

# Dinner Menu Selector 1

For your event, please select one dish from each course along with one vegetarian starter and main course. In addition to vegetarian meals we are also able to cater for vegan, gluten free or any other special dietary requirements that your guests may have.

At LCCC we pride ourselves on the professionalism of our events and catering teams, and should you require any help to choose a menu, our staff will be more than happy to help. Also our Head Chef will gladly customise a menu to fit your requirements. Please contact our events co-ordinators on 0161 282 4020.

## STARTERS

Chicken liver parfait, pancetta, red onion chutney, marmalade crostinis  
Leek and potato broth with "barbicans" rosemary and potato bread  
Local asparagus, sun blushed tomato and herb salad, lemon oil  
Smoked salmon, dill potato salad, beetroot puree, aged balsamic  
Mrs Kirkhams Lancashire cheese and sweet onion tartlet, pesto salad, walnut olive oil  
Peppered chicken, pineapple and pine kernel salad, splash of lime and honey

## MAIN COURSES

Breast of cornfed Goosnargh chicken, lyonnaise potatoes, garden greens, garlic cream  
Baked fillet of salmon, garden pea and mushroom risotto, seasonal greens and citrus veloute  
Leg of lamb roast, glazed root vegetables, truffle mash, barley broth  
Baby gammon filled with forest mushrooms, herb roasted potato, bashed peas and Dijon gravy  
Pot roasted beef, mustard mash, buttered cabbage and carrots, Wainwright's jus  
Chorizo stuffed chicken wrapped in parma ham, crushed rosemary potatoes,  
fine green beans, tarragon jus

## DESSERTS

Glazed lemon tart, fruit compote  
Sticky toffee pudding, butterscotch custard  
Vanilla and nutmeg pannacotta with ginger bread  
White chocolate and raspberry cheesecake, sugared pecans, clotted cream  
Chocolate truffle torte, Tia Maria syrup  
Apple crumble tart, cinnamon cream

Freshly brewed fair trade coffee and amaretto biscuits

## ADDITIONAL COURSE

Selection of local cheeses, celery, sweet chutney and biscuits



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# Dinner Menu Selector 2

For your event, please select one dish from each course along with one vegetarian starter and main course. In addition to vegetarian meals we are also able to cater for vegan, gluten free or any other special dietary requirements that your guests may have.

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## STARTERS

Sweet potato, coconut and lime soup, vegetable samosa  
Prawn and crayfish cocktail, citrus caper mayonnaise  
Ham hock, black pudding and butternut squash terrine, bay leaf, homemade piccalilli  
Fresh asparagus, Serrano ham, kumquat and coriander drizzle  
Glazed goats cheese, Italian herbs, tomato and courgette compote, basil oil splash  
Fan of two melons, seasonal fruit, pomegranate chutney

## MAIN COURSES

Fillet of pork, potato and parsnip rosti, woodland mushrooms, baby onions, English cider jus  
Roast rump of lamb, champ potatoes, charred vegetables, red wine jus  
Steamed loin of cod, gingered pak choi and lime vegetables, sweet potato rosti,  
soya and sesame drizzle  
Breast of Goosnargh cornfed chicken filled with spinach and sun-blushed tomatoes,  
crushed dauphinoise potato, garden peas, minted cream  
Pot braised shoulder of lamb, rosemary lyonnaise, wilted greens  
Cumbrian turkey rolled in pancetta, fondant potato, buttered carrot and swede,  
red current gravy

## DESSERTS

Vanilla crème bruleé, baked fig, clotted cream  
Toffee panacotta, walnut whip, chocolate cream  
Individual black forest gateaux, berry compote  
Passion fruit and lemon torte, baked peach, clotted cream  
Chocolate cappuccino, mascarpone cream  
Treacle tart, toffee custard

Freshly brewed fair trade coffee and chocolate petit fours

## ADDITIONAL COURSE

Selection of local cheeses, celery, sweet chutney and biscuits



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# Dinner Menu *Selector 3*

For your event, please select one dish from each course along with one vegetarian starter and main course. In addition to vegetarian meals we are also able to cater for vegan, gluten free or any other special dietary requirements that your guests may have.

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## STARTERS

Lancashire black pudding, local asparagus, poached egg and hollandaise sauce  
Pressing of ham hock, pistachio and herbs, pear puree, rocket and walnut salad  
Cod rarebit, frieze, roasted garlic and beetroot compote  
Courgette, thyme and honey cured bacon soup  
Smoked Cumbrian chicken Caesars salad  
Salad of roast duck with chilli and lemongrass dressing

## MAIN COURSES

Roast sirloin of beef, horseradish mash, courgette, asparagus and spinach, basil jus  
Lamb rump filled with Garstang blue and shallots, boulangere, root vegetables and barley fusion  
Breast of Cumbrian duck, oriental vegetables, sesame fried potato, plum and oyster syrup  
Tuna loin, spinach and green bean salad, rissole potatoes, aged balsamic  
Blackened rack of lamb, rosemary potatoes, fruit braised red cabbage and asparagus tips, mint gravy  
Chicken breast stuffed with honey cured bacon, mushrooms, Lancashire cheese and truffle oil  
Saffron mash, barrelled root vegetables, tarragon veloute

