



Buffet and Catering Menus for The Loft and The Moorlands Marquee

Keighley Road, Ogden, Halifax
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We have a wide variety of catering options available for both the Loft and the Marquee. We can be very flexible with catering so if you have something in mind that is not listed below then please let us know as we are happy to accommodate your requirements.

Three Course Meal from £29.95 pp

Prices per head for a 3 course meal are from £29.95pp to £39.95pp depending on menu items chosen;

Suggested 3 course menu options are as follows;

Choose up to 2 options for each course.

Starters

Creamy Garlic Mushrooms on Bruschetta

Traditional Prawn Cocktail

Chargrilled Halloumi with Vine Tomato Salad and a Balsamic Glaze

Homemade Cream of Tomato Soup

Homemade Roasted Vegetable Soup

Chicken Liver Parfait with Wholemeal Soldiers and a Chilli Jam

Duo of Melon and Prosciutto, Wild Rocket and Balsamic Glaze

Buffalo Mozzarella with Roasted Mediterranean Vegetable Stack with a Tomato Piperade

Mains

Roast Topside of Beef and Yorkshire Pudding

Poached Chicken Breast with a Chorizo and Tomato Sauce

Roast Pork with Crackling, Sage and Onion Stuffing and Apple Sauce

Homemade Steak Pie with Hand-cut Chips and Mushy Peas

Goats Cheese and Roasted Vegetable Stack

Chargrilled Chicken Breast with Mediterranean Salsa and Patatas Bravas

Lamb Shank with Rosemary and Redcurrant Sauce on Mashed Potatoes

Roasted Butternut Squash Risotto

Desserts

Baked Vanilla Cheesecake with a Fresh Fruit Compote

Lemon and White Chocolate Cheesecake

Chocolate Orange Cheesecake

Warmed Chocolate Brownie with a Margarita Cream

Chantilly Cream Filled Profiteroles with Chocolate Sauce

Salted Caramel Profiteroles

Summer Berry Eton Mess

French Lemon Tart

Lemon Meringue Pie

Warm Apple Flapjack Crumble and Custard

Sticky Toffee Pudding

Sherry Trifle

Tea and Coffee

You have the option to add a coffee course on to your menu for an additional £2 pp

Dessert Options

Fresh fruit platter with fresh cream to serve alongside wedding or celebration cake (provided by the customer) for £2.50 per person

Served Buffet £14.95 per person (served to your guests by a member of our staff from a buffet table)

Choose up to 3 options from below:

Roast Topside of Beef with Yorkshire Pudding, Roast Potatoes and Fresh Vegetables

Honey Roast Ham, Baby Roast Potatoes and Salad

Homemade Steak Pie with Hand-cut Chips and Mushy Peas

Beef Chilli or Chicken Enchiladas with Rice

Poached Salmon Salad

Homemade Quiche (vegetarian) Jacket and Salad

Chicken or Lamb Dopiaza with Boiled Rice and Naan Bread

Bowl food menu £13.50 per person

Individual mini bowls ideal to hold in one hand...

Choose up to 4 of the following:

Mini Homemade Steak Pie and mushy peas

Mini Homemade Cheese, Potato and Onion Pie

Glazed Pork Belly on Savoy Cabbage and Caramelised Apple Risotto

Thai Green Chicken or Vegetable Curry with Jasmine Rice

Beef Chilli or Five Bean Chilli on Rice with Sour Cream and a Nacho Chip

Whole Tail Scampi and Hand Cut Skinny Fries with Homemade Tartare Sauce

Butternut Squash Risotto with a Sage and Citrus Butter

Strips of Fillet in Pepper Sauce with Potato Gnocchi

Two of Pork Sausages with Wholegrain Mustard Potatoes and Caramelised Onion Gravy

