

HOLDSWORTH HOUSE

HOTEL & RESTAURANT

Funeral Teas

BUFFET SELECTION

Warm individual goats' cheese, sun-blushed tomato & red onion quiche (V)

Apple and black pudding sausage rolls
Selection of filled crusty sourdough rolls
King prawn tempura, spicy chilli dip
Seasonal herbed wedge potatoes (v)
Homemade coleslaw (V)
Dressed garden salad (V)

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Fresh fruit salad & Simpson's double cream

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#### **HOT FORK BUFFET**

*All dishes served with seasonal vegetables*

Heather-reared Lonk lamb Lancashire hot pot, cooked slowly for 3 hours, served with pickled red cabbage

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Fleetwood fish pie: Fleetwood fish & seawater prawns baked with mashed potato, sprinkled with Mrs Kirkham's Lancashire cheese

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British white beef cottage pie served with pickled onion rings

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Shepherds pie with leeks and mashed potatoes

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Lasagne: Layers of Banks tomatoes, Bowland minced beef and a cream sauce, served with crusty garlic bread

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Bowland beef steak and mushroom pie, herbed short crust pastry crust, served with chipped potatoes

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Split red peppers, Mediterranean vegetables, glazed goats' cheeses served on couscous (V)

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Vegetarian Lasagne: Layers of roast Mediterranean vegetables with a cream sauce topped with creamy Lancashire cheese (V)

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Sandhams cheese & onion pie (V)

Enhance your buffet with extra salads:

Tomato, red onion & basil salad

Swiss potato salad

Homemade coleslaw

Tabouleh

Tossed English salad

### **DESSERTS**

Fresh fruit salad, Simpson's double cream

Sticky toffee pudding, butterscotch sauce

Bread and butter pudding, English custard, apricot sauce

Apple crumble, traditional custard

White chocolate & raspberry cheesecake

Chocolate tart & Simpson's cream

Please contact us to advise how many guests to cater for and we can calculate a price accordingly.