

Event Menu One

Starters

Homemade Soup

Please choose one from our selection

Chicken Liver Paté

Sour-dough Crostini, Onion Jam

Mediterranean Fish Croquette

Confit Peppers and Sun Blush Tomatoes

Garlic and Herb Stuffed Field Mushrooms (V)

Brioche, Tarragon Hollandaise

Mains

Braised Tournedo of Beef

Creamy Mash, Seasonal Vegetables wrapped in Bacon, Red Wine Jus

Roast Chicken Breast

Garlic and Thyme Fondant Potato, Seasonal Greens, Red Wine Jus

Herb Crusted Salmon

Lemon and Black Pepper Crushed Potatoes, Steamed Greens, Spiced Cream Sauce

Desserts

Sticky Toffee Pudding

Butterscotch Sauce, Brandy Snap, Vanilla Ice Cream

White Chocolate and Raspberry Brulee

Homemade Shortbread

Strawberry and Vanilla Cheesecake

Anglaise, Strawberry Gel, Crème Chantilly

To Follow

Tea or Coffee, Chocolate Mint Wafers

Set Menu - £ 22.50 per person (Please choose 1 starter, 1 main course and 1 dessert)
Choice Menu* - £ 24.50 per person (Maximum of 3 options per course which must include a vegetarian option)

*Choice menus are available for events with a maximum of 200 guests.
Pre-orders are required 4 weeks prior to the event.



Call: 01772 685858

Email: events@ribbyhallvillage.co.uk

Visit: www.ribbyhall.co.uk/conference-and-events

Event Menu Two

Starters

Homemade Soup

Please choose one from our selection

Watermelon, Beetroot and Feta Salad (V)
Balsamic Dressing

Farmhouse Ribble Valley Pork and Chicken Liver Terrine
Westmorland Chutney, Toasted Brioche

Trio of Salmon

Pickled Cucumber, Dill Mayonnaise, Lemon Balm

Mains

Slow Cooked Durtton Meadow Beef
Gavroche Potato, Heritage Vegetables, Baby Onion and Smoked Bacon Jus

Roast Chicken Breast, Caramelised Onion Stuffing
Pancetta Wrapped Sausage, Sage and Onion Rosti, Seasonal Greens, Jus

Ribble Valley Pork Loin
Sausage, Apple and Pistachio Stuffing, Apple Compote, Mustard Mash, Cider Sauce

Pan Fried Sea Bass

Salt and Pepper Broccoli, Sesame Prawn Wontons, Soy and Honey Dressing

Desserts

Milk Chocolate Bavarois
Passion Fruit Curd, Nut Crumble, Marshmallow

Limencello Posset
Homemade Ginger Sponge, Cardamom Tuile

Steamed Syrup Sponge
Clotted Cream Ice Cream, Anglaise, Raspberries

To Follow

Tea or Coffee, Chocolate Mint Wafers

Set Menu - £ 24.50 per person (Please choose 1 starter, 1 main course and 1 dessert)
Choice Menu* - £ 26.50 per person (Maximum of 3 options per course which must include a vegetarian option)

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Event Menu Three

Starters

Homemade Soup

Please choose one from our selection

Peppered Beef Pastrami

Toasted Brioche, Smoked Mayonnaise, Charred Shallots, Caper and Gherkins

Shallot Tarte Tatin (V)

Feta, Tomato and Rocket, Saffron Aioli

Mini Fish and Chips

Pea Puree, Confit Lemon, Ribby Garden Herbs

Black Pudding Bon Bon

Honey Whipped Goats Cheese, Apple and Mustard Gel, Crispy Pancetta

Mains

Stuffed Saddle of Lamb

Rosemary Fondant Potato, Heritage Vegetables, Redcurrant Jus

Confit Duck Leg

Dauphinoise Potato Cake, Braised Red Cabbage, Heritage Vegetables, Madeira Jus

Roast Sirloin of Durton Meadow Beef

Roast Potatoes, Parsnip and Garlic Puree, Honey Glazed Carrots, Jus

Provençal Fish Stew

Pan Fried Shellfish, Mash, Samphire, Rouille

Desserts

Chocolate and Orange Tart

Ganache, Pistachio Genoise, Cointreau Cream

Baked Vanilla Cheesecake

Homemade Granola, Elderflower and Blueberries

Iced Passion Fruit Parfait

Mango Sorbet, Tuile

A Selection of Local and Continental Cheeses

Chutney, Grape Jelly, Biscuits

To Follow

Tea or Coffee, Handmade Chocolates

Set Menu - £ 26.50 per person (Please choose 1 starter, 1 main course and 1 dessert)

Choice Menu* - £ 28.50 per person (Maximum of 3 options per course which must include a vegetarian option)

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Vegetarian Main Course Options

Please choose one for all Vegetarian guests

Wild Mushroom Gnocchi (V)
Roasted Fennel, Veloute

Lancashire Cheese and Onion Strudel (V)
Heritage Tomato Salad

Beetroot and Mushroom Wellington (V)
Root Vegetable Gateaux, Creamed Spinach, Beetroot and Red Wine Reduction

Three Cheese Cannelloni (V)
Tomato & Citrus Fondue

Soups

Please choose one of the following freshly made soups to start or add as an intermediate course

Potato, Spinach and Parmesan
Courgette and Rosemary
Red Lentil and Chorizo
Wild Mushroom with Truffle Oil and Parmesan
Scotch Broth
Roasted Tomato and Red Pepper with Basil Pesto
Cream of Chicken
French Onion

£ 4.50 per person

Cheeseboard Platter

Add to your chosen event menu to complement your meal

Tasty Lancashire Cheese, Mature Cheddar and Garstang Blue
All Cheese Platters are served with Homemade Chutney, Grapes, Celery and a selection of Biscuits

£ 6.25 per person or £ 25.00 per platter (serves 5)



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