## DESSERTS

Orange marmalade and brioche bread and butter pudding, clotted cream  
Fig and blueberry sponge, vanilla custard  
Manchester tart, nut brittle and honey comb cream  
Assiette of dessert  
Pear and liquorish torte with bertie's assortment  
Apple and sultana crumble, toffee custard

Freshly brewed fair trade coffee and chocolate petit fours

## ADDITIONAL COURSE

Selection of local cheeses, celery, sweet chutney and biscuits



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# Vegetarian Menus

Please select one vegetarian starter and main course to accompany your main meal. We are also able to cater for vegan, gluten free or any other special dietary requirements that your guests may have.

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## STARTERS

Beef tomato, mozzarella cheese, woodland mushroom and asparagus ragout with basil oil  
Lancashire muffin, glazed goats cheese, poached egg and spinach, hollandaise drizzle  
Pea and shallot risotto cake, coriander butter sauce, rocket and pistachio salad  
Fresh asparagus, white stilton and apricot salad, walnut and basil oil  
Char-grilled vegetable terrine, frizee, homemade piccalilli, sweet marmalade crostinis  
Pumpkin ravioli, courgette and tomato ragout, parmesan cheese sprinkle  
Penne, spinach leaves, fresh pesto, olives and parmesan salad with lemon oil drizzle  
Roasted vine tomato soup, balsamic splash, pesto crostinis

## MAIN COURSES

Roasted aubergine filled with forest mushrooms, leeks and shallots, garlic cream sauce  
Gnocchi with lemon butter sauce, baby vegetables and soft herb goats cheese  
Vegetable and brie strudel, sweet potato chips, parsley sauce  
Pancake and vegetable lasagne, chunky tomato stew, rocket, parmesan and basil oil  
Oriental vegetable and pak choi stir fry, rice and pea cake, crispy noodles, sesame oil  
Mixed bean and lentil cassoulet, Cheshire cheese and spinach mash  
Wild mushroom and vegetable pave, tempura vegetables, walnut oil  
Rissotto of root vegetables, parmesan, leeks, mizuna and chilli salad



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# Day Delegate Package 1

Our day delegate packages have been designed to assist organisers with the co-ordination of conferences, meetings, seminars or training sessions in The Point. Prices are inclusive VAT at the current prevailing rate.

## STANDARD PACKAGE

### ON ARRIVAL

Traditional herbal and fruit teas, fair trade coffee and shortbreads

### MORNING BREAK

Traditional herbal and fruit teas, fair trade coffee and shortbreads

### LUNCH

Selection of open and closed sandwiches  
Please select four (4) items from our finger buffet menu  
Plus chef's choice of dessert and fruit  
Traditional herbal and fruit teas, fair trade coffee, jugs of iced water with Vimto

### AFTERNOON BREAK

Traditional herbal and fruit teas, fair trade coffee with Eccles cakes and shorbread

### STATIONERY AND AUDIO VISUAL:

LCD Projector (front projection only)  
Screen  
Flipchart with markers  
Two hand held radio microphones  
Wi-Fi Access  
Organisers Stationery box  
Black out facility  
Event Manager

### GENERAL

Main meeting room hire  
Jugs of iced water (with slices of lemon if required)  
Note paper and pencils  
Free un-reserved car parking and bike racks (subject to availability)



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# Day Delegate Package 1 Menu

## FINGER BUFFET

Selection of open and closed sandwiches

Please select four (4) items from the list below in addition to the sandwiches to complete your menu

- Sundried tomato and cheese quiche (V)
- Chicken tikka skewers, minted yoghurt (H)
- Selection of regional chipolata sausages, maple mustard
- Vegetable spring rolls, samosas, bhajis (V)
- Lamb koftas, cucumber raita
- Lancashire cheese and broccoli tart (V)
- Pressed ham hock, homemade piccalilli
- Sticky BBQ ribs
- Chinese style chicken wings
- Lemon and black pepper chicken skewers (H)
- Potato wedges, curried mayonnaise (V)
- Jerk chicken drummers
- Black and white pudding has brown
- Vegetarian dim sums, soy sauce spring onion dip (V)
- Vegetable terrine, mustard chutney (V)
- Salmon fishcake, spring onion and lemon oil
- Home baked Cornish pasties, onion relish
- Vegetable skewers with feta cheese (V) (H)
- Rosemary and garlic potatoes (V)
- Field mushrooms filled with brie and cranberries (V)
- Salmon goujons, citrus mayonnaise
- Mixed leaf and house dressing (V) (H)
- Homemade coleslaw (V)
- Penne pasta, olives, parmesan, spinach and pesto oil (V) (H)

(V) – Vegetarian Option

(H) – Healthy Option



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# Day Delegate Package 2

## EXECUTIVE PACKAGE

### ON ARRIVAL

Traditional herbal and fruit teas, fair trade coffee and light continental breakfast

