



Eskdale Lodge
35 Harboro Road
Sale, Cheshire
M33 5AN
0161 973 6770
Garvan.smith@eskdalodge.co.uk



Eskdale Lodge

Feel free to mix and match between menu suggestions

Cold Buffet Selections

The Thyme Menu £8.95

Selections of Cocktail Deli Sandwiches (including Vegetarian)

Pork, Apricot & Thyme Sausage Plait

Parsnip, Leek & Sweet Potato Tartlets (v)

Tikka Masala Marinated Chicken Breast Pieces
with a Mint Yoghurt Dip

Hand Cooked Crisps

~~~~~

**Selection of Homemade Cakes**

~~~~~

The Chervil Menu £10.95

Selections of Cocktail Deli Sandwiches (including Vegetarian)

Smoked Salmon & Cream Cheese Open Bagels

Lemon, Herb & Cracked Black Pepper Chicken Skewer
With a Garlic Dip

Feta Cheese & Spinach Filo Bakes (v)

Individual Asparagus & Parmesan Quiche (v)

~~~~~

**Selection of Homemade Cakes**

~~~~~

The Chive Menu £13.95

Freshly Baked Breads

Dublin Bay Prawn & Poached Salmon Platter

Platter of Honey Roast Ham

Traditional Roast Rib of Beef Platter

Mediterranean Vegetable Tartlets (V)

Caesar Salad

Romaine Cos Lettuce, Parmesan, Anchovies, Croutons, & our Homemade Caesar
Dressing

Greek Salad (V)

Traditional Plum Tomatoes, Black Olives, Red Onions, Fresh Coriander & our finest Feta
Cheese

Italian Pasta Salad (V)

Penne Pasta, Black Olives, Sun-dried Tomatoes, Onions, fresh Tomatoes, Basil & Sweet
Red & Yellow Peppers

~~~~~

**Selection of Homemade Cakes**

**Sliced Fresh Fruit Platter**

~~~~~

The Rocket Menu £14.95

Freshly Baked Focaccia Selection
Extra Virgin Olive Oil & Balsamic Dip
Homemade Rocket Pesto Dip

Antipasti Platter:

Parma Ham, Chorizo, Salami, Home-roast Ham, Artichoke Hearts, Marinated Olives

Individual Four Cheese, Pine Nut, Spinach & Sun-blush Tomato Quiches (V)

Smoked Fish Platter

Buffalo Mozzarella, Rocket, Chilli Oil & Tomato Tapenade Crostini (V)

Rocket & Parmesan Salad topped with (V)
Vine Ripened Plum Tomato's and drizzled with a Balsamic Dressing

Italian Tortellini Salad (V)
With Crispy Vegetables

Panache of Wild Mushrooms Salad (V)
with an Asparagus, Goats Cheese, & Tarragon Dressing

~~~~

**Selection of Homemade Cakes**

**Sliced Fresh Fruit Platter**

~~~~

The Basil Menu £15.95

Freshly Baked Deli Breads:

Farmhouse
Bosciole Olive
Sun-blushed Tomato

Mediterranean Cheese Platter:

Spanish Manchego, Greek Feta with Olive Oil & Oregano, Fleur de Maquis &
Mozzarella with Marinated Cherry Tomatoes

Homemade Roasted Red Pepper & Basil Houmous with Crunchy Vegetable Crudités (V)

Lemon, Basil & Chilli Infused Salmon Fillets
Served with a Herb Yoghurt

Platter of Smoked Meats
Duck, Chicken, Ham, Chorizo & Beef

Roasted Mediterranean Vegetable Terrine (V)
Served with a Goats Cheese & Basil Dressing

Mexican Mixed Bean Salad (V)
Chick Peas, Kidney Beans, Cannellini, Tomatoes, Coriander & Fresh Chilli

Grilled Peppers, Artichoke, Olive & Courgette Salad (V)
served with a cracked Black Pepper & Lime Dressing

