

THE HAY LOFT

ALLERTON MANOR

BUFFET MENU 15.50

SELECTION OF SANDWICHES

grated cheese, pepper, spring onion (V)

ham, tomato, chutney

egg mayonnaise (V)

HOT DISHES

please select one dish

all hot dishes are served with skinny fries

scouse, pickled beetroot, rustic bread & butter (GF*)

chicken curry, rice, naan bread (GF*)

crisp corned beef hash, lightly poached egg (GF)

DESSERTS

add a selection of desserts for 4.00 per person, cheese 6.00 per persons

black forest gateau (V)

cherry bakewell tart (V)

lemon cheesecake

all desserts are served with pouring cream

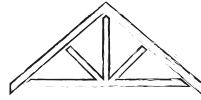
british cheeseboard, fizzy grapes, caramelised onion
chutney, carr's water biscuits (GF*)

TEA/COFFEE

2.00 per serving

(V) vegetarian, (GF) gluten free, (GF*) can be made suitable for gluten free

Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.



THE HAY LOFT

ALLERTON MANOR

BUFFET MENU

17.50

COLD MEAT PLATTER

served with soft-floured baps

british ham, homemade piccalilli
turkey breast, cranberry sauce
roast beef, horseradish sauce

DIPS

served with crudités

smoked mackerel pate (GF)
hummus (V) (VG) (GF)
olive tapenade (V) (VG) (GF)
tomato pesto (V) (VG) (GF)

SALADS

feta salad, olives, tomatoes, cucumber (V) (GF)
moroccan couscous, pomegranate, raisins (V)
mixed salad, tomatoes, spring onion, celery (V) (VG) (GF)

DESSERTS

add a selection of desserts for 4.00 per person, cheese 6.00 per persons

black forest gateau (V)
cherry bakewell tart (V)
lemon cheesecake

all desserts are served with pouring cream

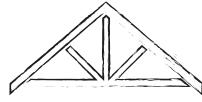
british cheeseboard, fizzy grapes, caramelised onion chutney,
carr's water biscuits (GF*)

TEA/COFFEE

2.00 per serving

(V) vegetarian, (GF) gluten free, (GF*) can be made suitable for gluten free

Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.



THE HAY LOFT

ALLERTON MANOR

BUFFET MENU

18.50

HOT SANDWICHES

pulled pork, sage & onion stuffing, soft-floured bap
turkey, crispy streaky bacon, sage & onion stuffing,
soft-floured bap
brie, roasted red pepper, pesto, ciabatta (V)

HOT ITEMS

chicken skewers, lemon, thyme, garlic (GF)
pork & black pepper chipolata sausages
tiger prawns, chilli, ginger, garlic (GF)
beef sausage rolls, caramelised red onion

SALADS

feta salad, olives, tomatoes, cucumber (V) (GF)
moroccan couscous, pomegranate, raisins (V)
mixed salad, tomatoes, spring onion, celery (V) (VG) (GF)

DESSERTS

add a selection of desserts for 4.00 per person, cheese 6.00 per persons

black forest gateau (V)
cherry bakewell tart (V)
lemon cheesecake

all desserts are served with pouring cream

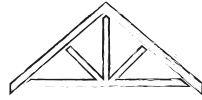
british cheeseboard, fizzy grapes, caramelised onion chutney,
carr's water biscuits (GF*)

TEA/COFFEE

2.00 per serving

(V) vegetarian, (GF) gluten free, (GF*) can be made suitable for gluten free

Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.



THE HAY LOFT

ALLERTON MANOR

BUFFET MENU

19.50

COLD MEAT PLATTER

served with soft-floured baps

british ham, homemade piccalilli
turkey breast, cranberry sauce
roast beef, horseradish sauce

HOT DISHES

please select two dishes

all hot dishes are served with skinny fries

scouse, pickled beetroot, rustic bread & butter (GF*)
chicken curry, rice, naan bread (GF*)
crisp corned beef hash, lightly poached egg (GF)
luxury fish pie, soft-boiled egg, mashed potato

SALADS

feta salad, olives, tomatoes, cucumber (V) (GF)
moroccan couscous, pomegranate, raisins (V)
mixed salad, tomatoes, spring onion, celery (V) (VG) (GF)
penne pasta, mozzarella, tomatoes, pesto (V)

DESSERTS

add a selection of desserts for 4.00 per person, cheese 6.00 per persons

black forest gateau (V)
cherry bakewell tart (V)
lemon cheesecake

all desserts are served with pouring cream

british cheeseboard, fizzy grapes, caramelised onion chutney,
carr's water biscuits (GF*)

TEA/COFFEE

2.00 per serving

(V) vegetarian, (GF) gluten free, (GF*) can be made suitable for gluten free

Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.