

Specialty Buffet Menus 2021/22

Looking for something special, or perhaps just something a little different? Then our Specialty Buffets are for you. Created by our Head Chef & crafted using only the finest local produce these are our premium offerings.



The Manor
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Full Pig Hog Roast - £18.95 pp

(Minimum catering of 100)

12hr Slow Cooked Whole Pig

White Bread Rolls

Seasoned Wedges

Mixed Salad

Coleslaw

Roasted Potatoes

Apple Sauce, Dips & Gravy

Carved Meat Roast - £16.25 pp

(Minimum catering of 60)

Freshly Roast Hot Carved Meats (Choose 3)

Beef | Gammon | Pork | Turkey

Roasted New Potatoes

Seasoned Wedges

Herb & Sausage Meat Stuffing

White Bread Rolls

Mixed Salad & Coleslaw

Sauces, Dips & Gravy

Afternoon Tea - £13.50 pp

(Minimum catering 20)

Selection of Homemade Sandwiches

Scones with Cream & Strawberry Jam

Zesty Lemon Drizzle Cake

Traditional Victoria Sponge

Individual Mixed Berry Trifle

Indulgent Chocolate Brownie

Tea & Coffee with Homemade Shortbread

BBQ - £18.95 pp

(Minimum catering 60 – Weather dependant)

100% British Beef Burgers

Yorkshire Pork Sausages

Lemon & Thyme Marinated Chicken

British Rump Steak

White Bread Rolls

Mixed Salad

Coleslaw

New Potatoes, Butter & Parsley