

**CUTLERS HALL**  
**HOT FORK BUFFET**

**MAIN COURSE ITEMS**

**SLOW COOKED BRISKET OF BEEF**

*Pancetta and thyme dumplings. Roast new potatoes.*

**LANCASHIRE HOTPOT OF SLOW COOKED LAMB SHOULDER**

*Pickled red cabbage.*

**CHICKEN CURRY**

*with coconut milk and curry leaves with steamed basmati rice. Nan breads.*

**CUTLERS COTTAGE PIE**

*Henderson's relish, and cheddar mash. Roast vegetables.*

**FISHERMANS PIE**

*Cheddar mash. Leeks and peas.*

**CHICKEN, SMOKED BACON, MUSHROOMS AND LEEK PIE**

*Roast vegetables.*

**VEGETARIAN, VEGAN AND GLUTEN FREE**

**ROAST VEGETABLE PASTA BAKE**

*with basil and vegan cheese & vegan pesto. Tomato, onion.*

**MUSHROOM AND LEEK PIE**

*with vegetarian gravy. Roast vegetables.*

**BUTTERNUT SQUASH CURRY**

*with coconut milk and curry leaves with steamed basmati rice. Nan breads.*

**DESSERT**

**CHOCOLATE TORTE**

**LEMON TART AND RASPBERRY - (Gluten Free)**

**VANILLA CHEESECAKE**

**CHOCOLATE AND CLEMENTINE TART - (Vegan. Gluten free)**

**PLEASE NOTE:**

*All pricing is exclusive of VAT.*

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

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

**TWO MAIN ITEMS £25 | THREE MAIN ITEMS £30**