

**Menu 6 £8.95 per person**

A selection of sandwiches and open rolls on granary & white bread  
 Smoked salmon & cream cheese  
 Ham & onion marmalade  
 Free range egg mayonnaise & watercress  
 Tasty Lancashire cheese with an apple, date & damson chutney  
 Hand cooked crisps  
 Scones with cream and jam, Butterfly cakes  
 Lemon drizzle cake, Chocolate tiffin

**Menu 7 Canapés & Nibbles £6.75 per person**

Marinated mixed olives  
 Our own roasted spicy cashew nuts  
 Root vegetable crisps  
 Bruschetta topped with cherry tomatoes, garlic & basil  
 Mini cheese scones  
 with smoked salmon & dill and olive tapenade toppings  
 Puff pastry bites with Anchovy, chilli & tomato · Spinach & goats cheese

**Menu 8 Finger Buffet £9.35 per person**

A selection of sandwiches and open rolls  
 Smoked salmon & cream cheese  
 Ham & onion marmalade  
 Free range egg mayonnaise & watercress  
 Tasty Lancashire with an apple, date & damson chutney  
 Tortilla chips with salsa, guacamole and garlic mayo for dipping  
 Frittata – a fresh herb Spanish omelette  
 Smoked mackerel paté with horseradish on mini oatcakes or blinis  
 Chicken satay served with our own satay sauce (n)  
 Café made falafels with a sweet chilli dip  
 'Cherrybell' red peppers stuffed with cream cheese

**Menu 9 Salad Buffet £11.25 per person**

Thai fish cakes served on a bed of sesame noodles  
 Creamy curried chicken on lemon rice  
 Oven baked maple coated local ham served with a traditional Cumberland sauce  
 A selection of vegetarian tartlets filled with :  
 Caramelised onion and goats cheese  
 Spinach, feta and pine nuts  
 Roast vegetables and pesto

**A choice of 3 salads from :**

Salad leaves with a mixed crunchy salad  
 Potato and mint salad · Coleslaw with toasted seeds  
 Beetroot and orange · Carrot and sultana  
 Cous cous – with loads of fresh herbs and apricots  
 A selection of café made breads & butter portions

**Terms and Conditions**

- The Beer Hall can accommodate up to 100 people with food with no other activity (band/disco etc.). If you are thinking of having entertainment we would strongly recommend having the food in the café. We are trying to provide you with the best possible deal however we are governed by VAT legalities! Hot buffets have VAT included in the price. Cold, unattended buffets (in the Beer Hall) don't. Any buffets in the Café have VAT on top.  
 See 'Evening/Party Menus in the café
- Hire of china and metal cutlery add £1pp.
- If you wish us to serve your buffet there will be extra staffing costs and for cold buffets the whole cost incurs VAT @ the prevailing rate.
- A minimum deposit of £50 is required on confirmation of booking and the balance due on presentation.
- All losses must be paid for.
- Nos. to be catered for must be given 7 days in advance.



The River Bar – a great space for all sorts of celebrations & functions. Whatever the 'do', it does go better with food from Wilf's & proper beer, expertly served by the talented & charming Beer Hall staff or for big 'do's' (over 100) hire both of us for a great party space!

We have carefully thought out Wilf's Buffet Menus to give a balance that caters for a variety of diets and is visually (and actually) very appetising! If, however, these don't quite fit the bill we are happy to quote for a bespoke buffet

We will set up the buffet in the Beer Hall. Cold buffets will be left unattended but hot buffets will be monitored and topped up if necessary.

The price includes crockery, cutlery, serviettes and setting up, cold buffets are served using tasteful, disposable crockery and cutlery (all biodegradable). Hot buffets use china.

Buffets are available to groups of 10+

For full beer hall hire details call 01539 825260 or Email [info@hawksheadbrewery.co.uk](mailto:info@hawksheadbrewery.co.uk)

Please feel free to discuss your buffet requirements with us with no obligation.

