



Wedding Menu Selector
£POR Per Guest- Minimum 40 Guests-
Select 2 Starter, 2 Mains & 2 Desserts

Canapés £POR per guest
(Minimum 40 guests)
Choose 4

Hot Canapé Selection

Lamb Samosa, Curried Mayonnaise

*

Chicken Bites, Korean BBQ Sauce

*

Cumberland Puff Pastry Sausage Rolls

*

Mini Cottage Pies

*

Creamy Lancashire Cheese Bon Bons, Sweet Chilli (V)

*

Goats Cheese and Fig Tart (V)

*

Torched Tikka Halloumi (V)

*

Vegetable Samosa, Minted Yoghurt (V)

*

Salt Baked Potato, Bravas Sauce (Ve)

*

Duck Spring Rolls, Hoi Sin

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Cold Canapé Selection

Chicken Liver Parfait on Black Pepper Croute, Pickled Shallot

*

Maris Rose Prawn Cocktail Shots

*

Gazpacho Shot (Ve)

*

Ciabatta Tomato Bruschetta (Ve)

*

Smoked Salmon Roulade, Baby Herb Mascarpone

*

Beetroot Hummus on Flat Bread (V)

*

Manchego and Chorizo Cigar

*

Wild Mushroom Tartlets, Truffle Mayonnaise (V)

*

BBQ Tuna with Wasabi Dressing

*

Ceasar Salad Shots

*

Melon Skewers (Ve)

*

Goats Cheese and Red Pepper Lollipop

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Soups

*

All Served with warm hand kneaded Bread and a Butter Variation

Plum and Cherry Tomato Soup, Basil and Black Pepper Butter

*

Cream of Wild Mushroom and Truffle Soup, Garlic and Herb Butter

*

Velvet Parsnip Veloute, Curried Butter

*

Butternut and Roasted Pepper Soup, Turmeric Butter

*

Cream of Garden Pea and Mascarpone Soup, Minted Butter

*

Sweetcorn and Sweet Potato Veloute, Toasted Sesame Butter

*

Broccoli and Yorkshire Blue Cheese Soup, Chive Butter

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Starters

Meat & Fish

Smoked Haddock and Leek Bon Bon's, Curried Mayonnaise, Soft Herb Salad

*

Ham Hock Terrine, Piccalilli, Black Pepper Croutes, Pickled Shallot

*

Chicken Liver Parfait, Onion Chutney, Croissant Croutes, Crispy Shallot

*

Classic Cocktail of King Prawns and Cray Fish, Baby Leaves, Maris Rose, Sun Blushed
Tomato (£ Supplement)

*

BBQ Tuna Fillet, Compote of Tomato, Wasabi Dressing, Sushi Marbles, Pickled
Ginger, Chervil Shoots (£ Supplement)

*

Seasame Crumb King Prawns, Sriracha Mayonnaise, Asian Salad (£ Supplement)

*

Shredded Duck Spring Rolls, Coriander and Hoi Sin

*

Thai Inspired Cod and Salmon Fish Cake, Sriracha Mayonnaise, Red Cabbage, Pepper
and Coriander Stir Fry

*

Smoked Salmon, Baby Herb Mascarpone, Avocado Emulsion, Black Pepper Croutes

*

Lamb Samosa, Curried Mayonnaise, Tomato and Coriander Salad

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Starters Vegan & Vegetarian

Arancini with Mushrooms and Thyme, Wild Mushroom Purée, Truffle Parsnip Chips
(Ve)

*

Panko Crusted Smoked Brie, Cranberry Compote, Crispy Sage (V)

*

Burrata, Marinated Courgette, Heritage Tomato, Focaccia, Pesto (V)
(£ Supplement)

*

Vegetable Gyozas, Hoi Sin Dipping (Ve)

*

Salt Baked Baby Potatoes, 'Bravas' Sauce, Aioli, Micro Herb, Chive Oil (Ve)

