



Call Pete now on
0161 928 2600

Brynley's House
11 Woodlands Parkway
Altrincham
Cheshire
WA15 7QT

Hot Buffet Selection (Bowl option)

The following dishes are available served as 'Traditional Buffet Style' or as the modern 'Bowl Style'. See notes.

Please feel free to ask for guidance in choosing multi choice menus. This may help in balancing tastes, quantities and necessary complimentary dishes.

Bronze Standard Range £5.95

Chilli Con Carne

A party favourite. Lean minced beef, tomatoes, onions, red kidney beans, peppers Garlic and chilli served with savoury rice and French bread.

Beef Winter Casserole with French Bread

Tender Beef winter casserole with onions, winter vegetables and potatoes in a rich herbed gravy sauce served with tiger French bread.

Cottage Pie

Just like mum made it! The traditional English dish made from lean minced beef, onions, Carrots and seasoned in a rich gravy and topped with creamy mashed potato, served with vegetables.

Bangers & Mash

Cumberland Sausages served with a Wholegrain Mustard Mash Potato, Vegetables & Rich Onion gravy.

Silver Standard Range £6.75

Lamb Hot Pot with Red Cabbage & French Bread

Succulent Lamb casseroled with onions, carrots and potatoes in a rich herbed gravy sauce served with French bread.

Lasagne Verde

Another classic party dish. Layers of spinach lasagne cooked in a traditional Bolognese sauce and topped with béchamel sauce and parmesan cheese. Served with green salad, Tiger bread and our popular cheesy jacket potato (Half)

Casserole Lamb with Stilton Dumplings

Succulent Lamb in a cider sauce flavoured with rosemary and complimented with wholesome Stilton dumplings served with vegetables.

Beef in Three Mustards

Prime pieces of Beef in a rich blended mustard sauce with sliced mushrooms and Chef's special herbs served with creamy mash potatoes and vegetables.

Beef Masala & Onion Bhagi Dumpling Casserole

Tender pieces of beef cooked slowly in warming spices served with Tiger bread.

Peppered Pork

Tender lean pork in a rich 'au poivre' sauce with sliced mushrooms, onions and Peppers served with rice.

Chicken & Broccoli Bake

Succulent pieces of chicken casserole with broccoli florets in a rich cream sauce served with new potatoes and vegetables.

Ham & Mushroom Tagliatelle

Tagliatelle pasta cooked with sliced mushrooms and strips of ham in a creamy cheese sauce served with green salad and garlic bread.

Thai Red Chicken Curry

Succulent Chicken pieces in a Thai style sauce of lime, coconut, ginger, spices and peppers served with wild rice and bread.

Thai Green Chicken Curry

Succulent Chicken pieces in a Green Thai style sauce served with rice and bread.

Mexican Chicken

Succulent pieces of chicken cooked in Cajun and Mexican spices served with spicy potato wedges.

Sweet & Sour Chicken

Tender pieces of Chicken in sweet and sour sauce with peppers and pineapple served with rice.

Beef Goulash

Traditional Hungarian dish cooked in Paprika spices. Served with wild Rice and Tiger bread.

Moussaka

Of Greek origin, a dish of minced lamb in tomato sauce, aubergines and feta cheese sauce. Served with Greek Salad.

Creamy Chicken, Smoked Ham & Leek Casserole

Succulent pieces of Chicken casseroled with Smoked Ham, Leeks in a White Wine Sauce. Served with Mash potato & Green Peas.

Mel's Famous Pie Range £6.75**Casserole Beef in Ale Pie**

Tender beef in a full flavoured beer gravy with chunks of fresh root vegetables, topped with a short crust pastry served with vegetables.

Chicken & Leek Pie

Succulent pieces of Chicken breast in a creamy white wine sauce with sliced leeks and smoked ham.

Cheese & Onion Pie

Naughty but extremely nice cheese, potato and onion pie with spices, served with vegetables and rich gravy.

Spicy Meat Pie

Lean minced lamb, with herbs and Moroccan spices in a rich gravy, served with vegetables.

Creamy Fish Pie

Selection of fish pieces in a creamy white sauce, topped with creamy mashed potato, served with vegetables.

Authentic Indian Curry Range £6.95

Our curry range has become one of the most popular ranges of our hot Buffets. Combining the styles of meats of chicken, lamb and beef with the range of sauces available to cook with has made them suitable for all ages.

Our Most Popular

- **Korma**
- **Rogan Josh**
- **Jalfreza**
- **Tikka Masala**

Complimented with Rice, Naan Bread, and Chutney

All dishes can be personalised to your taste, and added to from our individual items list.

An example would be adding Bhagi and Samosa as starters.

For our Authentic Indian Curry Range please view the separate menu located under Hot Buffet Selection.

Gourmet Range of Hot Dishes - For those extra Special Occasions.

Price per person @ £10.75

Medallions of Lamb in Dijon Mustard Sauce

Tender pieces of prime lamb in a red wine based sauce, garnished with baby onions and sliced mushrooms

Supreme of Chicken in Leek & Stilton Sauce

A tender chicken supreme, gently cooked and finished with Stilton Cheese Sauce, garnished with sliced leeks

Boeuf Bourguignon

Rich casserole, cubes of chuck steak, cooked with shallots, bacon, red Burgundy, beef stock, mushrooms & Herbs. Served with New Potatoes and seasoned Vegetables

Fillet of Salmon in Champagne Sauce

Fillet of Poached salmon served with a Creamy Champagne Sauce, Served with New Potatoes and Vegetable Medley

Beef Stroganoff

Classic Russian Dish, Strips of Sump Steak, Cooked with Shallots and Button Mushrooms and Soured Cream, Served with Rice

Spicy Lamb Shank,

Served on a bed of Creamy Mashed Potato with Vegetable Medley

VEGETARIAN SELECTION @ £6.95

Leek & Mushroom Crumble served with new potatoes, peas & sweetcorn
Butternut Squash Lasagne, Served with Cheesy Jacket Potato & Salad
Roasted Vegetable Lasagne, Served with Cheesy Jacket Potato & Salad
Roasted Butternut Squash with Spinach & Leeks, Served with Side Salad
Cheese & Onion Pie, Served with New Potatoes and Mixed Vegetables
Winter Vegetable Casserole, served with Tiger Bread & red Cabbage
Roasted Vegetable Risotto, Served with Side Salad
Vegetable Curries, (Korma or Tikka Masala) served with Rice & Naan Bread
Country Vegetable Pie, Potato topped Pie served with Peas & Corn

NOTES - Buffets and Bowls

BOWL FOOD

The modern trend has introduced 'Bowl Food' to our list of Menus.

Bowl food is as substantial as Lunch or Supper but is served in bowls and is designed to be eaten standing up.

The advantages of this style of catering are that you do not have to worry about your guests having to sit and eat and therefore tends to make the occasion less formal.

In choosing your menu avoid anything you need to eat with a knife and fork.

The more choices you offer, the more portions in ratio to guests you need to offer as most like to try the full menu on offer.

BUFFET STYLE

As with the Bowl style we recommend that you limit your choice to maybe two main course options with an additional vegetarian option. It is advisable that when you choosing your menu that they require the same or complimentary a compliment such as chilli/curry would both be with rice, chicken & broccoli Bake/ Pies would be with vegetables and potatoes. We would be pleased to advise.