

# 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. Please choose 1 meat option, 1 vegetarian or vegan option and 1 dessert option.

£22.50 per person

All our fork buffets are served with our Bridgewater Salad – broccoli, butternut squash, courgette, peppers, baby spinach, soya beans, peas, carrot and red cabbage, coated in our sweet and sour apple dressing

### Meat Options

Slow cooked boneless diced chicken thigh in a chorizo and roast pepper and tomato Spanish estofado, crispy bravas style potatoes

Malaysian chicken served with a coriander and coconut rice, lightly spiced creamy coconut curry sauce

Slow cooked boneless diced chicken thigh in a creamy mushroom, leek and pancetta sauce, crispy gnocchi

Chicken and mushroom cacciatore, chicken cooked in garlic, mushroom and tomato sauce infused with rosemary, served with crispy gnocchi

Oven baked Lancashire Mac and cheese topped with BBQ glazed pork belly bites, sweet and sour red onions and coriander leaves

Beef stroganoff served with mushroom, crispy onion and tarragon rice

Slow cooked pulled beef chilli served with steamed rice, sour cream and grated cheese

### Vegetarian/Vegan Options

Creamy white butter beans cooked in smoked paprika caramelised red onion and roast pepper Spanish estofado, crispy bravas style potatoes (vg)

Lightly spiced roast cauliflower, sweet potato and tofu coated in a katsu sauce, served with coriander and coconut rice (vg)

Puy lentil and mushroom risotto served with a cucumber and mint yoghurt (v)

Baked vegetables in a Moroccan spiced sauce, served with a saffron, fruit and mixed seed cous cous (vg)

Oven baked Lancashire mac and cheese, topped with bleu cheese glazed cauliflower bites (v)

### Desserts

Lemon tart served with maple glazed blueberries & fresh baby mint

Lemon grass and lime leaf crème brûlée, with fresh raspberries and white chocolate cookie

Buttermilk panna cotta, fresh strawberries, passion fruit and crushed meringue

Honeycomb and milk chocolate cheese cake, with pink grapefruit gel and fresh orange, micro mint shoots

Salted caramel and chocolate tart, mango, passion fruit and almond macaron, fresh raspberries and lemon balm

Cherry Bakewell, creamy Greek yoghurt, with beehive honey and toasted almond

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

ALL PRICES EXCLUDE VAT AT THE CURRENT RATE