



Terms & Conditions

All Menus' are for supply on the premises of Ma Baker @ World of Water only.

When you've decided – We need a deposit of £5 per person and a written confirmation of your booking (7) seven days prior to the event. We will need confirmation of final numbers and payment in full, non-refundable. Persons can be added to the event, up to one day before.

Menu – We strive to keep to the stated menu items as strictly as possible. There may be times when this is not possible, due to quality of ingredients. We will substitute any items of equal value.

Drinks – A fully stocked bar will be available for guests to purchase alcoholic and non-alcoholic drinks. All guests will be subject to a strict Proof of Age Policy. If we think they are under the age of '21', they will be asked to prove their age, No proof, No purchase. No other drinks will be allowed onto the premises, unless prior arrangement has been made for this. Corkage charge will be imposed at £5 per bottle, this included usage of glasses.

For any further information on the venue, please call Danielle or Sharon on 01772 684840 at Ma Baker @ World of Water, Preston New Road, B'pool, PR4 3PH



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Ma Baker @ World of Water
Preston New Road
Blackpool
PR4 3PH



In-House Buffet
Selector 2010

Finger Buffet Selector - £14 (Min of 40)

A selection of assorted sandwiches on brown and white bloomer bread – to include:

- Home roast Ham and tomato
- Mature cheddar cheese and pickle
- Free range egg mayonnaise
- Tuna in a lemon mayo
- Pot roast beef and horseradish
- Fresh salad, tomato and sliced egg
- Brie cheese and cranberry sauce

Choose one item from each option to construct your Buffet-

Option 1 – Wraps – choose one

Chicken Caesar salad
Prawn Marie Rose salad
Stir Fry Vegetables with Plum Sauce
Spicy Chicken and Guacamole

Option 2

Salted Crisps
Tortilla Chips
Salted Peanuts
Olives and pickled onions

Option 3

Garlic Bread Baguettes
Pizza Wedges – Various Meat and Vegetarian
Chicken Liver Pate Crostini
Toasted Savoury Cheese Melts on Ciabatta

Option 4

Mini Vegetable Spring Rolls
Mini Vegetable Samosa
Onion Bhajis
Cheddar Cheese Puff Pastry Twists
Breaded mushrooms

Option 5

Tikka Chicken Thigh
Chicken Fillet satay Skewers
Teriyaki Salmon Skewers
Minted Lamb Kebabs
Battered Fish Goujons
Smoked Salmon and Lemon Cream Cheese-Pinwheels

Option 6

Assorted Homemade Quiche
Puff Pastry Sausage Rolls
Parmesan topped Sausage Rolls
Butchers pork Pie
Selection of Vol Au Vents
Mini Jacket Potato's with a savoury cheese filling

Option 7

Spicy potato wedges
Curly Fries
Fresh Chips

Homemade Desserts are also available @ £2.50 per person
(See selections to the right)

Buffet A – Fork Buffet @ £16 per person (Min of 40)

Option 1 – Choose Two Items

Sliced Cooked Cold Meats –
Honey Roast Ham
Bacon Wrapped Turkey Breast
Pot Roast Beef Brisket
Continental Meats and Salami

Option 3 – Choose Five Items

Selection of Salads –
Mixed Herb & Fresh Leaves
Homemade Coleslaw
Nana's Homemade Potato Salad
Tomato, Red Onion & Basil Salad
Spicy Couscous
Wild Rice Salad
Beetroot & Orange Salad
Mixed Pickled Vegetables
Tuna Nicoise Salad
Greek Salad with Olives & Feta

Buffet B – Carved Buffet @ £22 per person (Min of 40)

Option 1 – Choose Three Selections – to include one vegetarian

Hot Roast Sirloin of Beef with Horseradish
Cold Honey Roasted Ham with Pineapple
Hot Turkey Crown with Pigs in Blankets
Whole Poached Salmon with Hollandaise
Selection of Continental Meats and Salami's

Hot Mushroom Stroganoff with Rice
Roasted Vegetable Lasagne topped with Goats Cheese
Broccoli, New Potato and Mature Cheddar Bake

Option 2 – Choose Five Items

Spicy Prawn and Mango Basmati Rice
Sundried Tomato & Penne Pasta Salad
Homemade Coleslaw
Tomato, Red Onion & Basil Salad
Herb Salad and fresh mixed Leaves
Roasted Red Pepper & Mozzarella Salad
Nana's homemade potato salad
Greek Salad with Olives & Feta
Spicy Couscous with Sultanas
Avocado & Stilton Salad

Buffet C – Rustic Buffet @ £12 per Person (Min of 60)

- Selection of Breads and Baguettes
- Selection of Sliced Continental & English Meats
- Homemade Chicken Liver Pate Bowl with Fruit Chutney
- Cheese Board with Cheddar, Stilton, Brie, Grapes and Celery Sticks
- Homemade Jacket Potato Wedges with Sour Cream, Chive Dip
- Mixed Greek Salad with Olives and Feta Cheese
- Selection of Crudités and Dips
- Tortilla Chips, Crisps and Nuts

Homemade Desserts are also available @ £2.50 per person
(See selections to the right)

Option 2 – Choose Two Items

Poached Salmon Hollandaise
Homemade Vegetarian Quiche
Goats Cheese & Fresh Herb Frittata
Roasted Red Pepper Tart

Hot Buttered New Potatoes and a Selection of Bread & Butter along with Sauces, Dressings and Dips will accompany each Buffet.

Homemade Desserts are also available @ £2.50 per person
(See selections below right)

A Selection of Jacket Potatoes, Minted New Potatoes, Sauces, Dips, Pickles and Breads will accompany each option.

Dessert: Raspberry & Sherry Trifle topped with Roasted Almonds

Filter Coffee and Mints

Hot Fork Buffet @ £12 per head

Minimum of 60 persons

Option 1 – Choose Two

Chilli Beef Con Carne with Turmeric Rice
Creamy Chicken Fillet Curry & Rice
Ham & Chicken Supreme Pie
Rich Italian Beef Lasagne
Traditional Lamb Lancashire Hotpot

Creamy Fish Pie with Cheddar Topping
Seafood Pasta with grated Parmesan

Option 2 – Choose One

Butternut Squash & Coconut Cream Curry with Rice
Mature Cheddar Cheese, Onion & Sage Pie
Roasted Vegetable & Goats Cheese Lasagne
Mushroom & Brandy Stroganoff with Rice
Vegetable Moussaka
Broccoli, New Potato and Cheddar Bake

The above is also served with New Potatoes, Chips, mixed salad & Homemade Coleslaw.

Homemade Desserts are also available @ £2.50 per person
(See selections below)

Buffet Dessert Menu –

These must be ordered as a whole dessert @ £2.50 per portion

Homemade Chocolate Fudge Cake 32 portions

Fresh Cream, Sherry Trifle 32 portions

Deep filled, sugar Topped Apple Pie & Custard 28 portions

Lemon Curd Cheesecake 28 portions

Deep filled Blackcurrant Cheesecake 32 portions

Fresh Strawberry Cheesecake 32 portions

Bakewell Almond Tarte 32 portions

Italian Marsala Tiramisu 32 portions

Apple & Blackcurrant Crumble & Custard 32 portions

English and Continental Cheese Board with Grapes, Celery and Crackers @ £4 per person - minimum of 40 persons