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Meat Main Courses

Thyme Roasted Chicken, Smoked Bacon Lardons, Button Mushrooms, Baby Onions,
Potato Rosti, Red Wine Sauce

*

Pork Fillet Wrapped in Pancetta, Grain Mustard Mash, Honey Heritage Carrots,
Torched Cherry Plum Tomato, Red Wine Sauce

*

Pan Roasted Chicken Breast, Mushrooms and Tarragon Cream, Confit Potato
Fondant, Creamy Lancashire Cheese Bon Bon, Shaved 'Jamon Iberico'

*

Slow Braised Beef Blade, Potato Terrine with Roast Garlic, Honey Roast Parsnips,
Celeriac Puree, Rosemary Jus (£ Supplement)

*

Roast Lamb Cutlet, Pulled Lamb Croquette, Ratatouille, Basil Oil, Black Garlic and
Oregano Jus (£ Supplement)

*

Slow Cooked Pork Belly, Crackling, Sage & Onion Potato Terrine, 'Panko' Onion
Ring, Charred Baby Broccoli with Apple Compote

*

Confit Lamb Shoulder, Wilted Spinach, Potato Terrine, Honey Roast Parsnips,
Rosemary Jus (£ Supplement)

*

Slow Roast Beef Brisket, Yorkshire Pudding, Charred Carrot, Creamed Cabbage,
Roast Potatoes, Beef Gravy

*

Roast Rib-Eye of Beef, Yorkshire Pudding, Charred Carrot, Creamed Cabbage, Roast
Potatoes, Beef Gravy (£ Supplement)

*

Slow Cooked Beef Blade, Creamed Potatoes, Roasted Root Vegetables

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Fish Main Courses

Pan Roasted Sea Bass, Cauliflower Purée, Smoked Haddock Bon Bon with Asparagus,
Saffron Hollandaise

*

Smoked Haddock, Curried Crushed Potatoes, Steamed Kale, Shrimp and Saffron
Sabayon

*

Confit Cod Loin, Crushed Peas and Broad Beans, Cherry Tomato Butter Sauce, Pea
Shoots, Tempura Samphire (£ Supplement)

*

Pan Roasted Hake, Jambalaya, Baby Bell Peppers, Crispy Kale, Chive Oil

*

Classic Creamy Fish Pie of Smoked Haddock, Salmon and Crayfish, Creamy
Lancashire Mashed Potatoes, Tenderstem Broccoli

*

King Prawn in a Thai Green Broth, Green Peppers, Charred Courgette, Sesame
Baked Rice Pilaff, Toasted Cashew Nuts (£ Supplement)

*

Tandoori Salmon, Balti Cauliflower, Massala Sauce, Salt Baked Baby Potatoes,
Coriander Yoghurt

*

Pan Roasted Salmon, Butternut Cream, Smoked Haddock Bon Bon, Asparagus,
Ratatouille

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Vegan & Vegetarian Main Courses

Butternut Risotto, Crispy Sage, Toasted Pumpkin Seeds (V)

*

Risotto of Courgette and Aubergine, Tempura Feta, Oregano and Cashew Nut Pesto (V)

*

Wild Mushroom Tartlet, Creamy Lancashire Rarebit, Caramelised Carrot, Truffle Sauce (V)

*

Risotto of Plum Tomato, Sweet Drop Peppers, 'Panko' Mozzarella, Basil Oil (V)

*

Butternut and Spinach Tartlet, Torched Halloumi, Tomato Ragu, Pine Nut Pesto (V)

*

Stuffed Moroccan Spiced Aubergine, Tomato Reduction, Mango Salsa (V)
Beef Tomato Baked with a Classic Nut Roast Filling & Toasted Seeds, 'Vege Gravy' (V)

*

Confit Carrot, Tikka Marinated Tofu, Balti Baby Potatoes, Bombay Crumble, Carrot and Yoghurt Emulsion(V)

*

Charred Aubergine Stuffed with 'Dukkah', Pesto Dressing, Roasted Pepper Salsa (V)

