

The Bridgewater Hall

Finger Buffet Menus

Ideal for conference and meeting lunches or dinners, this high quality menu is created by our Head Chef, with items on each menu designed to complement each other. Meat, fish and vegetarian options are always served from separate platters.

Finger Buffet Menu £18

Chefs selection of freshly prepared sandwiches
(Non-gluten available)

Pulled Cumberland pork sausage roll with sweet glazed apple,
crispy apple

Mixed veg spring roll, with sweet chilli and lime leaf

Welsh rarebit

Barbeque glazes chicken and roast pepper skewers, crispy onions

Corn on cob splits

Mix of 2 seasonal dessert pots

Add ons

£3 per person per item

Sweet potato and butternut squash bhaji, with mango chutney

Garlic and sage seasoned wedges

Cauliflower popcorn with Siracha mayonnaise

£3.50 per person per item

Houmous with crudites and pitta bread

Falafel bites with tzatziki

Halloumi fries with sweet chilli dip

Slow cooked shin of beef mini cottage pie with
creamy mashed potato

£3.70 per person per item

Roast vegetable and bulgar wheat salad, crumbled feta,
with Siracha dressing

Mini mozzarella and marinated cherry tomato

All additional items must be a minimum of 50% of total catering numbers

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

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

The Bridgewater Hall

Canapés

Ideal for receptions or pre-dinner drinks, these menus are made in-house, using the finest ingredients, beautifully presented, and circulated to guests.

£16 per person for a menu of four canapés – please select your menu from the options below

Additional canapés can be added at £2.50 per item, per person

From the Farm

Hot

Ham hock and parmesan croquette, sweet apple, garlic and sage seasoning

Mini Cumberland sausage roll, apple glaze

Lancashire hot pot pastie, brown sauce

Pepperoni pizza with mozzarella

Pulled pork and crispy potato bites, homemade BBQ sauce, torched corn (NG)

Mini cured ham and aged cheddar rolled toastie

Cheese burger, pickles and relish (120 max)

Cold

Smoked chicken Caesar salad croustade

Chorizo cheese straws

Smooth duck liver pate on toast, fig and port chutney

Cured Italian ham, melon and feta (NG)

From the Sea

Hot

Sticky lemon, chilli, soy king prawn skewers

Salt and pepper squid, sweet chilli and lime

Cold

White crab, avocado and mango sushi roll, wasabi and lime mayo, pickled ginger (NG)

Prawn cocktail croustade

Smoked salmon and cucumber roulade, lemon infused cream cheese (NG)

From the Field

Hot

Mushroom arancini, tarragon mayo and truffle dust (V)

Thai vegetable spring rolls with rice noodles, sweet chilli sauce (VG)

Sweet potato and butternut squash onion bhaji, mango chutney (VG) (NG)

Garlic mushroom and blue cheese vol au vents (V)

Crispy potato bites, truffle salt, parmesan mayo (V) (NG)

Vegetable samosas, mango chutney and spiced onions (VG)

Margherita pizza bites

Crispy rigatoni pasta filled with cauliflower and blue cheese (V)

Cold

Tomato bruschetta, mozzarella, balsamic, basil pesto (V)

Aubergine crostini with honey and sea salt (V)

Flat bread topped with houmous, beetroot, pickled red onions and pomegranate (VG)

From the Sweet Factory

White chocolate and raspberry panna cotta

Egg custard tart

Lemon meringue pie

Bakewell tart

Chocolate orange brownie

Selection of macaroons, chocolate, raspberry, lemon, salted caramel, vanilla and pistachio

Triple chocolate cookies

Homemade shortbread

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

The Bridgewater Hall

Breakfast, Afternoon Tea & Refreshments

Freshly brewed tea and coffee served with:

A selection of biscuits

£3.50 per person, per serving

A selection of mini pastries

£4.85 per person, per serving

A selection of breakfast canapés

£11 per person, per serving

Refreshments

Fruit juice £4 per litre

Apple, orange or cranberry juice
(charged on consumption)

Mineral water £4 per bottle
(charged on consumption)

