



delegate menu selector

*Heathcotes Outside are as passionate about the environment as they are about their food.
Wherever possible we will source your ingredients from our local growers and suppliers.
However it should be noted that this is subject to seasonal availability*



Menu Selector 1

Woodland mushroom and celeriac soup with vegetable crisps

Salad of crispy pancetta, asparagus, poached egg, Maltaise sauce

Salmon supreme, roasted beetroot, horseradish crème fraîche

Marinated prawns, avocado frittata

Potted ham, soft green peppercorns, tomato pickle

Puree of leek, potato and spinach soup

*Supreme of Goosnargh chicken, pancetta and mozzarella,
rösti potato, char grilled vegetables, basil sauce*

Confit lamb, crushed potatoes, baby spinach, garden peas

Baby gammon joint, parsley potatoes, root vegetables, mustard jus

Daube of beef, creamed potatoes, glazed carrots, red wine sauce

Slow roasted pork belly, carrot and parsnip puree, cider fondant, roasting juices

Baked fillet of salmon, viennoise crust, rissole potatoes, chive velouté

Black cherry and almond tart, cardamom anglaise

Dark chocolate torte, vanilla cream

Banana and butterscotch pudding, caramel sauce

Lime and lemon curd posset. spiced oranges

Heathcotes bread and butter pudding, apricot compote

Apple and ginger bread crumble tart, honeycomb cream

Coffee and chocolates

£26.00 per person including VAT

Please select one dish from each course to create your set menu, we are unable to offer a choice of dishes for our menus

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Please select five items in addition to the sandwiches to complete your menu

A selection of open and closed sandwiches:

Smoked salmon and cream cheese bagel, caper and red onion salsa

Feta, sun blushed tomato and basil quiche

Tuna and guacamole wraps

Lancashire cheese and leek rarebit

Bacon, lettuce and tomato croissants

Teriyaki salmon and sweet pepper brochettes

Mini pork and apple burgers

Goats cheese and pepper dew tarts

Chicken yakitori

Smoked cheddar pear and fromage frais tortilla

Smoked bacon and chicken liver pate, crostini

Finnan haddock and prawn croquette

Chocolate and orange brownie

Spiced plum cake

Black cherry and almond tart

Vanilla brulee

Seasonal berry vacherin

Basket of seasonal fruit

Sandwiches and select any 5 for £ 10.75 inc. VAT

Any additional items £1.75 inc. VAT each

Tea and coffee £1.50 inc. VAT per person per serving