chocolate & Raspberry Cheesecake, Raspberry Compote



EWOOD EXPERIENCE

SAMPLE BANQUETING MENU - BRONZE

Homemade Soup

Tomato, Red Onion Bruschetta, Glazed Mozzarella, Balsamic, Micro Herbs

Chicken Liver Pate, Red Onion & Fig Chutney, Sourdough Croute

~~~

Breast of Chicken, Thyme Anna Potatoes, Seasonal Vegetables,  
with White Wine & Tarragon Sauce

Slow Cooked Beef Daube, Button Onions & Mushrooms,  
Creamy Horseradish Mash, Glazed Carrot

Breast of Chicken, Champ Mash,  
Creamed Leeks & Chestnut Mushrooms, Buttered Puff Pastry

Leek & Lancashire Cheese Tartlet, Rissole Potatoes,  
Roasted Broccoli, Chive Veloute (V)

~~~

Raspberry & Vanilla Crème Brulee, Homemade Lemon Shortbread

Lemon Posset, Crushed Meringue, Blueberry Compote

Apple Crumble Tart, Vanilla Anglaise, Honeycomb, Cinnamon Chantilly

£27.50



EWOOD EXPERIENCE

SAMPLE BANQUETING MENU - SILVER

Pressed Mediterranean Vegetable Terrine, Green Tomato Chutney,
Toasted Onion Bread (VG)

Oriental Chicken & Duck Spring Roll, Coriander Salad, Hoi Sin & Soy dressing

Smoked Salmon & Dill Fishcake, Chunky Tartare Sauce, Pickled Cucumber

~~

Herb Crusted Hake Fillet, Crushed Saffron Potatoes, Confit Cherry Tomatoes,
Red Pepper Veloute, Garlic Green Beans

Peppered Roast Sirloin of Beef, Scorched Shallot, Fine Beans, Chive Mash, Thyme Jus

Garlic Roasted Cornfed Chicken Breast, Potato & Leek Rosti, Chicken & Spinach
Ballotine, Broccoli Spears, Glazed Carrot, Wild Mushrooms & Chive Velouté

Butternut Squash Ravioli, Crispy Sage, Toasted Pumpkin Seeds, Feta, Green Oil (V)

~~

Dark Chocolate Marquise, Clementine Sorbet, Caramelised Orange, Honey snap
Wafer

Homemade Sticky Date Pudding, Salted Fudge Ice Cream, Butterscotch Sauce,
Honeycomb

Apple & Almond Frangipane Tart, Vanilla Ice Cream, Cinnamon Anglaise

~~

Freshly Brewed Coffee & Chocolate Mints

£30.00



EWOOD EXPERIENCE

SAMPLE BANQUETING MENU - GOLD

Asian Spiced Smoked Duck Salad, Charred Baby Gem, Black Sesame & Lime Dressing,
Crisp Sesame Wafer, Vegetable Salad

Twice Baked Lancashire Cheese Souffle, Beetroot Carpaccio,
Pickled Beetroot Gel, Micro Chard (V)

Port of Lancaster Smoked Salmon, Morecambe Bay Shrimps, Horseradish Cream, Caper Dressing

~~~~~

Honey Glazed Breast of Duck with Confit Leg Bon Bon, Anna Potato,  
Celeriac Puree, Garden Vegetables, Shallot & Thyme Jus

Marinated Lamb Rump, Confit Shoulder Croquette, Garlic Dauphinoise Potato,  
Green Vegetable Nage, Heritage Carrots, Rosemary Jus

Pan Roasted Sea Trout, Grilled Tenderstem Broccoli, Southport Samphire,  
Smoked Garlic Mash, Salsa Verde, Confit Cherry Vine Tomatoes

Roasted Mushroom, Vegan Feta & Spinach Wellington,  
Fondant Potatoes, Tomato & Basil Coulis (VG)

~~~~~

Dark Chocolate Delice, Black Cherry Compote, Almond Sable Biscuit, Vanilla Chantilly

Coconut and Lime Panna Cotta, Pineapple Compote, Caramelised Sesame Shard, Mango Sorbet

Cardamom & Saffron Custard Tart, Nutmeg Chantilly,
Ginger Crumb, Crushed Pistachio, Yoghurt Sorbet

~~

Freshly Brewed Coffee & Chocolate Mints

£35.00



EWOOD EXPERIENCE

SMALL PLATES & BOWLS

Feta & Watermelon

Aged Feta, Compressed Watermelon, Mint, Heritage Tomato, Basil Emulsion

Cured Salmon

Weavers of Nottingham Cured Salmon, Dill Yoghurt, Horseradish Crisps, Lemon Oil

~~~

#### **Lancashire Blue Cheese Gnocchi**

Handmade Gnocchi, Wild Mushroom, Blacksticks Blue Cheese,  
Torched Tenderstem, Cracked Hazelnuts

#### **Lamb Giouvetsi**

Slow Cooked Lamb Breast, Orzo, Confit Cherry Tomatoes, Feta Crumb, Marjoram

#### **Apple & Black Pudding**

Bury Black Pudding & Pork Bon Bon, Celeriac and Apple Slaw, Crispy Sage, Mustard Gel

~~~

Eton Mess

Raspberry Eton Mess, Meringue Shards, Macerated Strawberries

Bread & Butter Pudding

Orange Brioche Pudding, Proper English Custard, Glazed Apricot

~~~

**£24.95**