



*The*  
*Pickhill*

**Occasions & Events**



**The Tempest Arms**



# The Elslack Buffet

**£9.95 per head**

**A selection of closed sandwiches**

**Including:**

Home roasted ham, creamy egg mayonnaise & cress, prawn Marie Rose Lancashire cheese and spring onion, smoked chicken and tomato relish

**Bowls of chips**

With sea salt and black pepper seasoning

**Add** – a bowl of warming homemade soup to this buffet for an extra £2 per person

# The Marton Buffet

**£12.95 per head**

**A selection of closed sandwiches**

**Including:**

Home roasted ham, creamy egg mayonnaise & cress, Prawn Marie Rose, Lancashire cheese and spring onion

**Breaded haddock goujons and tartar**

**Home made sausage rolls**

**Mozzarella, tomato and basil pizzas**

**Bowls of chips**

With sea salt and black pepper seasoning

# *The Barnoldswick Buffet*

**£15.95 per head**

**Platters of hand carved ham**

And homemade piccalilli

**Pepper crusted roast beef**

And horseradish cream

**Hand raised pork pie**

And homemade chutney

**Baked salmon quiche**

Baked on the premises with fresh salmon

**Mixed chopped salad bowl**

With a light house dressing

**Herby baked new potatoes**

Sea salt and black pepper sprinkles

**Homemade coleslaw**

Our famous delicious salad treat

# *The Thornton Buffet*

**£16.95 per head**

**Chorizo and vegetable skewers**

Yorkshires finest chorizo

**Goats cheese and smoked bacon bruschetta**

Crusty baked breads with a delightful topping

**Spicy potatoes bravas**

Baby roasted potatoes in a spicy tomato dressing

**Baked salmon quiche**

Baked on the premises with fresh salmon

**Platter of cured meats**

Thinly sliced served with pickle garnish

**Tomato salad**

With rocket leaves and a light dressing

**Olives and sundried tomatoes**

In a light olive oil

**Crusty baked breads**

And real butter

# Sweet Treats

**£5.95 per head**

## **Our famous sticky toffee pudding**

With thick cream and a dredging of icing sugar

## **Lemon posset**

Creamy sharp citrus delight with a shortbread biscuit

## **Raspberry meringue**

Topped with thick cream, raspberries and fruity coulis

## **Classic sherry trifle**

Topped with thick cream and just enough sherry!

## **Warm chocolate fudge brownie**

With chocolate sauce drizzles and thick cream

# Hot Buffets

**£14.00 per head 1 x choice. £16.00 per head 2 x choice**

## **Chilli con carne**

With rice and garlic bread

## **Vegetable chilli**

With rice and garlic bread

## **Classic beef lasagne**

With garlic bread

## **Chicken tikka masala**

Medium spiced curry served with rice, chutney and poppadoms

## **Vegetable tikka masala**

With rice, chutney and poppadoms

## **Meat and potato pie**

Shortcrust pastry tray baked pie with pickled red cabbage and mushy peas

## **Shepherd's pie**

Made with minced lamb served with buttered peas and carrots

## **Chicken and ham pie**

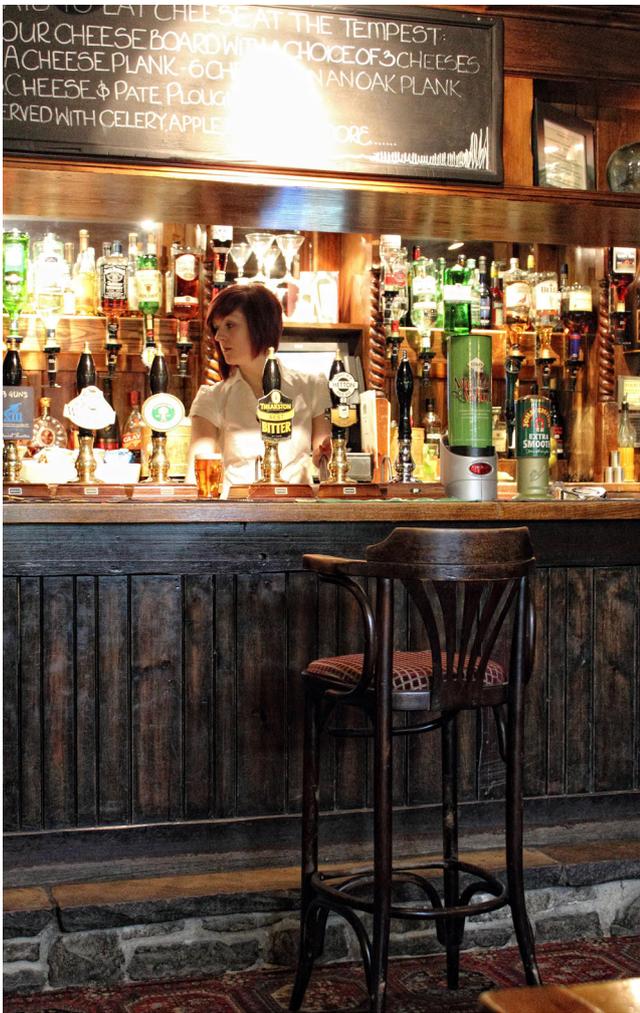
With fat chips and garden peas

## **Cottage pie**

Rich beef filling topped with creamy potato served with garden peas and carrots

## **Luxury fish pie**

Salmon, haddock and smoked haddock topped with a cheese melt mash served with garden peas



# Large Party Dining

Please choose 2 options only from each course

## STARTERS

£6.95 per head

### Button mushroom pot (v)

Simmered in a stilton sauce

### Home soup of the day

With bread rolls and real butter

### Classic prawn cocktail

With marie rose dressing and lemon

### Home made chicken liver pâté

House chutney, mixed salad leaves and toasted croutes

### Tomato and basil brushetta (v)

Little toasted delights with tomato and fresh basil

### Warm salad

Of bacon, sauté potato, mixed salad leaf and a herby mayonnaise

## MAINS

All main courses are served with panache of vegetables, buttered new potatoes and roast potatoes £16.95

### Slow cooked lamb shank

Cooked on the bone with a minted gravy

### Slowly braised brisket of beef

With roast gravy and Yorkshire pudding

### Roast chicken breast

Rich roast gravy and Yorkshire pudding

### Salmon fillet

With pink peppercorn hollandaise sauce

### Chicken breast

Wrapped in bacon with a Dijon mustard & cream sauce

### Classic fish pie

Topped with a cheesy mash

### Vegetable chilli (v)

Wild mushroom and basmati rice with sour cream

### Vegetable and lentil hot pot (v)

With crispy layered potato topping

### Goan vegetable curry (v)

Wild and basmati rice with a homemade pineapple chutney

# Large Party Dining

**cont...**

## **DESSERTS**

**£5.95 per head**

### **Home made lemon posset**

A little pot of sharp creamy lemoness shortbread biscuit

### **French lemon tart**

Classic tart with a sharp refreshing filling with a raspberry coulis

### **Baked vanilla cheesecake**

With strawberry compote

### **Mini pavlova meringue**

Discs of light meringue sandwiched with thick cream, raspberries and fruity coulis

### **Warm chocolate brownie**

Vanilla ice cream and a drizzle of chocolate sauce

### **Cheese and biscuit plate**

A duo of local cheese, celery, crackers and butter

### **Coffee or freshly brewed tea and mints**

**£2.00 Per head**





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