Breakfast Smoothies

£5 per jug serving 4 people

Alternative milks available for all our smoothies

Please choose 2 flavours:

Greek yoghurt, banana, blueberry and honey

Classic fruits

Healthy greens

Spiced banana

Carrot cake

Pineapple and coconut

Breakfast Sandwiches

A selection of breakfast rolls

£7.25 per person

Fillings include:

Bacon

Sausage

Eggs

Grilled mushrooms with tomato bois boudran

Grilled halloumi

Afternoon Tea

A selection of savoury & sweet treats

£19.25 per person

A selection of traditional sandwiches and savoury scone:

Smoked salmon with crab and cucumber crème fraîche

Honey glazed ham with celeriac and mustard remoulade, crispy onions

Pulled chicken with smoked bacon and parmesan mayonnaise

Hens egg with avocado yoghurt and fresh cress

Lancashire cheese scone topped with red onion jam, crumbled goats cheese, peppery rocket, sweet balsamic

Cherry and raisin scones:

Freshly baked in Bridgewater Hall kitchens and served with clotted cream and strawberry jam

Selection of pastries:

Cherry Bakewell tart

Triple chocolate brownie with salted caramel

Lemon and raspberry macaroons

All served with a selection of teas or coffee on request

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

The Bridgewater Hall

Lunch & Dinner Banqueting Menus

Starters

Sweet potato and butternut squash soup, roast beetroot, and crumbled goats cheese, toasted pumpkin seeds (v) £5.95

Roast tomato and red pepper soup, fresh pesto, sweet balsamic, torn mozzarella (v) £5.95

Salad of roast and pickled beetroot, creamy cauliflower purée, fresh pomegranate seeds, topped crumbled goats' cheese, with toasted pumpkin seed dressing (v) £6.50

Smoked salmon, handpicked white crab crème fraîche, prawn Marie Rose, lemon pea shoots £7.00

Smoked chicken and bacon, torched gem lettuce, parmesan crumb, homemade Caesar dressing £6.75

Bridgewater prawn cocktail, shredded salad leaves with cucumber spaghetti, fresh water prawns, Marie Rose sauce, butterfly king prawns, tomato bois boudran relish £7.20

Chicken liver & brandy parfait with pistachios & fig jam £6.50

Maple glazed pressed ham, celeriac, pea and mustard crème fraîche, crispy onions £6.50

Meat & Fish Main Courses

Saffron marinated chicken breast, served on a roast pepper and chorizo estofado, paella arancini with Padron peppers £16.50

Garlic and rosemary infused chicken breast, wrapped in prosciutto ham, creamy leek, pancetta and peas, chestnut mushrooms, crispy gnocchi £16.75

Pan-roasted rosemary lamb rump, crushed confit garlic potatoes, torched gem leaves, tomato and olive dressing £20.00

Slow-roasted pork belly, French style peas and beans with pancetta, sweet apple, caramelised shallots and black pudding onion crumble, blackberry and cider sauce £17.25

Pan-roasted fillet of cod, crushed potatoes with peas, crispy scampi, rich brown shrimp tartare, hollandaise sauce, fresh pea shoots £19.75

Garlic and ginger salmon, creamy coconut rice, aromatic greens, sweet chilli and lime leaf dressing, toasted sesame seeds, coriander leaves, fresh chilli and spring onions £18.50

Slow cooked ox cheek in a rich red wine sauce, served on a creamy celeriac purée, mini pasty of mushroom duxelle, glazed carrots and tender-stem broccoli, finished with prosciutto crumb and watercress £19.95

Vegetarian Main Courses

Roast beetroot and pearl barley risotto topped with grilled goats' cheese, rocket pesto, crispy rocket and sugared walnuts (v) £16.75

Red lentil and spinach dhal topped with a sweet potato and carrot bhaji, coriander and lime pesto, cucumber and mint raita, sweet mango (v) £16

Salt baked celeriac topped with creamy garlic spinach and wild mushrooms, tender-stem broccoli, crispy gnocchi (v) £17

Halloumi steak topped with béarnaise butter, grilled tomato and roast mushroom, triple cooked chips, rocket and tomato salad, peppercorn sauce (v) £17

