



PIPERS GARDEN EVENTS

MENU

VISIT, LIKE & FOLLOW US ON SOCIAL MEDIA
DON'T MISS A THING!



pipers restaurant



pipers_garstang

BREAKFAST BUFFET

BUCKS FIZZ, TEA FROM THE MANOR, LYTHAM COFFEE, ORANGE JUICE

MINI PASTRIES, MUESLI POTS, FRUIT PLATTER
MUFFINS, CONTINENTAL FISH, MEATS, CHEESES
FRENCH TOAST, AMERICAN PANCAKES
EGGS FLORENTINE
CRISPY BACON
HONEYWELLS SAUSAGE
SCRAMBLED EGG

FROM £20.00PP

LITE BUFFET

ASSORTMENT OF HOMEMADE SANDWICHES:

PRAWN & MARIE-ROSE
BEEF & FRIED ONIONS
SAVOURY CHEESE, LOCAL HAM & CHUTNEY
EGG MAYO

••

HAMLET SAUSAGE ROLLS
PORK PIES & PICKLE
PIPERS BIG FAT CHIPS

FROM £15.00PP

HOT BUFFET

HOT DISH 1

CHICKEN WRAPPED IN PARMA HAM SERVED WITH TOMATO & CORIANDER SAUCE

HOT DISH 2

PAN SEARED SEABASS FILLETS ON A BED OF SALSA VERDE

HOT DISH 3

HOMEMADE BEEF BOURGUIGNON

SIDE DISHES

CAULIFLOWER CHEESE

STAR ANISE CARROTS

PIPERS BIG FAT CHIPS

BUTTERED NEW POTATOES

BOILED RICE

PUDDINGS

HOMEMADE STICKY TOFFEE PUDDING

RASPBERRY CHEESECAKE & CREAM

FROM £25.00PP

CANAPÉS

SAVOURY CANAPÉS

BEEF BRISKET BON BON WITH STICKY BBQ SAUCE

SMOKED SALMON & CHIVE BLINIS

MINI PIPERS BURGER

ROASTED CHERRY TOMATO & MOZZARELLA TART

MINI TOAD IN THE HOLE

MAC & CHEESE BALLS

SWEET TOOTH CANAPÉS

BRANDY CUSTARD CHOUX BUNS

STRAWBERRY ETON MESS

CHOCOLATE COATED MARSHMALLOWS

CITRUS POSSETS & RASPBERRY

MINI TRIFLES

THIS IS BASED OFF 1 OF EACH ITEM PER PERSON AND ARE MADE IN HOUSE BY OUR CHEFS

HOT MEATS

HOT ROASTED MEAT JOINTS CHOICE:

ROAST BRITISH BEEF

CUMBRIAN ROAST LOIN OF PORK

ROAST CROWN OF TURKEY

HONEY ROAST GAMMON JOINT

ROAST LOCAL LAMB

**ALL ROASTING JOINTS SERVED WITH CHIPOLATAS, STUFFING,
FLOURED BAPS, SAUCE TO ACCOMPANY THE CHOSEN MEATS.**

SIDES:

MEDITERRANEAN MIXED LEAVES

CHERRY TOMATO & CUCUMBER PESTO SALAD

HOMEMADE COLESLAW

ROASTED GARLIC & ROSEMARY POTATOES

**WE RECOMMEND CHOOSING 1-2 MEATS DEPENDING ON THE SIZE OF
YOUR PARTY.**

FROM £25.00PP

BBQ MENU

MAIN

GARLIC KING PRAWN SKEWERS

LIME & GINGER CHICKEN ESCALOPE

CUMBRIAN LAMB KOFTA KEBABS

HONEYWELLS FARMHOUSE SAUSAGES

BEEF BURGER

SEARED HALLOUMI CHEESE

POTATOES, SALADS & SIDES

FLOURED BAPS

ROASTED GARLIC & ROSEMARY NEW POTATOES

SWEET CHERRY TOMATO & RED ONION SALAD, PESTO DRESSING

LANCASHIRE CHEESE COLESLAW

ROCKET & SPINACH SALAD

FROM £22.50PP

PLATED PLATTERS

GRAZING MEAT PLATTER

CHICKEN LIVER PATE, CUMBRIAN AIR DRIED HAM, TRIO OF SAUSAGE, SALAMI & CHORIZO, MIXED SALAD, CHUNKY BREAD, CHUTNEY.

GRAZING FISH PLATTER

HOT SMOKED SALMON, PRAWNS COCKTAIL, MARINATED MACKEREL FILLET, COCONUT SHRIMPS, MIXED SALAD, CHUNKY BREAD, SWEET CHILLI & MARIE-ROSE DIP

PLOUGHMAN'S GRAZING PLATTER

HAM HOCK TERRINE, DEWLAYS VINTAGE LANCASHIRE CHEESE, HAMLETS PORK PIE, BOILED EGG, APPLE, PICCALILLI OF VEGETABLES SALAD, CHUNKY BREAD, PICKLE ONIONS, BRANSTON.

CHOICE OF 2 DESSERTS

VANILLA BAKED RASPBERRY CHEESECAKE & POURING CREAM
BELGIUM CHOCOLATE TORTE & ANGLAISE SAUCE

FROM £21.50PP

PIPERS GARDEN

Our Pipers Garden Party Menus are created using the finest locally sourced ingredients, combining unique flavours with excellent presentation.

Minimum requirement of 20 guests.

The Garden can cater for up to 80 guests.

Menus can be adapted to accommodate vegetarian, vegan and dietary requirements, or if you have something extra special in mind please discuss with the team at booking.

Why not add the finishing touch to your party with some live entertainment, we can book this for you for an additional charge.

46-47 High Street, Garstang, Lancashire PR3 1EA
e: pipersrestaurant@outlook.com t: 01995 606665
w: pipersrestaurant.co.uk