



ALLSEASONS  
*Clubhouse*

# GRAZING TABLE

*Designed for sharing.*

CHOOSE 3 FROM EACH SECTION

## FARM AND SEA

Beef roasted rare with cracked pepper and salt  
Ham roasted with sugar, mustard and honey  
West Yorkshire turkey roasted in a sage butter  
Poached salmon and Greenland prawns

## FARMERS YARD

Large pigs in blankets  
Raised pork pie  
Handmade sausage rolls  
Lancashire cheese  
Chicken liver pâté, date and apple chutney

## THE FIELD

Red coleslaw  
Vine tomato and mozzarella with basil  
Cous cous with roasted summer vegetables and herbs  
Greek salad  
Green salad with a honey and mustard dressing  
New potatoes bound with a chive mayonnaise  
Noodle, peanut and herb salad with a sweet and sour dressing  
Bulgur wheat with roasted squash and fennel  
Pea, broad bean and crispy pancetta with a mint dressing

*Vegan, vegetarian, coeliac, dairy free or nut allergy? Tell us and we will look after every guest.*



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*Desserts served canapé size.*

CHOOSE 3 FROM THE PANTRY

## THE PANTRY

Apple crumble, warm vanilla custard  
Baked vanilla cheesecake, crushed berries  
Blueberry frangipane, berry compote  
Chocolate brownie, raspberry gel  
Chocolate torte, salted caramel  
Crème brûlée tart  
Crème brûlée, citrus shortbread  
Dark chocolate mousse, honeycomb  
Eton mess  
Glazed lemon tart  
Burnt lemon posset  
Raspberry panna cotta  
Trifle of amaretto berries, white chocolate mousse  
Warm sticky toffee apple pudding, toffee sauce, vanilla custard (Kilner jar)  
White chocolate and raspberry cheesecake, berry coulis

## TO FINISH

Cherry Red coffee and teas from a station for 70% (supplement charge)

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