

FYLDE RUGBY CLUB

BY CAMPBELL & ROWLEY

EVENT CATERING
&
HOSPITALITY PACKAGES
2018/19



FYLDE RFC



The following selection of menus have been put together by our Executive Chef Paul Rowley and the chefs at Fylde Rugby Club in the aim that there is something for everyone.

The menus can be mixed and matched and a bespoke price put together for you so please do let us know if you require something particular.

All our prices are inclusive of VAT

Afternoon Tea - £12.50 per person

Freshly Cut Assorted Sandwiches
Variety of Mini Cakes & Scones, Whipped Cream & Strawberry Jam
Fresh Filter Coffee & Tea Selection

Hot Roast Rustic Lunch - £13.95 per person

Slices of Hot Roast Beef, Pork or Turkey
Selection of Artisan Breads
Mini Quiche Tartlets
Thick Cut Potato Wedges with Garlic Dipping Sauce
Home-Made Coleslaw
Mixed Salad Bowls
Variety of Sauces



Finger Buffet A - £14.95 per person

Assorted Open Sandwiches
Home-Made Pork & Sage Sausage Rolls
Piri-Piri Chicken Kebab with Minted Yogurt
Cajun Rubbed Potato Wedges with Sour Cream & Chive Dip
Selection of Pizza Slices
Onion Bhaji's with Mango Chutney

Finger Buffet B - £17.50 per person

Freshly Cut Assorted Sandwiches
Home-Made Pork & Sage Sausage Rolls
Mini Meatballs with Minted Yogurt
BBQ Chicken Skewers
Vegetables Samosas with Mango Chutney
Potato Skins filled with Cheese, Baked Ham & Caramelised Onion
Selection of Pizza Slices

Finger Buffet C - £19.95 per person

Selection of Freshly Filled Tortilla Wraps
Breaded Chicken Drumsticks
Vegetable Spring Rolls with Sweet Chilli Dip
Cajun Rubbed Potato Wedges with Sour Cream & Chive Dip
Chinese Style BBQ Pork Ribs
Selection of Pizza Slices

Fork Buffets – each dish £10.95 per person

Home-Made Lasagne served with Garlic Bread
Thai Green Vegetable Curry served with Fluffy White Rice
Cottage Pie served with Braised Cabbage & Creamed Potato
Lancashire Hot Pot served with Pickled Red Cabbage & Crusty Bread (**£1 surcharge p/p**)

Deluxe Buffet - £28.00 per person

Whole Dressed Salmon & Atlantic Prawns with Marie Rose Sauce
Roast Sliced Beef, Honey Baked Ham & Turkey
Mini Three Cheese & Caramelised Onion Tartlets
Warm Buttered New Potatoes



Caeser Salad
Home-Made Coleslaw
Selection of Artisan Breads

DINING MENU A - £24.95 per person

STARTERS

Homemade Chicken Liver Pate
Orchard Chutney, Crostini

Ham Hock Terrine
Cream Cheese & Herb Pate, Orchard Chutney, Artisan Bread

Homemade Soup of the Day

Lancashire Cheese Bomb Salad
Candied Walnuts, Red Onion Chutney

MAIN COURSES

Ballotine of Chicken
Stuffed with Sun blushed Tomato & Basil, Pink Peppercorn & Champagne Sauce

12 Hour Cooked Daube of Beef
Lytham Blond Ale & Caramelised Onion Gravy

Confit Goosnargh Duck Leg
Port Wine, Honey & Rosemary Sauce

Roast Loin of Pork
Black Pudding & Stuffing Stack, Crackling, Cider & Sage Sauce

All dishes served with a selection of Potatoes & Seasonal Vegetables

DESSERTS

Hedgerow Berry Eton Mess

Lemon Posset
Popping Candy Crumble

Sticky Toffee Pudding
Butterscotch Sauce, Homemade Custard



**1 option with a vegetarian alternative to be chosen.
Additional choices can be added at £1.95 per person
Why not add coffee for £2.25 per person?**

