

# The Bridgewater Hall

## Fork Buffet Menus

A hot, more filling option, specifically designed to be eaten whilst standing. Served to guests by our Bars & Catering Team, these menus are ideal for conferences, meetings, receptions and informal suppers. We offer set menus, with main course options and accompaniments carefully selected to complement each other.

### Fork Buffet Menu 1

£17.25

Slow-baked turkey, red pepper, sage and apple meatballs in a cherry tomato, leek and fennel sauce, served with pecorino and parmesan cheese, conchiglie pasta and sautéed aubergine and courgettes

Quorn, butternut squash, baby onion, fennel and sweet potato cottage pie, served with braised spiced red cabbage and vegetarian gravy (v)

Chocolate éclairs filled with Chantilly cream (v)

### Fork Buffet Menu 2

£18.95

Fricassée of corn-fed chicken, with shallots, pancetta, rosemary, white wine, oyster and pied bleu mushrooms, served with Charlotte potatoes and seasonal vegetables

Lancashire cheese, leek, sun-blushed tomato and basil bread and butter pudding, served with mint-buttered greens, Charlotte potatoes and a chive and wholegrain mustard cream sauce (v)

Mixed seasonal salad and wholegrain mustard vinaigrette (v)

Mango and raspberry cheesecake, with mixed berry sauce

### Fork Buffet Menu 3

£18.95

Pan-fried pavé of cod on a Brandade of salmon, celeriac, dill, chives, roast garlic and potato, accompanied with white wine, shallot and wild mushroom butter sauce and mixed peas

Sweet potato, cauliflower and chickpea Rogan josh, accompanied by saffron and coriander pilaf rice, cucumber yoghurt and mini poppadums (v)

Garden salad, mixed beans, asparagus, green onion, sun-blushed tomato, Lancashire cheese and fresh mint, with honey and mustard dressing (v)

Vanilla pannacotta tart, with blackberry compote

### Fork Buffet Menu 4

£22.50

Braised venison and beef bourguignon, with fondant potato and roast baby vegetables

Tagine of aubergine, mixed peppers, celeriac, apricots, tomatoes and baby corn, served with coriander, saffron and chilli-spiced couscous (v)

Quinoa salad of shaved white radish and carrots, sugar snap peas and cardamom, dressed with lime and olive oil (v)

Heritage tomatoes, cos lettuce, focaccia croutons and a parmesan and roast garlic mayonnaise (v)

Chocolate truffle torte, topped with strawberry and cream, and served with strawberry crème anglaise (v)

### Healthy Option Fork Buffet

£18.95

Citrus baked salmon fillet on a bed of orange, mixed peppers, parsley and red onion, served with chilli-scented pine nut couscous and sweet chilli dressing

Moroccan-spiced chickpea, okra, aubergine and mixed peppers, with raita dressing (v)

Feta cheese, cucumber, mixed olives, rocket and coriander salad (v)

Seasonal mixed fruit jellies, with fromage frais

Special dietary requirements catered for and allergen information available – please contact the Conference & Events Team for more information

ALL PRICES EXCLUDE VAT AT THE CURRENT RATE