

TOASTS/ARRIVAL DRINKS

Special price package for 6 or more

6+ Prosecco - £18.50 per bottle

6+ Champagne - £27 per bottle

TABLE/ARRIVAL WINE

6+ £13.50 per bottle

TRADITIONAL AFTERNOON TEA

Selection of finger sandwiches on white and brown bread:

Smoked salmon and cream cheese
Ham, tomato and mustard mayonnaise
Cucumber and cream cheese
Egg mayonnaise

Homemade scones with preserves and Chantilly cream

Assortment of unique fresh cream cakes and pastries
made by our pastry chef

Chocolate dipped strawberries

£13.95 per person

Add a glass of chilled pink or white prosecco £4.50

A glass of house champagne £6.50

**Afternoon teas are pre-bookable and available in our
Restaurant or Function room**

Minimum numbers required (25 adults in the function
room, 10 adults in the restaurant)

Deposit required

*We can cater for a variety of events in our Private 1st
Floor Function Room including:*

CHRISTENINGS

WEDDINGS

PRIVATE PARTIES

RETIREMENTS

FUNERALS

BIRTHDAYS

CONFERENCES

MEETINGS

TRAINING DAYS

BABY SHOWERS

BREAKFAST MEETINGS

Sit down meals available for up to 50 people

Buffets for up to 70 people

Canapé functions for up to 80 people

We have a mid-week funeral package from
£5.95 per person in the Function Room

Facilities include:

HEATING/AIRCON

ADJUSTABLE LIGHTING SYSTEM

FULL SOUND SYSTEM WITH IPOD

DOCKING STATION

FULL OHP FACILITY

WIFI

By arrangement, exclusive use of Pioneer is available for
up to 150 people, please contact us for further details on
0151 924 1665 or email
enquiries@pioneercrosby.co.uk

Bookings can only be confirmed on receipt of a deposit
which is non-refundable.

All buffet and sit down meal choices need to be
confirmed 7-14 days before hand.

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Pioneer
BAR & BRASSERIE

**PRIVATE
FUNCTION
ROOM**



PRIVATE, FULLY STOCKED BAR AVAILABLE

Pioneer
BAR & BRASSERIE

107 Liverpool Road, Crosby, Liverpool L23 5TD

0151 924 1665 • www.pioneercrosby.co.uk



Pioneer

BAR & BRASSERIE



BUFFET SELECTION

Minimum Catering numbers required when choosing from our buffet selection at weekends and bank holidays

- Chicken Skewers (Cajun, BBQ or Satay)
- Duck Spring Rolls
- Ribs (Chinese or BBQ)
- Chicken Wings (Chinese or BBQ)
- Beef and Yorkshire Puddings
- Lamb Kofta Kebabs and Tzatziki Dip
- Samosas and Bahjis
- Continental Meat Platter
- Thai Fish Cakes
- Teriyaki Salmon Skewers
- King Prawns wrapped in filo pastry
- Wraps and Sandwiches with a selection of fillings
- Potato Skins (v)
- Pioneer Chunky Chips (v)
- Crudités and dips (v)
- Tempura Vegetables (v)
- Vegetable Spring Rolls (v)
- Olives, pitta bread and houmous (v)
- House C Potato Salad (v)
- Pas Salads (V)

Any 6 - £9.95 per head

Any 8 - £11.95 per head

Any 10 - £13.95 per head

Desserts on request - **£25.00**

ADDITIONAL HOT OPTIONS

- Chicken, Vegetable or Thai Green Curry- served with rice, naan bread, samosas and bhajis - **£8.95 per head**
- Lasagne (Vegetarian alternative available)- served with Garlic buttered crusty bread and house salad - **£8.95 per head**
- Lancashire Hot Pot- served with red cabbage and crusty bread - **£8.95 per head**
- Beef Bourguignon- served with rosemary and rock salt roasted new potatoes - **£9.50 per head**

SAMPLE LARGE PARTY SIT DOWN MEAL MENU

(£20.00 per head, minimum 25 adults for the function room or 12 adults in our restaurant)

STARTERS

Pioneer Homemade Seasonal Soup of the Day
Thai Spiced Fish Cakes - With pea and wasabi puree, Asian salad and crispy wonton

Bury Black Pudding - Served with smoked bacon, soft poached hen's egg and mustard velouté

Confit Duck Leg - With Julienne cucumber and leeks, Chinese pancakes and hoisin sauce

MAINS

Fish and Chips - Beer battered cod fillet, homemade chunky chips, mushy peas, lemon wedge and tartare sauce

Potato Gnocchi (v) - served with roasted cherry tomatoes, red onion, rocket, pesto cream sauce and fresh parmesan shavings

Pan Roasted Chicken Supreme - Served with fondant potato, wilted spinach, heritage carrots and chasseur sauce

10oz Sirloin Steak (£3.50 supplement) or 8oz Fillet (£5.50 supplement) - Pan fried, baked field mushroom, confit tomato, chunky chips, watercress and a choice of peppercorn or béarnaise sauce

All steaks are to be served to the same cooking grade, e.g. medium

DESSERTS

Assiette of Desserts or Cheeseboard

The above is a sample menu and options may be changed. The large party menu is subject to seasonal changes and bank holidays.

Allergens and intolerances we use a variety of nuts and other allergens in our kitchen. Therefore, hard as we try we cannot guarantee that menu items will be allergen free. Please ask a member of our staff if you are uncertain and they will liaise with our chef.

CANAPÉS

MEAT

- Chicken Satay Peanut Skewers
- Seared Asian Fillet of Beef Skewers
- Duck Spring Rolls
- Mini Beef Yorkshire Puddings
- Pate and Red Onion Croûtes
- Chorizo and Cream Cheese Tortillas
- Mini Chicken Caesar Salad
- Honey and Mustard Chipolatas

FISH

- Teriyaki Salmon Skewers
- Smoked Mackerel and Horseradish Croûtes
- Mini Prawn and Avocado Cocktail
- Smoked Salmon Blinis
- Smoked Salmon and Cream Cheese Tortillas

VEGETARIAN

- Greek - Feta Cheese, Tomato and Olive
- Welsh Rarebit
- Gazpacho Shooters
- Vegetable Spring Rolls
- Cream cheese and Goats Cheese Bon Bons
- Padron Peppers
- Risotto Balls
- Goat's Cheese Croûtes

DESSERT CANAPÉS

- Fresh cream meringues
- Double chocolate brownies

Any 4 - £5.50 per head

Any 6 - £7.50 per head

If you are organising a party with canapés we recommend as an optional extra, bacon/sausage sandwiches or chip cones at midnight for your guests before they leave
£3.50 per head