



**£10.50 per head**

Selection of finger sandwiches

Scones, Jam and vanilla cream

A Selection of chefs homemade cupcakes

Min chocolate éclairs,

Mini pavlova's

**Finger Buffet £11.95 per head**

Marinated chicken satay

Spiced lamp kofta

Cheese Profiteroles

Onion Bajis

Mini cottage pies

Mini beef and Yorkshire puddings

Homemade sausage rolls

Mini fish and chips

**Choose two from the hot selections £11.95 per head**

Classic beef bourguignon, served with steamed rice

Chicken chasseur, served with aromatic rice and garlic ciabatta

Thai green chicken curry served with a warm naan bread and jasmine rice

Vegetable/ Traditional Beef lasagne served with garlic ciabatta

Traditional Lancashire Hot pot served with pickled cabbage

All served with chips and salad



FOXFIELDS COUNTRY HOTEL  
EST 1988

**£12.95 per head**

Chicken goujons  
Salmon goujons with tartar sauce  
Selection of pizzas  
Homemade sausage rolls  
Platter of homemade finger sandwiches  
Dressed mixed salad  
Garlic bread glazed with cheese  
Hand cut chunky chips  
Homemade coleslaw  
Tomato and mozzarella salad

**£12.95 per head**

Pulled Pork sandwiches Carved at the buffet station by the chef  
Hand cut triple cooked chips  
Homemade coleslaw  
Homemade sage and onion stuffing and Apple sauce  
And a Vegetarian option of your choice

**£14.95 per head**

Thai marinated chicken pieces  
Poached Scottish salmon, dill mayonnaise  
Honey glazed ham  
Honey and mustard glazed chipolatas  
Smoked cheese and leek tartlet  
Garlic ciabatta glazed with mozzarella  
Tortilla chips, guacamole dip and red onion salsa  
Tomato, mozzarella and basil salad and aged balsamic  
Homemade coleslaw  
Mixed leaf salad



**BBQ £16.50**

Andertons Aged beef Burgers with brioche bun  
Marinated pork kebabs  
Andertons pork and leek sausages with caramelised onions  
Peri-peri spiced chicken drumsticks  
Jacket potatoes  
Coleslaw  
Potato and spring onion Salads  
Mixed lead salad

**Carved Buffet £26**

Platter of glazed ham  
Decorated peppered sirloin beef with horseradish cream  
Decorated Scottish salmon with dill mayonnaise  
Roast turkey with cranberry sauce  
Cascade of prawns and king prawns in a Marie rose  
Buttered asparagus  
Mixed leaf salad  
Tomato, basil and pesto salad  
Mediterranean pasta salad  
Hot new potatoes  
Homemade coleslaw  
Plus a dessert of your choice

The carved buffet is served at the buffet station by our head chef.



**Why not add a dessert £4 per head**

Homemade Sticky Toffee Pudding served with Butterscotch Sauce and Honeycomb Ice-Cream

Apple and blackberry crumble served Crème Anglaise

Glazed Lemon tart served with raspberry sorbet

Fresh fruit salad with cream

Strawberry pavolva topped with vanilla scented cream, finished with a fruit coulis

Chocolate and orange cheese cake topped with a pistachio crumb

Cheese& biscuits (supplement £1.50pp)

Classic Spanish style doughnuts rolled in cinnamon sugar served with a selection of chocolate sauce, apple puree and vanilla cream dipping sauces