



# 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 £12 +VAT per person\*  
Want an extra Pop Up? £500 each.  
\*Based on minimum of 100 delegates

the  
WOODLANDS  
event centre