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Dessert-

Banoffee Banana 'Mess'

*

Lemon and Lime Posset, Raspberry and Tarragon, Butter Short Bread

*

Hot Chocolate Tart, Caramel Sabayon, Hazelnut Brittle, Espresso Ice Cream

*

Sticky Toffee Pudding, Butterscotch, Double Cream Ice Cream

*

Strawberry and Lemon Curd Pavlova, Tarragon and Lemon Zest Cream, Bourbon
Vanilla Ice Cream

*

Hot Chocolate Fondant, Cherry Ice Cream, Blackberry Gel, Caramelised Almond
Crumble

*

Pineapple and Stem Ginger Cheesecake, Passion Fruit, Coconut Sorbet

*

Classic Apple Crumble, Cinnamon and Oat Crumble, Vanilla Pod Ice Cream

*

Bitter Chocolate Tartlet, Cherry Sorbet, Black Forest Gel, Freeze Dried Raspberry,
Amaretto Sabayon

*

Lemon Meringue Pie, Gin Soaked Raspberries, Pistachio Ice Cream

*

Eton Mess of Strawberries, Passion Fruit Cream, Mango Sorbet

*

Selection of British Cheeses, Home Chutney, Biscuits (£ Supplement)

*

Blushed Fruit Salad Macerated in Elderflower, Raspberry Sorbet

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Simple-
(minimum 40 guests)

Two Courses
Choice of Starter & Main
Or
Main & Dessert

Plum and Cherry Tomato Soup, Basil and Black Pepper Butter, Warm Bread
(V)

Or

Smoked Haddock and Leek Bon Bon's, Curried Mayonnaise, Soft Herb
Salad

*

Thyme Roasted Chicken, Smoked Bacon Lardons, Button Mushrooms,
Baby Onions, Potato Rosti, Red Wine Sauce

Butternut Risotto, Crispy Sage, Toasted Pumpkin Seeds (V)

*

Banoffee Banana 'Mess'

Or

Lemon and Lime Posset, Raspberry and Tarragon, Butter Short Bread

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Set 3 Course Dinner-

(minimum 40 guests)

Olives and Bread for the Table (V)_{complimentary}

*

Cream of Wild Mushroom and Truffle Soup, Garlic and Herb Butter, Warm
Crusty Bread (V)

*

Chicken Breast Wrapped in Pancetta, Grain Mustard Mash, Honey Heritage
Carrots, Torched Cherry Plum Tomato, Red Wine Sauce

Risotto of Courgette and Aubergine, Tempura Feta, Oregano and Cashew
Nut Pesto (V)

*

Lemon and Lime Posset, Poached Rhubarb and Elderflower, Butter Short
Bread

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Set 3 Course Dinner-

(minimum 40 guests)

Olives and Bread for the Table (V)_{complimentary}

*

Chicken Liver Parfait, Onion Chutney, Croissant Croutes, Crispy Shallot
Or
Velvet Parsnip Veloute, Curried Butter, Crusty Bread (V)

*

Pan Roasted Chicken Breast, Mushrooms and Tarragon Cream, Confit
Potato Fondant, Creamy Lancashire Cheese Bon Bon, Shaved 'Jamon
Iberico'

Butternut and Spinach Tart, Tomato Ragu, Toasted Pinenuts, Pesto (V)

*

Hot Chocolate Tart, Caramel Sabayon, Hazelnut Brittle, Espresso Ice
Cream

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Set 3 Course Dinner-
(minimum 40 guests)
Gold

Olives and Bread for the Table (V)_{complimentary}

*

Classic Cocktail of King Prawns and Cray Fish, Baby Leaves, Maris Rose,
Sun Blushed Tomato

Or

Shredded Duck Spring Rolls, Coriander and Hoi Sin

*

Slow Braised Beef Blade, Potato Terrine with Roast Garlic, Honey Roast
Parsnips, Celeriac Puree, Rosemary Jus (£5 Supplement)

