



**PICKLED  
WALNUT**

- CATERING WITH CHARACTER -



**BUFFET  
MENUS**

-



**PICKLED  
WALNUT**

- CATERING WITH CHARACTER -



**KNIFE  
AND  
FORK**

-



|  
**MENU ONE**  
|

Coronation chicken  
Prime pieces of tender chicken combined in a lightly spiced fruity mayonnaise  
(Vegetarian option provided)

-  
Scented rice salad topped with toasted almonds and boozy raisins

-  
Variety and sandwiches and wraps

-  
Tomato and mozzarella tartlets with pesto dressing

-  
Garden leaf salad with a herb dressing  
New potato salad dressed in vinaigrette

-  
Fresh fruit and mixed cake selection

|  
**MENU TWO**  
|

Platter of roast Goosnargh turkey served with chestnut stuffing and wild cranberry

-  
Homemade Cumbrian bacon and smoked cheese tarts (warm)

-  
Platter of poached salmon with garlic and sorrel aioli

-  
Plum tomato with minted cous cous v

Traditional coleslaw with pine nuts and sultanas v

Jersey royal potato salad with a shallot and chive dressing v

Mixed leaf salad with garden herb dressing v

Cucumber and dill v

-  
Assorted crusty bread

-  
English strawberry and sherry trifle

-  
Tea, coffee and orange juice

Prices available on request and bespoke quotes built for each venue and individual client .

|  
**MENU THREE**  
|

Platter of honey roast gammon served with spiced apricot chutney  
-  
Platter of Bowland beef served with candied shallots  
-  
Platter of pernod cured salmon  
-  
Goats cheese and roast red pepper tartlet v (warm)  
-  
Halsall carrot and chickpea salad v  
Roast beetroot and Delamere goat's cheese with kibbled walnuts v  
Mixed leaf salad v  
Tomato, feta and basil v  
-  
Assorted crusty bread  
-  
Duo of Valrhona chocolate terrine with raspberry coulis  
Citrus Tart served with orange and cardamom compote  
-  
Tea, coffee and orange juice

|  
**MENU FOUR**  
|

Platter of smoked meats with Lancashire pickles  
-  
Roast suckling pig with quince jelly and marjoram stuffing (hot)  
-  
North Sea crevettes served with marie-rose sauce  
-  
Roast red pepper and mozzarella terrine v  
Tabouleh v  
Fine beans with truffle, shallots and walnuts v  
Green salad with garden dressing v  
Tahini and chickpea salad v  
Red and gold cherry tomatoes v  
-  
Assorted crusty bread  
-  
Chocolate and hazelnut roulade  
A selection of fine British cheeses  
-  
Tea, coffee and orange juice



|  
**MENU FIVE**  
|

A selection of luxury bread and jersey butter

-

Ballontine of Scottish Salmon served with horseradish crème fraiche

-

Roast sirloin of Bowland beef served with mustard and caramelised onions (hot)

-

Wild mushroom and Garstang blue pithiviers

-

Smoked Goosnargh duck served with fig compote

-

Salad of artichokes and fine beans with an egg mimosa

Seared yellow fin tuna niciose

Goosnargh duck and noodle salad

Lancashire celeriac remoulade

Mescal leaf with a smoked garlic dressing (v)

-

Summer pudding served with Devonshire clotted cream

Chocolate tart with aniseed mascarpone

-

Tea, coffee and orange juice



**PICKLED  
WALNUT**

- CATERING WITH CHARACTER -



**FINGER  
FOOD**

-



**All our food is made with seasonally fresh produce, where ever possible we use fair trade products and all our menus are adaptable to suit any dietary requirements. All our menus are bespoke and we are able to change items to suit the individual's needs.**

|  
**MENU WL1**  
|

A selection of luxury sandwiches on various flavoured breads  
-  
Roast med veg and cherry tomato hummus en croûte  
-  
Goosnargh chicken garlic and sweet chilli brochettes  
-  
Smoked salmon and cream cheese herb scones  
-  
Selection of mini desserts

|  
**MENU WL2**  
|

A selection of luxury sandwiches on varied flavoured breads  
-  
Open brioche rolls with flaked hot house salmon and lemon aioli  
-  
Homemade Lancashire pork and chorizo sausage rolls with sundried tomato  
-  
A British mezze selection of dips, chips and flat bread  
-  
Satterthwaites pork pies and dill and mustard pickle  
-  
A selection of Mini desserts

Prices available on request and bespoke quotes built for each venue and individual client .

|  
**MENU WL3**  
|

A selection of luxury open sandwiches on varied flavoured breads

-  
Smoked cheese and onion parcels with stokes piccalilli

-  
A British mezze selection of dips, chips and flat bread

-  
Welsh lamb koftas served with mint yoghurt

-  
Hot house salmon and beetroot salad on walnut bread

-  
Wild mushroom pate served with truffle mascarpone v

-  
A selection of mini desserts

|  
**MENU WL4**  
|

A selection of open luxury sandwiches on varied flavoured bread

-  
Freshwater crayfish served with a lime aioli and dill

-  
Salmon and lemon thyme brochettes served with a caper mayo

-  
Chicken liver parfait with black cherry chutney

-  
Crispy bacon and Lancashire cheese tartlets

-  
Air dried tomato bruschetta with wild rocket balsamic glaze

-  
Carpaccio of Bowland beef with moffat chuckle

-  
A selection of luxury homemade desserts





|  
**MENU WL5**  
|

A selection of luxury sandwiches served on varied breads

-

Foie gras ballontine served with Madeira jelly

-

Smoked Haddock and crayfish roulade served with a puff pastry pillow.

