

Menu Selections

WEDDING BREAKFAST

The menu includes your choice of one starter, one main course plus a vegetarian option and one dessert, followed by Coffee or tea and Chocolate Mints.

STARTERS

Parisienne of Melon

with Fresh Figs and Passion Fruit Coulis

Warm Lancashire Cheese Quiche

with Wild Rocket Salad and Treacle & Shallot Chutney

Watercress, Rocket and Spinach Soup

with Crème Fraiche and Chives

Cajun Chicken Caesar Salad

with Freshly Grated Parmesan and Sour Dough Croutons

Platter of Prawns

with Crisp Salad Leaves and Marie-Rose Sauce

MAIN COURSES

Herb Crusted Suprême of Chicken

on a Sage Infused Fondant Potato with a Red Wine Reduction

Sea Salted Salmon

with Butternut Squash Mash and Chervil Broth

Mustard Crusted Roast Topside of Beef

with Rosemary Roast Potato and Yorkshire Pudding

Traditional Cumberland Sausage

with Horseradish Mash and Red Onion Jam

Escalope of Turkey

presented on Dauphinoise Potatoes with Beetroot Wafers and a Star Anise Jus

Mint Crusted Loin of Lamb

with Sauteed Potatoes on a Port and Raspberry Sauce

VEGETARIAN MAIN COURSE

Greek Vegetable and Goats Cheese Tart

with an Aubergine Crust served on Roast Garlic Mash with a Bell Pepper Ketchup

Creamed Wild Mushroom Filo Baskets

with Wilted Spinach and Deep Fried Leeks with a Drizzle of Balsamic Oil

all the above are served with seasonal vegetables

DESSERTS

Chocolate Infused Crème Brulee

with Strawberry Shortbread

Warm Sticky Toffee Pudding

with Butterscotch Sauce

Bread and Butter Ice Cream Pudding

with Wild Berry Coulis

Warm Sultana and Caramel Pudding

with Vanilla Ice Cream

Coffee and Chocolate mints

ALSO AVAILABLE AS AN ADDITIONAL COURSE

Lancashire Cheese Platter

served with a Selection of Water Biscuits

WEDDING CARVERY BUFFET

Please choose three of the following:-

Roast Topside of Beef

served with Gravy

Roast Crown of Turkey

served with Savoury Stuffing

Roast Gammon

Poached Salmon Portions

Whole Dressed Salmon

(£1.00 Supplement per head)

Also includes the following:-

Pasta Provencale (V)

Bakers Basket Bread Selection

a selection of Seasonal Vegetables and Potatoes
or a selection of Salads

a selection of Mouth Watering Sweets

Coffee and Chocolate Mints

(Starters are available on request)

DRINKS SELECTIONS

DRINKS PACKAGE A

- 1 Glass of House Wine or Bucks Fizz on Arrival
- 1 Glass of House Red/White Wine with the Meal
- 1 Glass of Sparkling Wine for the Toast

DRINKS PACKAGE B

- 1 Glass of Sherry/Bucks Fizz/Fruit Punch (choice of 2) on Arrival
- 2 Glasses of House Red/White Wine with the Meal
- 1 Glass Sparkling Wine for the Toast

DRINKS PACKAGE C

- Kir Royale/Pimms Fresh Fruit Cup/Whisky/Gin/Vodka with a Mineral Selection (choice of 2)
- 2 Glasses of Red/White House Wine with the Meal
- 1 Glass of Champagne for the Toast

Drinks packages may be tailored to meet your personal requirements. Fruit juice will also be offered with each drinks package. For the cooler months of the year, may we suggest a glass of Hot Mulled Wine for your guests on arrival.

Should you prefer to provide your own bottles of Wine/Champagne, please take note of the corkage charges detailed in the tariff.