Pan-fried Sea Bass with Crushed Potato and Greens

Wild Mushroom Risotto with Parmesan Shavings

Mini Onion Bhajis with Mango Chutney

Chicken or Lamb Dopiaza with Boiled Rice

Contemporary Buffet £12.50 per person

Hand Carved Topside of Beef

Sticky Sausages

Charcuterie Board with Continental Meats and Cheeses, Balsamic onions, Marinated Olives and Sun Blush Tomatoes

Cajun Chicken Skewers

Homemade Spanish Tortilla or Homemade Quiche

Artisan bread selection

Greek Salad

Rocket and Parmesan Salad

Baby Roast Potatoes in Rosemary and Sea Salt

Homemade Coleslaw

Afternoon Tea Buffet £11.50 per person

Selection of sandwiches and mini cakes plus tea and coffee – our afternoon tea is served to a buffet table on tiered platters

Hot Buffet £10 per person

Tomato Stuffed Crust Pizza

Hot Beef Baguettes or Pulled Pork in a Soft Roll with Apple Sauce

Cajun Chicken Skewer

Hand Cut Chips

Sticky Sausages

Chilli con carne

Jacket Potatoes

Tossed Salad

Homemade Coleslaw

Spicy Rice Salad

Party Platters Menu £10 per person

Choose up to 5 options from the following:

Mini Cheeseburger

Hot Beef Baguettes

Pulled Pork in Soft White rolls with Apple Sauce

Ham and Cheese or Cheese and Tomato Panini

Cajun Chicken Flatbread

Falafel and Sweet Chilli Pitta

Goats Cheese and Roasted Vegetable Ciabatta

Bacon Petit Pains

Sausage Sandwiches

Cheese and Tomato Stuffed Crust Pizza

Mini Fish and Chips in Cones

Cold Spread Buffet £10 per person

Selection of Sliced Meats

Selection of Breads

Butchers Sausage Rolls

Homemade Quiche

Buffalo Mozzarella, Beef Tomato and Basil Salad

Halloumi Bruschetta

Wholegrain Mustard Potato Salad

Tabbouleh

Homemade Coleslaw

Tossed Salad

Finger Buffet £9 Per Person

Selection of Sandwiches

Chicken Wings

Sticky Sausages

Butchers Sausage Rolls

Pork Pies

Cheese and Tomato Stuffed Crust Pizza

Hand Cut Chips

Homemade Meat and Potato or Cheese and Onion Pie and Mushy Peas £7 per person

Served in individual bowls by our staff from trays

Dessert course added to buffet add £4 to buffet prices above

Choose from a range of available desserts - number of options available will depend on your guest numbers

Chocolate Gateau

Baked Vanilla Cheesecake with Fruit Compote

Carrot Cake

French Lemon Tart

Chocolate Orange Cheesecake

Profiteroles and Chocolate Sauce

Sherry trifle

Fresh Berry Pavlova

Bakewell Tart

Treacle Tart

Fresh Fruit Salad

Ferrero Roche Cheesecake

Mini dessert selection added to buffet add £3 per person to buffet prices above

Platters of a selection of mini cakes could include;

Mini éclairs

Scones

Mini Vanilla Slices

Carrot cake

Chocolate Brownie

Jam Doughnut

Coffee

A coffee station (for one hour) can be added for a charge of £2 per person which provides thermal jugs of coffee for your guests to help themselves to from a trestle table.

The Marquee also has facilities for a BBQ or Hog Roast in an undercover outdoor area. Please note that this is only for the Marquee and only available certain times of the year.

BBQ £15 per person (minimum 100 guests)

Butchers Pork Sausages

Beef Burgers

Butterfly Cajun Chicken Breast

Halloumi with Roast Pepper and Tomatoes

Bread Selection

Salad Bar

Homemade Coleslaw

Rosemary Sea Salt Baby Roast Potatoes

Sauce – Ketchup, Mustard etc

Hog roast £15 per person (minimum 100 guests)

Spit roasted whole pig

Salad bar

Homemade coleslaw

Rosemary sea salt roast potatoes

Seasoning

Apple sauce

Gravy