

WEDDING BANQUETING SELECTOR 2012

It is very fashionable these days for guests to ask where food & drink products come from and we are proud to be able to say "as close to home as possible". Johnson and Swarbrick of Goosnargh supply our ducks; our cheese is delivered from Leagram Organic Dairy just ½ mile away, Brendan Anderton Butchers of Longridge supply our meat and you will even find some of our beer is brewed at Bowland Brewery in Bashall Eaves. Not forgetting the homemade chutneys, jams, breads and ice creams etc. from our on site bakery as well as fruit and vegetables from our own gardens.

This banqueting selector is a choice of the most popular dishes chosen by brides & grooms over the last few years. However we have provided hundreds of different things for couples on their wedding day, from themed menus, to personal favourites. If what you require is not on this selector, please discuss your thoughts with our wedding co-ordinator during your final details.

STARTERS

£6.00

Homemade Soup

with freshly baked breads from the bakery

*Tomato & Basil
Leek & Potato*

*Mushroom & Tarragon
Vegetable*

Carrot & Coriander

Apple & Celery

Duo of Melon

with a gin & tonic sorbet

£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

Thai Fish Cakes

served with a lime & chilli dressing

Potted Shrimps

brown shrimps with a side salad and toast

£8.50

King Prawn Cocktail

shredded lettuce and a marie rose sauce

Twice-Baked Smoked Haddock Soufflé

topped with deep fried parsley leaves

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

Twice-Baked Hot Cheese Soufflé

on marinated plum tomatoes and topped with deep fried spinach leaves



Image courtesy of Lancashire Life

Janet and Head Chef, Gary Buxton, oversee the preparation & serving of the wedding breakfasts and buffets.

MAIN COURSE

£18.00

Fillet of Chicken

served with creamy mushroom sauce

Traditional Lancashire Hot Pot

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

Brendan Anderton Pork Sausage & Mash

Cumberland, mildly spiced & Guinness sausages

Breast of Chicken

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

£20.00

Traditional Roast Chicken

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

Traditional Roast Turkey

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

Breast of Chicken wrapped in Bacon

and served with a thyme jus

£22.00

Roast Porchette

suckling pig marinated in rosemary, bay leaves & garlic, and served with a calvados sauce

Crisp Roast Duckling

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

Roast Leg of Lamb

studded with rosemary, thyme & garlic

£24.00

Loin of Lamb

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

Traditional Roast Sirloin of Beef

with Yorkshire pudding and a rich red wine gravy

£26.00

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

All main courses are served with two potato dishes and a choice of three vegetables

DESSERTS

£5.50

Sticky Toffee Pudding

with hot toffee sauce

Gran Marnier Parfait

frozen dessert of Gran Marnier, egg whites & sugar

Chocolate Profiteroles

choux pastry balls filled with cream and topped with chocolate sauce

Fruit Pie or Crumble

served with cream, ice cream or custard

£6.50

Crème Brulée

a favourite dessert served with a shortbread biscuit

Fruit Pavlova

meringue topped with whipped cream and fresh fruit

Sunken Chocolate Cake

warm chocolate cake with fresh cream

Lemon Meringue Pie

supremely light, squashy and fragrant with lemons

£8.50

Assiette of Dessert

your selection of three mini desserts on one plate - certain to create a wow factor!

TEA & COFFEE

£2.95

DRINKS

Bottle of Lager £4.00 per bottle

Glass of House Wine £5.00 per glass

Mulled Wine £5.00 per glass

Kir £5.00 per glass

Bucks Fizz £5.00 per glass

Kir Royale
(using sparkling wine) £6.50 per glass

Pêche Royale
(using sparkling wine) £6.50 per glass

Pimms £6.50 per glass

House Wine £19.00 per bottle

Cava £26.00 per bottle

Prosecco £26.00 per bottle

Rosé Sparkling Wine £26.00 per bottle

House Champagne £42.50 per bottle

Rosé Champagne £45.00 per bottle