### Hot Buffet Menu £9 per person

Choose up to 3 hot buffet items plus 3 'extras'  
From the list below – price includes china crockery

#### Meaty Options

- Lamb Hot Pot • Lamb Curry • Lamb Moussaka
- Creamy Curried Chicken
- Beef Lasagne • Chicken and Bacon Lasagne
- Traditional Beef Chilli
- Cumberland Sausage Casserole
- Cottage Pie • Meat & potato pie

#### Fishy Options

- Creamy Fish Pie • Smoked Mackerel Dauphinoise

#### Veggie Options

- Spinach & Feta Cheese Filo Pie • Veggie Curry
- Catalan Pie – roasted veggies & pesto with puff pastry
- Sweet Potato Stew • Mushroom Moussaka
- Veggie Lasagne • Wilf's Veggie Chilli

#### Extras incl Salads

- Baked Potato • Rice • Naan Bread • Pitta Bread
- Garlic Bread • Cafe made Bread Rolls and Butter
- Curry Pickles • Red cabbage • Mushy Peas

#### SALADS – Coleslaw • Curried Rice Salad

- Mixed Leaves with a Crunchy Salad • Potato Salad
- Mexican Bean Salad • Fruit & seed carrot salad
- Bulgar Wheat Salad • Pepper and Sweetcorn Salad
- Italian Pasta Salad • Waldorf Salad

### Cheap & Cheerful £7.25 per person

For the budget minded! min. Café fee still applies

Choose 2 items from the list below  
plus 1 'Extra' item (or half and half)

- Cumberland Sausage Casserole • Cottage Pie  
Wilf's Veggie Chilli  
Veggie or Meaty Pasta Bake

### Menu 1 £5.25 per person

A selection of sandwiches,  
Free range egg mayo & cress  
Cheese & Pickle

Tuna & cucumber, Ham & tomato  
or other fillings to suit

Sausage rolls (Meaty & Veggie  
Crisps

A selection of Wilf's Café made cakes

### Menu 2 Salad Buffet £6.95 per person

Sliced Cumbrian Turkey, Sliced ham  
Staveley butcher made Cumberland Sausage

A selection of quiches

Plus 3 salads from the list

A selection of our own Café made breads

### Menu 3 Finger Buffet £7.95 per person

A selection of wraps & open rolls  
with fillings as menu 1

A selection of quiches

BBQ chicken strips

Pizza bites

Mushroom vol au vents

Chunky Cumberland Sausage on sticks  
with mustard & chutney

Veggie Samosas with cucumber raita  
Tortilla chips with salsa & hummous

### Menu 4 Salad Buffet £8.25 per person

Various quiche, Pizza slices

Sliced local ham

Creamy curried chicken

Smoked salmon & cream cheese bites

Veggie samosas with cucumber raita  
Crisps

Plus 3 salads from the hot buffet list

A selection of our own Café made breads

### Café made Sweets

May be added to any buffet menu

Up to 10 people – 1 sweet,

11-23 people – 2 sweets

24-32 people – 3 sweets

33 + people – 4 sweets

### Cold Sweets £3.15pp

Chocolate profiteroles • Black Forest gateau

Bakewell tart • Trifle • Apple pie

Baked Cheesecake • Fresh fruit salad

### Cold Sweets £3.95 pp

Red berry pavlova • Lemon Tart

Rich Chocolate truffle torte

### Hot Sweets £3.80pp (only with hot buffets)

Sticky toffee pudding (with toffee sauce),

Bread and butter pudding,

Peach and black cherry crumble,

James' pudding – plums and almonds

topped with chocolate sponge,

all served with custard or cream.

### The following all for a minimum of 10 portions

Cheese platter & biscuits – £3.75pp

Fruit bowl – £1.60pp • Prepared fruit platter – £2.20pp

Also a Wedding Cheese Cake – POA

### Extras

- A centre piece dressed Salmon or salmon portions

POA– price varies on portion size, wild or farmed

- Our own roast joint of Ham or Beef

for you to carve yourself – POA

### The following all for a minimum of 10 portions

- Smoked salmon & prawn platter £3.90pp

- Meat platter of beef, ham & turkey – £4.30pp

- Salads (from list) – 90p pp

Selection of our own Café made breads – 70p pp