

# THE HAY LOFT

ALLERTON MANOR

## BUFFET MENU 15.50

### SELECTION OF SANDWICHES

grated cheese, pepper, spring onion (V)

ham, tomato, chutney

egg mayonnaise (V)

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### HOT DISHES

*please select one dish*

*all hot dishes are served with skinny fries*

scouse, pickled beetroot, rustic bread & butter (GF\*)

chicken curry, rice, naan bread (GF\*)

crisp corned beef hash, lightly poached egg (GF)

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### DESSERTS

*add a selection of desserts for 4.00 per person, cheese 6.00 per persons*

black forest gateau (V)

cherry bakewell tart (V)

lemon cheesecake

*all desserts are served with pouring cream*

british cheeseboard, fizzy grapes, caramelised onion  
chutney, carr's water biscuits (GF\*)

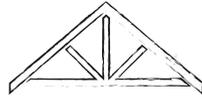
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### TEA/COFFEE

*2.00 per serving*

(V) vegetarian, (GF) gluten free, (GF\*) can be made suitable for gluten free

Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.



# THE HAY LOFT

ALLERTON MANOR

## BUFFET MENU

17.50

### COLD MEAT PLATTER

*served with soft-floured baps*

british ham, homemade piccalilli  
turkey breast, cranberry sauce  
roast beef, horseradish sauce

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### DIPS

*served with crudités*

smoked mackerel pate (GF)  
hummus (V) (VG) (GF)  
olive tapenade (V) (VG) (GF)  
tomato pesto (V) (VG) (GF)

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### SALADS

feta salad, olives, tomatoes, cucumber (V) (GF)  
moroccan couscous, pomegranate, raisins (V)  
mixed salad, tomatoes, spring onion, celery (V) (VG) (GF)

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### DESSERTS

*add a selection of desserts for 4.00 per person, cheese 6.00 per persons*

black forest gateau (V)  
cherry bakewell tart (V)  
lemon cheesecake

*all desserts are served with pouring cream*

british cheeseboard, fizzy grapes, caramelised onion chutney,  
carr's water biscuits (GF\*)

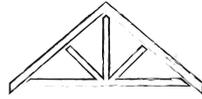
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### TEA/COFFEE

*2.00 per serving*

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# THE HAY LOFT

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## BUFFET MENU

18.50

### HOT SANDWICHES

pulled pork, sage & onion stuffing, soft-floured bap  
turkey, crispy streaky bacon, sage & onion stuffing,  
soft-floured bap  
brie, roasted red pepper, pesto, ciabatta (V)

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### HOT ITEMS

chicken skewers, lemon, thyme, garlic (GF)  
pork & black pepper chipolata sausages  
tiger prawns, chilli, ginger, garlic (GF)  
beef sausage rolls, caramelised red onion

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### SALADS

feta salad, olives, tomatoes, cucumber (V) (GF)  
moroccan couscous, pomegranate, raisins (V)  
mixed salad, tomatoes, spring onion, celery (V) (VG) (GF)

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### DESSERTS

*add a selection of desserts for 4.00 per person, cheese 6.00 per persons*

black forest gateau (V)  
cherry bakewell tart (V)  
lemon cheesecake

*all desserts are served with pouring cream*

british cheeseboard, fizzy grapes, caramelised onion chutney,  
carr's water biscuits (GF\*)

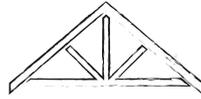
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### TEA/COFFEE

*2.00 per serving*

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# THE HAY LOFT

ALLERTON MANOR

## BUFFET MENU

19.50

### COLD MEAT PLATTER

*served with soft-floured baps*

british ham, homemade piccalilli  
turkey breast, cranberry sauce  
roast beef, horseradish sauce

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### HOT DISHES

*please select two dishes*

*all hot dishes are served with skinny fries*

scouse, pickled beetroot, rustic bread & butter (GF\*)  
chicken curry, rice, naan bread (GF\*)  
crisp corned beef hash, lightly poached egg (GF)  
luxury fish pie, soft-boiled egg, mashed potato

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### SALADS

feta salad, olives, tomatoes, cucumber (V) (GF)  
moroccan couscous, pomegranate, raisins (V)  
mixed salad, tomatoes, spring onion, celery (V) (VG) (GF)  
penne pasta, mozzarella, tomatoes, pesto (V)

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### DESSERTS

*add a selection of desserts for 4.00 per person, cheese 6.00 per persons*

black forest gateau (V)  
cherry bakewell tart (V)  
lemon cheesecake

*all desserts are served with pouring cream*

british cheeseboard, fizzy grapes, caramelised onion chutney,  
carr's water biscuits (GF\*)

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### TEA/COFFEE

*2.00 per serving*

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