Or

Pan Roasted Sea Bass, Cauliflower Purée, Smoked Haddock Bon Bon with
Asparagus, Saffron Hollandaise

Wild Mushroom Tartlet, Creamy Lancashire Rarebit, Caramelised Carrot,
Truffle Sauce (V)

*

Sticky Toffee Pudding, Butterscotch, Double Cream Ice Cream

Or

Strawberry and Lemon Curd Pavlova, Tarragon and Lemon Zest Cream,
Bourbon Vanilla Ice Cream

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(minimum 40 guests)

*

Canapés on Arrival

*

Olives and Bread for the Table (V) complimentary

*

Butternut and Roasted Pepper Soup, Turmeric Butter, Warm Crusty Bread
(V)

*

Roast Chicken Breast, Chorizo Croquette, Ratatouille, Basil Oil, Black
Garlic and Oregano Jus

Or

Risotto of Plum Tomato, Sweet Drop Peppers, 'Panko' Mozzarella, Basil
Oil (V)

*

Lemon and Lime Posset, Raspberry and Lemon Balm, Butter Short Bread

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(minimum 40 guests)

Canapés on Arrival

*

Olives and Bread for the Table (V) complimentary

*

Chicken Liver Parfait, Onion Chutney, Charred Ciabatta, Pickled Shallot
Or

Cream of Garden Pea and Mascarpone Soup, Minted Butter, Warm Crusty
Bread (V)

*

Pan Roasted Chicken Breast, Mushroom and Tarragon Sauce, Truffled
Potato Terrine, 'Panko' Onion Ring

Or

Butternut and Spinach Tartlet, Torched Halloumi, Tomato Ragu, Pine Nut
Pesto (V)

*

Hot Chocolate Fondant, Cherry Ice Cream, Blackberry Gel, Caramelised
Almond Crumble

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Canapés on Arrival

*

Olives and Bread for the Table (V)_{complimentary}

*

Classic Cocktail of King Prawns and Shrimps, Baby Leaves, Crisp Apple

Or

Shredded Duck Spring Rolls, Coriander and Hoi Sin (V)

*

Confit Lamb Shoulder, Wilted Spinach, Potato Terrine, Honey Roast
Parsnips, Rosemary Jus (£5 Supplement)

Or

Pan Roasted Salmon, Butternut Cream, Smoked Haddock Bon Bon,
Asparagus, Ratatouille

Stuffed Moroccan Spiced Aubergine, Tomato Reduction, Mango Salsa (V)

*

Sticky Toffee Pudding, Butterscotch Sauce, Double Cream

Or

Bitter Chocolate Tartlet, Cherry Sorbet, Black Forest Gel, Freeze Dried
Raspberry, Amaretto Sabayon

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Classic Roast
(minimum 40 guests)
3 Course Sit Down Dinner

Starter

Sweetcorn and Sweet Potato Veloute, Toasted Sesame Butter, Warm Crusty
Bread (V)

Or

Chicken Liver Parfait, Onion Chutney, Croissant Croutes, Crispy Shallot

Main

Slow Roast Beef Brisket, Yorkshire Pudding, Charred Carrot, Creamed
Cabbage, Roast Potatoes, Beef Gravy

Or

Beef Tomato Baked with a Classic Nut Roast Filling & Toasted Seeds, 'Vege
Gravy' (V)

Dessert

Sticky Toffee Pudding, Butterscotch, Double Cream

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Classic Roast
(minimum 40 guests)

Starter

Broccoli and Yorkshire Blue Cheese Soup, Chive Butter, Warm Crusty Bread (V)

Or

Thai Inspired Cod and Salmon Fish Cake, Sriracha Mayonnaise, Red Cabbage, Pepper and Coriander Stir Fry

Main

Roast Rib-Eye of Beef, Yorkshire Pudding, Charred Carrot, Creamed Cabbage, Roast Potatoes, Beef Gravy (£ Supplement)