### MORNING BREAK

Traditional herbal and fruit teas, fair trade coffee, freshly baked flapjack

### LUNCH

Please select two (2) meat dishes, one (1) vegetarian dish and two (2) accompaniments from our fork buffet selector

Plus chef's choice of dessert and fruit

Traditional herbal and fruit teas, fair trade coffee, jugs of iced water with Vimto

### AFTERNOON BREAK

Traditional herbal and fruit teas, fair trade coffee, tea cakes and scones

### STATIONERY AND AUDIO VISUAL:

LCD Projector (front projection only)

Screen

Flipchart with markers

Two hand held radio microphones

Wi-Fi Access

Black out facility

Event Manager

### GENERAL

Main meeting room hire

Jugs of iced water (with slices of lemon if required)

Note paper and pencils

Free un-reserved car parking and bike racks



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# Day Delegate Package 2 Menu

## FORK BUFFET

Please select two (2) meat dishes, one (1) vegetarian dish and two (2) accompaniments to complete your menu

Seafood risotto  
Traditional Lancashire hotpot, braised red cabbage  
Jerk chicken, gunga peas and rice  
Roast belly pork with Asian spices, boiled rice  
Spanish pork and chorizo stew, herb crumble  
Coq au vin, truffle mash  
Beef and ale stew, horseradish dumplings  
Moroccan lamb tagine with minted cous cous  
Pancake layered vegetable lasagne, home made coleslaw (V)  
Poached Cumbrian chicken, spicy ratatouille (H)  
Chicken oriental stir-fry, egg fried rice  
Moroccan chick pea and vegetable tagine, boiled rice (V) (H)  
Homemade shepard's pie, baby beets  
Bean and vegetable sausage cassoulet, saffron mash (V)  
Lemon chicken with garlic and cream, onion rice  
Lancashire sausages, bubble and squeak, fried onions  
Vegetable stir-fry with slow roasted garlic and noodles (V) (H)  
Tandoori chicken massala, pilaff rice  
Sesame pan-fried beef, oriental greens, chilli noodles (H)  
Maple and mustard glazed gammon, buttered cabbage  
Roasted chilli vegetables with garlic sauce, brown rice (V) (H)  
Griddles chicken, pepper and courgettes  
Wholemeal pasta, salmon, spinach leaves, sesame seeds and herbs (H)

## FORK BUFFET ACCOMPANIMENTS

PMinted greens (courgette, beans, spinach) (H)  
Rosemary and garlic parmentier potatoes  
Hot minted new potatoes (H)  
Tomato, red onion, mozzarella and rocket salad (H)  
Roasted sweet potato, pine kernals and baby herb salad (H)  
Mustard potato salad  
Baby mixed leaf and watercress, aged balsamic  
Basket of continental rolls  
Broccoli, pak choi, coriander, spring onion salad with basil oil (H)  
Charred root vegetables (H)  
Homemade coleslaw  
Pitta bread and naan breads  
(V) – Vegetarian Option  
(H) – Healthy Option



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# Breakfast Selector

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## BREAKFAST SELECTOR

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Dry cured bacon or Lancashire sausage or free range egg  
Served on a rustic bread roll

Lancashire crumpet of smoked salmon, spinach, poached egg and hollandaise

## EARLY BREAKFAST

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Freshly baked flapjack with Ann Forshaw's yoghurts

## EGG BENEDICT VEGETARIAN

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Buttered spinach and poached egg served on a toasted muffin, hollandaise sauce

## CONTINENTAL BREAKFAST BAGEL

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Salami, air dried ham and Lancashire cheese

## LIGHT CONTINENTAL BREAKFAST

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Plate of air dried ham, salamis and Lancashire cheeses  
Selection of freshly baked pastries, croissants, breads and preserves

## ENGLISH BREAKFAST

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Lancashire sausage, dry cured bacon, Bury black pudding, lyonnaise potato, field mushroom  
Tomato, scrambled eggs and warm rolls

## VEGETARIAN BREAKFAST

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Vegetarian sausage, tomato, field mushroom, buttered spinach and poached egg, warm rolls

All served with traditional, herbal and fruit teas, fair trade coffee



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# *One Bite Canapés*

## ONE BITE CANAPÉS

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Maple and mustard chipolatas  
Mrs Kirkham's Lancashire cheese and onion tart  
Cones of scampi and chips  
Thai vegetable dim sums  
Mini lamb koftas mint and lime raita  
Lemon and cracked pepper chicken skewers  
Spam fritters, mustard mayonnaise  
Duck parfait tartlet  
Mistoliva olives  
Haddock and spring onion risotto cake  
Black pudding hash brown  
Chorizo sausage crostini  
Bleikers smoked blinis  
Black and white pudding tower  
Roast belly pork with Asian spice  
Smoked chicken and curried fruit mayonnaise cups  
Ham hock terrine, piccalilli  
Sesame prawn toast  
Melon ball and prosciutto

Minimum of four (4) items per selection

Lancashire County Cricket Club are as passionate about the environment as we are about food, wherever possible we will source ingredients from our local growers and suppliers.

However it should be noted this is subject to seasonal availability