DINING MENU B - £27.95 per person

STARTERS

Goats Cheese & Caramelised Onion Croute
Honey Roasted Pine Kernal, Passion Fruit, Beetroot

Heritage Tomato, Feta & Compressed Watermelon
Fire Roasted Pepper, Balsamic Glaze

Home-made Soup of the Day

Honeydew, Cantaloupe & Watermelon
Mango & Passion Fruit Coulis, Pistachio Crumb

MAIN COURSES

Roast British Beef
Giant Yorkshire Pudding, Real Roast Gravy

Pressed Shoulder of Lamb
Crispy Leeks, Mint Gravy

Pork Belly Roulade
Maple Glaze, Apple Gel, Black Pudding Bon Bons, Popcorn Crackling

Baked Scottish Salmon
Herb Crumb, Pea Puree, Lemon & Herb Sauce

All dishes served with a selection of Potatoes & Seasonal Vegetables

DESSERTS

Chocolate Brownie
Chocolate Soil, Vanilla Ice Cream

Crème Brulee
Raspberry Compote

Treats from the Golden Mile



Baked Vanilla Cheesecake
Mango & Passion Fruit Coulis, Honeycomb, Coconut & Cardamom Ice Cream

**1 option with a vegetarian alternative to be chosen.
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DINING MENU C - £29.95 per person

STARTERS

Assiette of Seafood
Tasting spoon of Lytham Shrimp Cocktail, Lytham Shrimp Bisque, Mini Fish Cake, Smoked Salmon & Dill Pate

Home-made Soup of the Day

Chicken & Asparagus Terrine
Air Dried Ham Wafers, Lemon Dressing

Poached Pear
Blacksticks Blue Cheese Pate, Rose Peppercorn Sabayon

MAIN COURSES

Grilled Fillet of Fleetwood Landed Sea Bass
Spring Onion, Brown Crab, Butter Sauce

Pan Fried Goosnargh Duck Breast
Potato Rosti, Parsnip Puree, Black Cherry Sauce

4 Rib Rack of Lamb (**£4.50 surcharge p/p**)
Honey, Port Wine & Redcurrant Jus, Pea & Potato Puree

Fillet of Beef (**£4.00 surcharge p/p**)
Peppercorn Sauce, Homemade Onion Rings, Rocket Caesar Salad

All dishes served with a selection of Potatoes & Seasonal Vegetables

DESSERTS

White Chocolate Apple
Chilled Apple Crumble

Espresso Brulee



Shortbread Sugar Cubes

Trio of Lancashire Puddings

Blackpool Milk Tart, Elderflower & Red Rose Jellies, Lemon Curd Cheesecake

Chocolate Plant Pot

Edible Garden

**2 options with a vegetarian alternative to be chosen.
Additional choices can be added at £1.95 per person
Why not add coffee for £2.25 per person?**

VEGETARIAN OPTIONS

Cottage Pie

Vegetarian Mince, Sweet Potato Mash

Lancashire Cheese & Onion Pie

Home-made Baked Beans, House Salad

Vegetable Lancashire Hot Pot

Mozzarella & Char Grilled Mediterranean Vegetable Stack

Sticky Balsamic

Mushroom & Tarragon Pearl Barley Risotto

Crispy Leeks

Roast Red Pepper

Stuffed with Mediterranean Vegetables & Rice, Sun Blushed Tomato, Balsamic Reduction

Lancashire Cheese, Celery, Almond & Tomato Gateau

Stuffed Courgette

Mushroom Pate, Cheese Sauce

ADD A CHEESE COURSE

A selection of locally sourced cheese can be added to the end of your menu

Table Sharing Platter - £3.95 per person

Individual Plates - £4.95 per person

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**We require a pre-order 7-10 days prior to your event
Please speak to our team for any dietary requirements**

**We can provide information regarding ingredients used within our dishes upon
request**