Or

Confit Carrot, Tikka Marinated Tofu, Balti Baby Potatoes, Bombay Crumble, Carrot and Yoghurt Emulsion(V)

Dessert

Sticky Toffee Pudding, Butterscotch, Double Cream Ice Cream

Or

Eton Mess of Strawberries, Passion Fruit Cream, Mango Sorbet

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Classic Roast
(minimum 40 guests)

Starter

Smoked Salmon, Baby Herb Mascarpone, Avocado Emulsion, Black Pepper
Croutes

Or

Lamb Samosa, Curried Mayonnaise, Tomato and Coriander Salad

Or

Arancini with Mushrooms and Thyme, Wild Mushroom Purée, Truffle
Parsnip Chips (V)

Main

Roast Rib-Eye of Beef, Yorkshire Pudding, Charred Carrot, Creamed
Cabbage, Roast Potatoes, Beef Gravy (£ Supplement)

Or

Slow Cooked Beef Blade, Creamed Potatoes, Roasted Root Vegetables

Or

Charred Aubergine Stuffed with 'Dukkah', Pesto Dressing, Roasted Pepper
Salsa (V)

Dessert

Sticky Toffee Pudding, Butterscotch, Double Cream Ice Cream

Or

Hot Chocolate Fondant, Hazelnuts, Orange Compote

Or

Selection of British Cheeses, Home Chutney, Biscuits (£ Supplement)

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Wedding Evening Packages

Bacon and Sausage Baps

£POR per guest
(minimum 60 guests)

Sausage or Bacon Baps

Crispy French Fries

Brown and Tomato Sauce

Served Canapé Style

American

£POR per guest
(minimum 60 guests)

Beef Burger in a Brioche Bun

Crispy French Fries

Or

Hot Dog in a Brioche Roll, American Mustard

Crispy French Fries

Served Canapé Style

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Classic Fish 'N' Chips
£POR per guest
(Minimum 60 guests)

Boats of Beer Battered Haddock Strips
Hand Cut 'Chippy' Chips
Proper Mushy Peas

Malt Vinegar
Selection of Sauces

Pot Pies 'N' Mash
£POR per guest
(Minimum 60 Guests)

Mini Pot Pies-

Classic Cheese & Onion
Or
Slow Cooked Beef & Ale
Or
Butter Pie

Creamy Mash
With
Gravy, Curry or Mushy Peas

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Grazing Tables
(Evening or daytime)

£POR pp

(Minimum 40 Guests)

‘Classic’

Chicken, Leek and Mustard Quiche

Pork Pie, Piccalilli

Chorizo and Chicken Skewers

Butter Puff Pastry Cumberland Sausage Rolls

Panko Brie Wedges, Sweet Chilli Dressing

Selection of Bread & Olives

Cured Meat Selection- Chorizo, Salchichon, Parma Ham, Smoked Salami

Beetroot Hummus, Flat Bread

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‘Tapas’

(Minimum 40 guests)

Crispy Chicken Wings-
Glazed with BBQ, Honey Mustard, Buffalo, Salt and Pepper

Cured Spanish Jamon Iberico

Beef Bon Bon in Pepper Corn Sauce

Pork Belly- Hoi Sin, Sweet Chilli, BBQ

Slider Burgers- Beef, Chicken, Pork, Lamb

Classic Spanish Tortilla

Pil Pil- King Prawns

Pork Cheeks in Teriyaki

Potato- Bravas

Ham Croquettes

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Dessert Grazing Table
(Evening or daytime)

£POR per guest

(Minimum 40 guest)

Lemon Posset 'Shots' Freeze Dried Raspberry

Stem Ginger and Pineapple Cheesecake

Chocolate Tartlets, Hazelnut Brittle

Prosecco Jelly with Strawberry Compote

Profiteroles with Chocolate Sauce and Baileys Cream

Selection of Macaroons

Individual Creme Brûlée and Butter Short Bread

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