

THE QUEENS
LYTHAM

Buffet Menus

PREMIUM

25.00pp | Minimum 20 people

TRIO OF SANDWICHES
Honey roast ham, salad & mustard mayonnaise
Lancashire cheese & chutney (v)
Tuna & cucumber

BUFFALO CHICKEN SKEWERS
House hot sauce

GREEK SALAD (v)
Feta, tomato, cucumber, red onion,
olives, house dressing

PATATAS BRAVAS (v)
Smoky tomato ragu, aioli, crispy potatoes

**HOMEMADE
PORK SAUSAGE ROLLS**

PASTA SALAD (v)
Pesto, parmesan & tomato

LAMB KOFTA LOLLIPOPS
Garlic yoghurt, mint, coriander, pomegranate seeds

SALT & PEPPER CAULIFLOWER FRITTERS (ve)
Sesame seeds, pickled chilli

MALAYSIAN FISH CAKES
Asian slaw, sweet chilli

ONION BHAJIS (ve)
Mango chutney

MINI FISH & CHIP CUPS
HONEY GLAZED CHIPOLATAS

MIXED FRUIT PAVLOVA (v)
Tropical fruit, mixed berries, fresh cream & mint

RASPBERRY CHEESECAKE (v)

STREET FOOD

22.00pp | Minimum 20 people

BEEF BURGER SLIDERS
British beef, American cheese, mac sauce

KOREAN FRIED CAULIFLOWER (ve)
Gochujang sauce, sesame seeds, lime, coriander

BUFFALO CHICKEN SKEWERS
House hot sauce

LAMB KOFTA LOLLIPOPS
Garlic yoghurt, mint, coriander, pomegranate seeds

MINI FISH & CHIP CUPS
HUMMUS & PITTA BREADS (ve)

MALAYSIAN POTATO CAKES (ve)
Asian salad, sweet chilli

FOUR CHEESE & ONION CROQUETTES (v)
Parmesan & truffle

GREEK SALAD (v)
Feta, tomato, cucumber, red onions,
olives, house dressing

PASTA SALAD (v)
Pesto, parmesan & tomato

PATATAS BRAVAS (v)
Smoky tomato ragu, aioli, crispy potatoes

MIXED FRUIT PAVLOVA (v)
Tropical fruit, mixed berries, fresh cream & mint

ADD DRINKS TO ANY PACKAGE

Unlimited Tea & Filter Coffee 2.75pp | Prosecco Reception 6.00pp
5 bottles of selected beer 20.00 | Bottles of House Wine 20.00

AFTERNOON TEA

18.00pp | Minimum 20 people
Available until 5pm daily

TRIO OF SANDWICHES
Honey roast ham, salad & mustard mayonnaise
Lancashire cheese & chutney (v)
Tuna & cucumber

FISH CAKES
Chunky tartare sauce

PASTA SALAD (v)
Pesto, parmesan & tomato

HOMEMADE PORK SAUSAGE ROLLS

KOREAN CHICKEN SKEWERS
Gochujang sauce, sesame seeds, lime, coriander

**SALT & PEPPER
CAULIFLOWER FRITTERS (ve)**
Sesame seeds, pickled chilli

GREEK SALAD (v)
Feta, tomato, cucumber, red onion,
olives, house dressing

SKIN ON FRIES (ve)

CREAM TEA SCONES (v)
Chantilly cream, fresh strawberries

FORK BUFFET

19.00pp | Minimum 20 people
Choose two options

SHEPHERD'S PIE
Smoked cheddar mash, pickled red cabbage, baked breads

VEGAN MASSAMAN CURRY (ve)
Roasted aubergine, broccoli, spinach,
sweet potato, chickpeas & pak choi, crispy shallots,
roasted peanuts & coriander, steamed rice

PULLED BEEF CHILLI CON CARNE
Braised beef shin, taco beans, mixed peppers, coriander rice,
tortilla chips, pico de gallo, sour cream, guacamole

CHICKEN, HAM & LEEK PIE
Creamy wholegrain mustard sauce, puff pastry lid,
garlic roasted new potatoes, green beans

ALLERGIES | INTOLERANCES | DIETARY REQUIREMENTS
Allergies, intolerances, or dietary requirements: please notify us when pre-ordering

Booking T&C's

A non-refundable £5pp deposit will be required
to confirm your reservation.

Buffet option must be submitted to us
7 days prior to your booking.

We don't split bills; you will be presented
with one itemised bill upon departure.

A discretionary 10% service charge will be
applied to tables of 14+.

