



Food Pop-Ups



Why not try our "Food Pop-Ups", mainly recommended for lunch time and for minimum numbers of 100 delegates. This is a great way of adding a touch of theatre to your day of work, mixing culinary styles and food tastes to liven up the day and keeping the delegates motivated and on track.

Options include; Fish n Chips, Burrito's, Jacket Potatoes, Pie n mash, Pizza, Stews, Burgers, Paninis, Noodles and Pasta and a whole stall dedicated to desserts!

PANINI'S

Chargrilled vegetables, mozzarella and tomato pesto
Tuna melt
Prosciutto, dressed rocket and smoked cheese

PASTA

Pasta shapes with your choice of classic sauce:
Rich tomato & basil.....
.....with added mini meatballs
Traditional smoked bacon & mushroom carbonara

NOODLES

Egg noodles
Stir fry vegetables
Tempura prawns
Torn chicken

PIE & MASH

Individual pot pies:
Quorn cottage pie, sweet potato mash
Chicken & mushroom
Steak & ale



JACKET POTATOES

Baked jacket potatoes fresh from the oven:
Vegetable & bean chilli
Beef chilli con carne
Grated cheese, sour cream, bacon bits and baked beans

BURRITO'S & TACO'S

Taco shells or floured wraps with:
Mexican vegetables
Chicken, peppers and fajita seasoning
Salad selection

STEW & HOTPOT

Root vegetable & lentil casserole
Lancashire lamb hot pot
Beef bourguignon and watercress dumplings



We recommend a minimum of 2 pop ups and a maximum of 6. Additional Pop Ups are available for exclusive use.

First we eat, then we do everything else!

HOT CARVED MEAT ROLLS

Vegetable & halloumi kebabs included, then choose two meats from the following, served with a bread roll:

- Honey & mustard glazed gammon
- Roast turkey and stuffing
- Pork shoulder and apple sauce
- Rare roast beef and horseradish



BURGERS

Prime beef burger; lamb & mint burger; falafel burger
Floured baps or brioche bun
Continental cheese, bacon rashers, relish, pickles and onion rings



PIZZA

Freshly made pizzas, waiter served straight from our clay oven:

- Margherita: tomato sauce, mozzarella, Parmesan, basil
- Greek: feta, olives, red onion, peppers
- Sicilian: mozzarella, salami, pepperoni



FISH & CHIPS



Traditional beer battered cod
Chunky chips
Mushy peas, curry sauce and gravy
Salt & vinegar, pickled eggs, gherkins and wooden forks supplied to give you that local chippy feel!

DESSERTS

Chef's fresh fruit platter included as standard, then choose two of the following:

- Mixed berry cheesecake jars
- Individual tiramisu
- Chocolate brownie bites
- Lemon & mascarpone shots with meringue crumb
- Vanilla Panacotta, fruit compote
- Chocolate & brandy mousse



What's the bottom dollar?

Lunch supplement of £10 per person *
Want an extra Pop Up? £500 each.
*Based on minimum of 100 delegates

the WOODLANDS
event centre