



BANQUETING SELECTOR 2010

STARTERS

£5.50

Homemade Soup

with freshly baked breads from the bakery

*Tomato & Basil
Cream of Celériac*

*Mushroom & Tarragon
Pea & Ham*

*Carrot & Coriander
Pumpkin*

Apple & Celery

Duo of Melon

with fruits of the season

£7.00

Chicken Liver Pate

with green leaves and homemade chutney

Goats Cheese Tartlet

filled with red onion marmalade, topped with goat's cheese & served with a rocket pesto

Ham Hock Terrine

with a delicate parsley dressing

Chicken Caesar Salad

griddled chicken on top of gem lettuce (no anchovies!)

£8.50

A Duo of Roulades

a roulade of smoked salmon filled with a delicate blend of poached salmon along with a spinach, dill and cream cheese roulade

Risotto Dumplings of Smoked Trout and Smoked Haddock

on a green bean & red onion salsa with a horseradish and grain mustard mayonnaise

Twice-Baked Hot Cheese Soufflé

on marinated plum tomatoes and topped with deep fried spinach leaves

Coriander Crab Cakes

served with a sweet chilli dressing

£9.50

Mushroom Ravioli

with a creamy sauce, truffle oil and parmesan shavings

Vietnamese Prawn Salad

with lime, lemongrass and ginger dressing

MAIN COURSE

£17.00

Fillet of Chicken

served with creamy mushroom sauce

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filled with asparagus mouse and served with a red pepper & tomato sauce and basil pesto

Traditional Roast Chicken

served with chipolata sausage, homemade bread sauce, sage & onion stuffing

Grilled Salmon with Shellfish in Garlic Butter

topped with mussels & shrimps cooked in white wine

£20.00

Traditional Lancashire Hot Pot

braised neck & cutlet topped with sliced potatoes and served with red cabbage

Roast Loin of Pork

with sage & onion sausage stuffing, apple sauce and served with a Calvados gravy

Roast Leg of Lamb

studded with rosemary, thyme & garlic

Fillet of Chicken wrapped in Bacon

and served with a thyme jus

Loin of Lamb

topped with a spinach & mint mousse and served with a redcurrant jus

Traditional Roast Turkey

served with chipolata sausage, homemade bread sauce, sage & onion stuffing and cranberry sauce

£22.00

Crisp Roast Duckling

served really crispy and falling off the bone with apple sauce, stuffing and gravy

Rack of Lamb

with mint jelly and rosemary & mint jus

Traditional Roast Sirloin of Beef

with Yorkshire pudding and a rich red wine gravy

Guinea Fowl

roasted breast and a leg confit served with a white truffle sauce

£24.00

Fillet of Beef

with a duo of creamy mushroom and red wine sauce

VEGETARIAN OPTIONS

(served only as an alternative to a main course meat dish and charged at that relevant price)

Vegetarian Tagliatelle

ribbons of pasta topped with spinach, feta cheese and red onion

Aubergine Timbale

filled with courgettes, wild mushrooms & sun blushed tomatoes

Tomato Risotto with Petite Herb Salad

and brown butter vinaigrette

DESSERTS

£5.00

Sticky Toffee Pudding
Gran Marnier Parfait
Chocolate Profiteroles
Fresh Fruit Pie or Crumble

£6.00

Crème Brulée
Fruit Pavlova
Sunken Chocolate Cake
Lemon Meringue Pie

£8.50

Assiette of Dessert

A selection of three mini desserts on one plate

COFFEE

£2.50

DRINKS

Mulled Wine	£4.50 per glass
Kir	£4.50 per glass
Bucks Fizz	£5.00 per glass
Kir Royale (using sparkling wine)	£5.50 per glass
Pêche Royale (using sparkling wine)	£6.50 per glass
Pimms	£6.00 per glass
House Wine	£17.50 per bottle
Cava	£24.00 per bottle
Prosecco	£24.00 per bottle
Rose Sparkling Wine	£25.00 per bottle
House Champagne	£40.00 per bottle

This banqueting selector is the minimum of what the Gibbon Bridge offers.

Over the years we have provided hundreds of different things for couples on their wedding day.

For example Harvey Wallbangers on arrival, lobster & king prawn salad as a starter, sausage and mash for a main course and Eton mess for dessert.

We are a privately owned hotel and pride ourselves on flexibility.

If what you require is not on this selector, please discuss your thoughts with our wedding co-ordinator during your final details.