

PARTY BUFFETS

Party Buffets available from 10 - 35 persons

NAME

COMPANY NAME If Applicable

CONTACT NUMBER

EMAIL

DATE

NO. IN PARTY

minimum of 10 people

TIME

DEPOSIT £5x no. of people

all meals must be pre-booked and a £5 deposit per person is required at time of booking

BUFFET ITEMS

6 8 10 please tick the number of items you wish to have

Please tick the desired items

1	<input type="checkbox"/>	2	<input type="checkbox"/>	3	<input type="checkbox"/>	4	<input type="checkbox"/>	5	<input type="checkbox"/>	6	<input type="checkbox"/>	7	<input type="checkbox"/>	8	<input type="checkbox"/>	9	<input type="checkbox"/>
10	<input type="checkbox"/>	11	<input type="checkbox"/>	12	<input type="checkbox"/>	13	<input type="checkbox"/>	14	<input type="checkbox"/>	15	<input type="checkbox"/>	16	<input type="checkbox"/>	17	<input type="checkbox"/>	18	<input type="checkbox"/>

If you would like to hold your Christmas event at The Sun but cannot see exactly what you are looking for on this menu please do not hesitate to contact us and we will endeavour to cater for your own personal needs. Other options include canapés or cheese buffets (from our renowned Cheese board Menu), and we can include drinks packages where required. Please drop in or give us a call to discuss any specific ideas or wants you may have.

BUFFET

Minimum of 10 people per party

Please choose from the following list -

6 Items £8.00
8 Items £10.00
10 Items £12.00

Available All Day

- 01 Smoked salmon and cream cheese on herb scones
- 02 Mini fish and chips
- 03 Smoked haddock and mushroom tartlets

- 04 Cherry tomato and basil bruschetta (v)
- 05 Smoked Lancashire, spinach and beef tomato quiche (v)
- 06 Herbed pikelets with a pear and blue cheese topping (v)
- 07 Field mushrooms stuffed with sun blush tomato, parmesan, red onion and herbs (v)
- 08 Filo pastry baskets filled with sun blush tomatoes, mozzarella and basil (v)
- 09 Mediterranean vegetable kebabs (v)
- 10 Greek salad wraps (v)
- 11 Caramelised red onion and feta tartlets (v)
- 12 Mini roasted vegetable frittatas (v)
- 13 Roasted figs wrapped in parma ham (v)

- 14 Sausage rolls
- 15 Devilled sausages with a lime and mango dip
- 16 Mini Yorkshire puddings filled with turkey and cranberry sauce
- 17 Mini sausage and mash
- 18 Chicken drumsticks marinated in honey and wholegrain mustard

All buffets served with

Bread, crackers, mixed leaf salad, coleslaw, potato salad, and chutneys. Any other specific dietary requirements should be mentioned at time of booking.

CHRISTMAS AT



Telephone: 01524 66006

63-65 CHURCH STREET | LANCASTER
LANCASHIRE | LA1 1ET

www.thesunhotelandbar.co.uk

available from the
**22nd November -
22nd December**

Christmas Menu is not
available on Friday
evenings and all
day/night Saturday



LUNCH

2 Courses £12.95

3 Courses £15.95

12.00pm - 3.00pm

(please book early to avoid disappointment)

STARTERS

- 01 Butternut squash and ginger soup finished with creme fraiche and served with a hand baked mini loaf (v)
- 02 Home cured gravlax of salmon with beetroot and dill, finished with a honey and mustard drizzle. Served with rocket and scottish oat cakes
- 03 Home made potted beef topped with a chilli butter, served with piccalilli and sour dough bread

MAINS

all mains served with seasonal vegetables and potatoes unless otherwise stated

- 04 Honey glazed turkey, served with a chipolata wrapped in smoked bacon, sage and cranberry stuffing, bread sauce and a light turkey gravy.
- 05 Roast strip loin of beef served with rosemary Yorkshire, winter vegetables, roast potatoes, our own horseradish sauce and a red wine gravy
- 06 Baked fillets of trout on a bed of new potatoes, leeks and cherry tomatoes. Finished with a lemon beurre blanc
- 07 Wild mushroom, leek and Lancashire cheese pie, served with spiced pickled red cabbage and a white wine veloute (v)

DESSERTS

- 08 Homemade Christmas pudding served with brandy sauce
- 09 Homemade chocolate brownie sundae with candied orange and cranberries (v)
- 10 Individual rhubarb and ginger steamed pudding served with honey infused custard (v)

DINNER

2 Courses £14.95

3 Courses £17.95

5.00pm - 9.00pm

STARTERS

- 01 Aubergine caviar served on garlic brochette, topped with sun blush tomatoes and finished with a balsamic glaze (v)
- 02 Pan fried wood pigeon on a bed of straw potatoes with a thyme and redcurrant jus
- 03 Breaded camembert studded with rosemary and garlic, served with a homemade orange and cranberry sauce
- 04 Marinated tiger prawns infused with chilli, lime, ginger and coconut, served traditionally in a glass with toasted artisan bread

MAINS

all mains served with seasonal vegetables and potatoes unless otherwise stated

- 05 Honey glazed turkey, served with a chipolata wrapped in smoked bacon, sage and cranberry stuffing, bread sauce and a light turkey gravy.
- 06 Homemade jerusalem artichoke and mixed nut roast, served with sauteed mushrooms, wild spinach and a creamy vermouth sauce (v)
- 07 Garlic and rosemary infused lamb cutlets, served on a bed of creamy mashed potato, buttered savoy cabbage and a redcurrant jus
- 08 Herb crusted cod fillet, served with a Lancashire cheese mash, buttered broccoli and walnuts, finished with a chive butter

DESSERTS

- 09 Homemade Christmas pudding served with brandy sauce
- 10 Baked vanilla cheesecake with a mulled plum compote and a cinder toffee ice cream (v)
- 11 Apple, raisin and cinnamon crumble, served with homemade vanilla custard (v)
- 12 Sticky toffee and banana trifle, topped with fresh whipped cream and chocolate shavings (v)

SIT DOWN DINNERS

Sit down Christmas Parties available from 2 - 28 people per party

NAME

CONTACT NUMBER

DATE

NO. IN PARTY

TIME

DEPOSIT £5x no. of people

all meals must be pre-booked and a £5 deposit per person is required at time of booking

Please Tick appropriate Box

LUNCH

DINNER

NAME

DESSERT

NAME

STARTER

MAIN

DESSERT

NAME

STARTER

MAIN

DESSERT

NAME

STARTER

MAIN

DESSERT

NAME

STARTER

MAIN

DESSERT

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MAIN

DESSERT