Tossed Mixed Leaf Salad
Cos, Radicchio, Rocket, Cucumber, & Spring Onions tossed in a Light Vinaigrette
Dressing

Butternut Squash, Peas & fresh Coriander

~~~~

**Selection of Homemade Cakes**

**Sliced Fresh Fruit Platter**

~~~~

**English & Continental Cheese Platter
with Biscuits & Fruit**

~~~

**The Watercress Menu £18.95**

Freshly Baked Breads

Seafood Platter

Fresh poached Salmon, Lobster, Fresh Crab, and Luxury Prawns Smoked Salmon

Sliced Roast Fillet of Beef

Chicken & Chive Tikka Pieces

Chicken & Asparagus Mousse

Chicken, Asparagus, Cream Cheese, Sweet Peppers, Herbs, Red Onions,  
Set into a soft Mousse & sliced

Fresh Roasted Duck served with an Apricot Marinade

Watercress & Wild Mushrooms Filo Bake (v)

Aubergine Lemon Caper Salad served with Balsamic Vinaigrette  
Aubergines cooked with fresh lemons and capers

Cous-Cous Moroccan Salad

Tomatoes, flat leaf Parsley, Mint, Garlic, Onions & chopped Apricots

Noodle Hoi Sin Style Salad

Julienne of Vegetables with a Hoi Sin Sauce, Lemon Grass, & mixed with Crispy  
Noodles

Slow Roasted Tomato Salad with Feta Cheese marinated in Rosemary

~~~~~

Selection of Homemade Cakes

Sliced Fresh Fruit Platter

~~~~~

**English & Continental Cheese Platter  
with Biscuits & Fruit**

~~~~~

Hot Buffet Selections

The Chilli Menu £8.95

Freshly Baked Bread & Butter

Chilli Con Carne & Rice

Lean Minced Lamb & Beef used to make this classic dish served with Savoury Rice,
& Tortilla Chips

Lancashire Lamb Hot-Pot

Tenders pieces of Lamb, casseroleed with Leeks, Carrots, Potatoes & Rosemary in a
tasty stock the Traditional Lancashire way served with Red Cabbage

Rice

~~~~

### **The Cayenne Menu £10.95**

Freshly Baked Bread & Butter

Creamy Chicken Smoked Bacon & Leek Casserole

Succulent pieces of Chicken baked with Smoked Bacon, Leeks in a White Wine  
Cream sauce

Beef & Guinness Casserole with Potato Pancakes

Tender pieces of Beef, cooked with Carrots, Parsley, Turnip & Potato Stewed in  
Dublin's finest thick Gravy

Buttered New Potatoes

Fresh Seasonal Vegetables

~~~~

Selection of Homemade Desserts

~~~~

**The Dill Menu £15.95**

Freshly Baked Bread & Butter

Homemade Seafood Pie

Smoked Haddock Prawns, Cod & Salmon with a Creamy Leek & Cheese Sauce and a Creamy Mash

Traditional Bangers & Mash

Cumberland Sausages served with a Wholegrain Grain Mustard Mash & Rich Onion Gravy

Greek Vegetarian Mousakka

Mediterranean Vegetables baked in Garlic, Olive Oil, served in a tasty Tomato Sauce layered between Aubergines & Roasted Potatoes topped with White Wine & Feta Cheese Sauce

Buttered New Potatoes

Fresh Seasonal Vegetables

~~~~~

Selection of Homemade Desserts

~~~~~

**The Lemongrass Menu £15.95**

Freshly Baked Bread & Butter

Thai Green Chicken Curry

Pan-fried Chicken cooked in exotic Thai spices with Fragrant Jasmine Rice

Moroccan Lamb Tagine

Diced Lamb cooked slowly with Apricots, Tomatoes, and Fresh Cumin & Coriander, with a Lemon & Pomegranate Cous-Cous

Wild Mushroom & Parmesan Risotto

Creamy wild Mushrooms, Garlic, Parmesan, sautéed Onions & cracked Black Pepper

Fresh Seasonal Vegetables

~~~~~

Selection of Homemade Desserts