Creamy white bean, spinach and roast pepper Spanish estofado, paella arancini and Padron peppers (v) £16.50

Desserts

Lemon tart served with maple glazed blueberries and fresh baby mint £6.50

Lemon grass and lime leaf crème brûlée, fresh raspberries, with a white chocolate cookie £6.50

Buttermilk panna cotta, fresh strawberries, passion fruit and crushed meringue £6.50

Honeycomb and milk chocolate cheese cake, with a pink grapefruit gel and fresh orange, micro mint shoots £6.50

Salted caramel and chocolate tart, mango, passion fruit and almond macaron, fresh raspberries and lemon balm £6.50

Cherry Bakewell, creamy Greek yoghurt, beehive honey and toasted almond £6.50

Beverages

Tea & coffee £2.50

Tea, coffee & mints £3

Tea, coffee & petits fours £5.50

Selection of aperitifs Price on request

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



The Bridgewater Hall

Drinks

White Wines

Pinot Grigio, Pure – Italy (11%) £24

North east Italy. Light crisp and dry. Very moreish.

Chenin Blanc – France (12.5%) £25

This bone-dry white shows terrific balance, with refreshing acidity, juicy grapefruit aromas on the finish.

Sauvignon Blanc, Kuki – New Zealand (12.5%) £32

A favourite of most who drink it. Clean, rich and expressive, fruit driven wine with a gooseberry tang.

Alba Vega Albarino – Spain (13%) £32.50

A palate packed with green apple, orange peel and lime flavours. Its a simple wine at first, but there is definite complexity.

Red Wines

Merlot, Tonada Valle Central – Chile (13%) £24

Plums and damson on the nose, soft fruit on the palate with a hint of smoke.

Pitchfork Shiraz – Australia (14%) £25

Plums and damson on the nose, soft fruit on the palate with a hint of smoke.

Malbec Los Pampas Mendoza – Argentina (13.5%) £32

Outstanding Argentinean Malbec, layers of ripe fruit with hints of spiced raspberries and notes of smoke and spice.

Chianti – Italy (13%) £32.50

The palate is dry, fresh, mouth-cleansing, a superb match with roasted meats.

Sparkling Wine & Champagne

Prosecco Spumante, Borgo Alato –Italy (11%) £31

Fresh, dry and soft on the palate, this prosecco has a fruity and harmonious finish.

Gardet Origine Champagne (12.5%) £40

Rich, full flavoured and elegant.

Lanson Champagne (12.5%) £53

Refined, elegant and refreshing.

Soft Drinks

Orange Juice (42 kcal) per litre £3.85

Mineral Water (0 kcal) 750ml £3.85

Coca Cola Zero (0 kcal) 200ml £2.50

Diet Coca Cola (0 kcal) 200ml £2.50

Lemonade (18 kcal) 200ml £2.50

Appletizer (47 kcal) 275ml £3.20

Tonic Water (21 kcal) 125ml £2.40

Slimline Tonic Water (2 kcal) 125ml £2.40

Fevertree Tonic Water (30 kcal) 200ml £3.25

Bitter Lemon (27 kcal) 125ml £2.40

Ginger Ale (38 kcal) 200ml £3.25

Tomato Juice (14 kcal) 125ml £2.40

Pineapple Juice (54 kcal) 125ml £2.40

Draught Beer

Heineken (5%) pint/half £5.70/£4

Amstel (4.1%) pint/half £5.50/£2.60

Maltsmiths IPA (4.6%) pint/half £6/£3

Bottled Beers/Cider

Birra Moretti (4.6%) 330ml £4.80

Heineken 0.0% (0%) (21 kcal) 330ml £3.70

Bulmers Original (4.5%) 500ml £6.60

Old Mout (4%) 500ml £6.60

Calories per 100ml
Adults need around 2000 kcal a day.

Alcohol by volume in brackets (ABV)

Food Allergy or Intolerance?

If you have a food allergy, intolerance, or coeliac disease – please speak to our Food & Beverage Team for further information about the ingredients in your food and drink before you order.

ALL PRICES EXCLUDE VAT AT THE CURRENT RATE