-

Southport potted shrimps with a whole meal croûte

-

Aubergine caviar served with lemon and black pepper oil

-

Open mini bagels with a variety of fillings

-

Chicken, peanut and honey kebabs with soy dressing

-

Pickled walnuts with Garstang blue cheese served with walnut and raisin

-

A selection of mini dessert



**PICKLED  
WALNUT**

- CATERING WITH CHARACTER -



**LAZY  
SUSAN'S  
BUFFET**

-



|  
**MEAT**  
|

**We like to put at least 5 different things on the boards for you:**

-  
A selection of local cured meats to include, air dried Cheshire ham, Cumbrian chorizo, roast Bowland beef, chicken liver parfait and a homemade pork and stilton pie all served with accompaniments e.g. cranberry, mustard and piccalilli.

|  
**FISH**  
|

A selection of cold and freshly cooked fish sourced from Fleetwood Market to include oak smoked kiln roast salmon, smoked trout, mackerel pate, Southport potted shrimps and freshwater crevettes with Marie Rose sauce

|  
**MEZZE**  
|

A selection of hummus, baba ganoush, black olive tapenade, mushroom pate, soft Delamere goat's cheese with roast red pepper



|

## A SELECTION OF BREADS, GRISSINI AND DIPS

|

Served from a tweed basket to include flat bread, grissini, walnut and raisin bread, brioche and crust white bread

|

## SALADS

|

Roast beetroot and Delemere goat's cheese with kibbled walnuts (V)  
Plum tomato with mint couscous (V)  
Lancashire celeriac rémoulade (V)



**PICKLED  
WALNUT**

- CATERING WITH CHARACTER -



**GRAND  
GOURMET  
BUFFETS**

-



|  
**HOT DISHES**  
|

**Choose five from the following dishes:**

-  
Horseradish crusted sirloin of Bowland beef with caramelised onion chutney

-  
Honey roasted Cheshire ham with Uncle Roy's mustard

-  
Pugh's roast suckling pig with apple and rosemary sauce

-  
Roast crown of Bowland lamb with traditional accompaniments

|  
**COLD DISHES**  
|

Gravalax of Scottish salmon with lemon and fennel salad

-  
Seared yellow fin tuna niscoise

-  
Whole dressed Scottish salmon with smoked halibut and freshwater crayfish

-  
Platter of regional cooked meats to include salt beef, pickled tongue,  
air dried Cumbrian ham and homemade pork pie

-  
Goosnagh coronation chicken with hazelnuts and sultanas



|  
**VEGETARIAN**  
|

Formby asparagus and almond parcels served with Seville orange compote

-

Baby plum tomato and shallot tarts with Delamere goat's cheese

-

Roast peach, stilton and walnut platter

|  
**COLD DISHES**  
|

**Choose five from the  
following dishes:**

-

Coleslaw with pine kernels and brandy soaked raisins

-

Banks tomato mozzarella basil salad

-

Garden leaf salad

-

Hot buttered Jersey Royal potatoes

-

Lancashire gratin potatoes with smoked garlic and monks dairy cream

-

Tahini and chick pea salad



|  
**DESSERTS**  
|

**Desserts choose two of the following  
or four mini desserts:**

-  
Homemade summer pudding with Devonshire clotted cream

-  
Ginger Parkin cake with butterscotch crème Anglais

-  
Traditional cherry and kirsch trifle

-  
Duo of chocolate

**Coffee, Tea and Petit Fours supplement**





**PICKLED  
WALNUT**

- CATERING WITH CHARACTER -



**CASSEROLES**

-

|  
**CASSEROLE MENU**  
|

Lancashire Hot pot

-

5 hour braised shin of Hereford beef with candied shallots, mushrooms & Cumbrian bacon

-

Wilmslow porkies sausage casserole with field mushroom and slow cooked onion gravy

-

Cider braised Gloucester old spot pork with sage and caramelised apples

-

Goosnargh Chicken Thai curry with jasmine scented rice

-

Fleetwood fisherman's pie served with Kirkhams cheese crust

-

Bowland lamb shepherd's pie

-

Poached corn-fed Goosnargh chicken served with tarragon cream

-

Lasagne of confit red pepper and Delamere forest Goats cheese v

-

Wild mushroom ragout served with a hazelnut and sweet potato crust v

-

Game casserole with herb dumplings

-

Rabbit casserole braised in good red wine with candied onions and turned root vegetables

|  
**ACCOMPANIMENTS**  
|

Pickled cabbage, honey roast root vegetables, smoked garlic gratin potatoes,  
smoked cheese and chive mash, sautéed savoy cabbage and Cumbrian bacon,  
a medley of pod vegetables, garden leaf salad

Crusty bread and butter



**PICKLED  
WALNUT**

- CATERING WITH CHARACTER -



**MINI  
MAINS**

-



## | MINI MAINS |

- Lancashire hot pot with spiced red cabbage
- 
- Cider braised pork with sage and caramelised apples
- 
- Game casserole with herb dumplings
- 
- Falafels with mini pitas and a lemon chive aioli
- 
- Goosnargh chicken and leek pie
- 
- Steak au poirve with chunky chips
- 
- Mini eggs and bacon
- 
- Mini meat balls and spaghetti
- 
- Fleetwood fisherman's pie served with Kirkhams cheese crust
- 
- Lasagne of confit red pepper and Delamere forest goats cheese (v)
- 
- Wild mushroom ragout served with a hazelnut and sweet potato crust
- 
- Oxtail and sweet shallot suet pudding
- 
- 5 Hour braised shin of Hereford beef with candied shallots, mushrooms & Cumbrian bacon
- 
- Wilmslow porkies sausage casserole with field mushroom and slow cooked onion gravy
- 
- Pollack and chips with marrowfat peas and tartar sauce

We can be as elaborate or as simple as you require.