



Sandwiches

(Minimum 10 persons)

Sandwich platters to include 4 x fillings chosen from the selection provided on thick cut wholemeal, farmhouse and white breads

Also available as an open sandwich or made with bespoke artisan breads (Please enquire for details)

Gluten free sandwiches or rolls and allergens catered for upon request

Meat: 1 round per person @ £4.25 p/h

Honey roast ham with English mustard

Coronation chicken

Roast beef with horseradish sauce

Classic club sandwich with chicken, crispy bacon, tomato, lettuce and mayonnaise

Roast ham and mature cheddar with a light grain mustard mayo

New York Deli with pastrami, cheese, dill pickle, mustard mayo and lettuce

Fish: 1 round per person @ £4.25 p/h

Smoked salmon and cream cheese

Tuna, cucumber and gherkin mayonnaise

Poached salmon and cucumber

Prawn cocktail with Marie rose dressing

Smoked mackerel with pickled beets and horseradish dressing

Vegetarian: 1 Round per person @ £3.50 p/h

Classic free-range egg mayonnaise with mustard cress

Free range egg, tomato and watercress

Curried chick pea, raisin, red pepper and spring onion with mango mayonnaise and baby leaf spinach

Mature cheddar cheese with good old Branston pickle

Crumbly Lancashire with pickled onions

Cream cheese, tomato and baby spinach leaves

Ploughman's with mature cheddar, tomato, lettuce and pickle

Chilled Savouries

Meat

Miniature pork pies with pickles

Scotch eggs with piccalilli

Rustic pork and herb sausage rolls topped with toasted seeds

Coronation chicken tartlets with toasted almonds and dried apricots

Gala pie with good old Branston pickle

Chicken liver pate with crostini to dip

Chilli and lime glazed chicken skewers

Roast beef and Yorkshire pudding with horseradish cream

Fish

1970 `s style Prawn cocktail vol au vents

Lemon & lime salmon cups

Smoked salmon pate with toasted pitta fingers to dip

Smoked salmon and cream cheese bagels

Potted salmon and crisp breads

Brioche Toasts topped with Creme Fraiche, Smoked Salmon and Chilli Jam

Salmon nicoise basket with soft boiled egg and fine beans

Vegetarian

Roast cherry tomatoes and red onion tart with wilted spinach and Kent cheddar

Mushroom, garlic & thyme pastries

Parmesan sable with sun blush tomato, black olive and goats curd

Goats cheese, asparagus and red onion jam tartlet (Seasonal)

Vegetable frittata with herb mayo

Mozzarella, cherry tomato and black olive skewer with basil pesto

Seasonal Vegetables with dipping sauce

Sable biscuit with asparagus cream and black sesame seeds (Seasonal)

Mini Greek salad with feta, mint, olives, cucumber and tomato

3 x Items @ £6.95

5 x Items @ £9.95

£7 x Items @ 12.95

Sweet

Fresh sliced fruit platter with fruit dipping sauce

Fruit scones, clotted cream, preserves

Lemon drizzle cake

Chocolate brownies

Miniature lemon posset

Baby chocolate pots

Meringues with strawberry and cream

Banoffee toffee tarts

Mini Bakewell tarts

Miniature eclairs selection

£2.95 per item

Information

Hire Options

Crockery, cutlery

Glassware

Quality white trestle linen

Quality white linen napkins

Delivery and Staffing Options

Delivery on disposables with disposable napkins

Delivery on china with collection arranged

Delivery, layout, staff for assisted service

Notes

Orders to be placed for a minimum 20 persons a minimum of three working days in advance please.

Lilys Social Kitchen will provide a detailed quote inclusive of staffing and hire subject to venue, tailored to your specific requirements.

All prices subject to VAT charged at the current prevailing rate 20%