

PARTY BUFFETS

Party Buffets available from 10 - 35 persons

NAME

COMPANY NAME

CONTACT NUMBER

EMAIL

DATE

NO. IN PARTY

TIME

DEPOSIT £5x no. of people

all meals must be pre-booked and a £5 deposit per person is required at time of booking

NUMBER OF ITEMS

6 ITEMS

1	<input type="checkbox"/>	2	<input type="checkbox"/>	3	<input type="checkbox"/>	4	<input type="checkbox"/>	5	<input type="checkbox"/>
6	<input type="checkbox"/>	7	<input type="checkbox"/>	8	<input type="checkbox"/>	9	<input type="checkbox"/>	10	<input type="checkbox"/>
11	<input type="checkbox"/>	12	<input type="checkbox"/>	13	<input type="checkbox"/>	14	<input type="checkbox"/>	15	<input type="checkbox"/>

Please tick selected items

8 ITEMS

1	<input type="checkbox"/>	2	<input type="checkbox"/>	3	<input type="checkbox"/>	4	<input type="checkbox"/>	5	<input type="checkbox"/>
6	<input type="checkbox"/>	7	<input type="checkbox"/>	8	<input type="checkbox"/>	9	<input type="checkbox"/>	10	<input type="checkbox"/>
11	<input type="checkbox"/>	12	<input type="checkbox"/>	13	<input type="checkbox"/>	14	<input type="checkbox"/>	15	<input type="checkbox"/>

Please tick selected items

10 ITEMS

1	<input type="checkbox"/>	2	<input type="checkbox"/>	3	<input type="checkbox"/>	4	<input type="checkbox"/>	5	<input type="checkbox"/>
6	<input type="checkbox"/>	7	<input type="checkbox"/>	8	<input type="checkbox"/>	9	<input type="checkbox"/>	10	<input type="checkbox"/>
11	<input type="checkbox"/>	12	<input type="checkbox"/>	13	<input type="checkbox"/>	14	<input type="checkbox"/>	15	<input type="checkbox"/>

Please tick selected items

THE PALATINE

CASK ALE BAR

Christmas Menu

Available from 28th November - 23rd December 2011

12.00 - 9.00pm

The Palatine, The Crescent
Morecambe LA4 5BZ

Telephone: 01524 410503
www.thepalatine.co.uk



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Lunch

2 Courses £15.95 3 Courses £17.95

Starters

Roasted Butternut Squash and Ginger Soup

Topped with crème fraiche and served with crusty brown bread

01

Smoked Salmon and Spinach Roulade

Smoked salmon, cream cheese and spinach presented in a traditional roulade rested on a bed of dressed mixed leaves

02

Duck and Champagne Terrine

Served on a bed of mixed leaves with toasted bread and a homemade cranberry chutney

03

Mains

Roast Turkey

Homemade stuffing, sausages wrapped in bacon and our own cranberry chutney. Served with home roasted potatoes, seasonal vegetables and a rich, homemade gravy

04

Roast Beef

Served with creamed horseradish, home roasted potatoes, seasonal vegetables and a rich, homemade gravy

05

Roasted Fillet of Salmon

Topped with a tangy red pepper sauce and rested on a bed of crushed potatoes, served with seasonal vegetables

06

Parsnip, Cranberry and Chestnut Roast

Drizzled with a Port Jus, served with home roasted potatoes and season vegetables

07

Desserts

Traditional Steamed Christmas Pudding

Served with a homemade brandy sauce

08

Chocolate Truffle Cheesecake

Served with Double Jersey ice cream and dusted with chocolate powder

09

Warm Winter Berry Compote

Seasonal berries served with a Champagne Sorbet

10

Lancashire Cheese Platter

Local Lancashire Cheeses served with oat crackers and slices of crunchy red apple

11

Buffet

Please choose from the following options

6 Items £8.00 8 Items £10.00 10 Items £12.00
(minimum of 10 people per party)

Pork and Sage Sausage Rolls

Oven baked pork and sage, wrapped in puff pastry

01

Sticky Devilled Sausages

Served with a homemade cranberry chutney

02

Mini Yorkshire Puddings

Filled with roast beef and topped with horseradish sauce

03

Chicken Drumsticks

Marinated in honey and wholegrain mustard

04

Mini Christmas Pizzas

Torn turkey breast topped with cranberry sauce and brie

05

Chicken Skewers

Chicken infused with a port and red wine marinade, served with a cranberry dipping sauce

06

Fish Goujons with Tartare Sauce

Strips of haddock coated in a Lancaster Red beer batter served with a homemade tartare sauce

07

Seafood Platter

Salmon, prawns and smoked mackerel served with a zesty Marie Rose and horseradish

08

Californian Tortilla Wraps

Filled with poached salmon, avocado pear and watercress

09

Prawn Cocktail Salad

Fresh prawns bound in marie rose sauce served on a bed of iceberg lettuce, cucumber, tomatoes and wedges of lemon

10

Pesto and Tomato Bruschetta

Freshly chopped tomatoes on garlic infused toasted french bread topped with homemade green pesto

11

Tartlets

Goat's cheese, red onion and thyme

12

Greek Salad Tortilla Wraps

Filled with red onion, olives, feta cheese, cucumber and peppers

13

Vegetarian Sausage Rolls

Cheddar cheese and sage and onion wrapped in puff pastry and oven baked

14

Mixed Wild Mushrooms

Sautéed in sherry, cream and herbs

15

All buffets served with,

Baskets of bread, potato salad, coleslaw, mixed salad mayonnaise, tomato chutney and pickled onions

SIT DOWN DINNERS

Sit down Christmas Parties available from 4 - 28 people per party

NAME

CONTACT NUMBER

DATE

NO. IN PARTY

TIME

DEPOSIT £5x no. of people

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NAME

STARTER

MAIN

DESSERT

NAME

STARTER

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DESSERT

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