

CUTLERS HALL
HOT FORK BUFFET

MAIN COURSE ITEMS

served with seasonal vegetables

SLOW COOKED BRISKET OF BEEF
with pancetta and thyme dumplings.

LANCASHIRE HOTPOT OF SLOW COOKED LAMB SHOULDER
with pickled cabbage.

SOUTH INDIAN STYLE CHICKEN CURRY
with coconut milk and curry leaves with steamed basmati rice.

CUTLERS COTTAGE PIE
with fine steak mince, Henderson's relish, and cheddar mash.

FISHERMANS PIE
topped with crunchy cheddar mash.

CHICKEN, SMOKED BACON, MUSHROOMS AND LEEK PIE

VEGETARIAN

served with green salad or roast new potatoes

GRATIN OF BUTTERNUT SQUASH
and sweet potato with goats' cheese.

POTATO GNOCCHI
sautéed woodland mushrooms and leeks, with truffle oil.

CHAR GRILLED COURGETTE, PEPPER, AND AUBERGINE LASAGNE
with basil pesto and ricotta cheese.

CHEESE, POTATO AND ONION PIE
with vegetarian gravy.

CHESTNUT MUSHROOM, SQUASH AND SPINACH PIE
with vegetarian gravy.

DESSERT

CHOCOLATE AND CHERRY TORTE

FLOURLESS CHOCOLATE ORANGE CAKE

LEMON TART AND RASPBERRY

BAKED VANILLA CHEESECAKE
with berries.

PLEASE NOTE:

Choose two/three main course items (one choice must be a vegetarian) and one dessert for **all**.

All buffets include seasonal vegetables.

Nut Allergies:

All our meals, while maybe not containing nuts, are produced in an environment where nuts or nut traces may be present.