

Our Menus

Our team of talented chefs have creatively chosen a selection of menus for your Wedding Day which will leave you spoilt for choice and your mouth watering at the thought

If more than one of our options sounds delicious for your Wedding Breakfast, then why not offer your guests a choice. For more information please refer to our 'Frequently asked Questions'



Allergens

Ribby Hall Village has taken steps to identify dishes and ingredients that may cause allergic reactions for guests with particular food allergies. Please discuss with our team any concerns you may have or ask for guidance from us



Your special day. Your special menu.



Canapés

Please choose three from;

Peppered Beef Rossini,
Toasted Brioche

Mini Prawn Cocktail

Asparagus, Parma Ham
and Parmesan

B.L.T. Slider

Duck Spring Rolls

Mini Yorkshire Puddings

Flavoured Baby Sausages

Buttermilk Cajun Chicken

Ham Hock, Pea Purée

Savoury Tomato Muffin (V)

Goats' Cheese and Caramelised
Red Onion Tart (V)



Arrival Drinks

Please choose one from;

Sparkling Cosmopolitan

Elderflower Gin Fizz

Passion Mimosa

Pimms and Lemonade

Glass of Wine (Red, White or Rosé)

Bottled Beer

Fresh Orange Juice

For the little ones;

Fruit Shoot

Coke

Lemonade

Mineral Water

Starters

Please choose one from;

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

Sautéed Mushrooms
Smoked Garlic Veloute, Parmesan

Heritage Tomato and
Goats' Cheese Salad
Air Dried Ham, Basil Pesto

Chicken and Chorizo Caesar Salad

Severn and Wye Smoked Salmon
Tartar Garnish, Brown Bread

Trio of Melon (V)
Watermelon Soup, Lime Sorbet

Seasonal Vegetable Soup (V)

Pea and Ham Soup

Leek and Roasted New
Potato Soup (V)



Mini Menu Starters

Please select one choice
for all children;

Homemade Soup

Breaded Mozzarella Sticks
with Tomato Mayo

Fruit Platter

Popcorn Chicken with Mayo



Main Courses

Please choose one from;

Slow Cooked Ribble Valley Beef
Mash, Heritage Vegetables, Pancetta,
Yorkshire Pudding, Jus

Chargrilled French Trimmed
Pork Loin
Caramelised Apple, Colcannon
Croquette, Fine Beans, Pepper Sauce

Slow Cooked Lamb Shank
Mash, Root Vegetable Hotpot, Jus

Roast Breast of Chicken
Thyme Rosti, Butternut, Seasonal
Greens, Chive Veloute

Pan Fried Plaice
Buttered Shrimps, Samphire,
Fennel, Mash

Curried Chicken Kiev
Sweet Potato Sag Aloo,
Ribby Garden Salsa

Baby Leek and Asparagus
Linguine (V)
Goats' Cheese, Truffle Cream

Cheese and Onion Pie (V)
Triple Cooked Chips, Basil Veloute

Gnocchi (V)
Chargrilled Vegetables, Arrabiata Sauce

Shitake Mushroom and Cheese
Fritter (V)
Roasted Vegetable Salsa

Chana Bhaji, Tarka Dahl, Aloo Sag (V)
Cardamom Rice



Carvery

Durton Meadow Rib of Beef
(Roast and Confit)

Ribble Valley Loin of Pork

Maple Glazed Ham

Served With;

Goose Fat Roast Potatoes

Mash Potato

Selection of Seasonal Vegetables

Yorkshire Puddings and Jus

Mini Menu Mains

Please select one choice
for all children;

Breaded Chicken Fillet Burger,
Skinny Fries and Coleslaw

Meat Ball Penne Pasta

Homemade Fish Cakes

Roast Beef Dinner



Desserts

Please choose one from;

Vanilla Crème Brûlée
Biscuits and Tuiles

Rocky Road Panna Cotta

Baked Toffee Cheesecake
*Banana Ice Cream,
Salted Caramel Sauce*

Tarte Au Citron
*Passion fruit, Raspberry
Ripple Ice-cream, Meringue*

Sticky Toffee Pudding
*Toffee Sauce, Madagascan Vanilla
Bean Ice-cream*

Bramley Apple Crumble
Custard, Blackberry Ripple Ice-cream



Mini Menu Desserts

Please select one choice
for all children;

Milkshake, Waffles and Doughnuts

Knickerbocker Glory

Nutella Dumplings, Vanilla Ice Cream

Banana Split



Evening Street Food

Please Choose One Option;

Build your own Burger

*Toasted Brioche Bun, Monterey Jack Cheese, Smoked Bacon,
Slow Roasted Shallots, Mixed Salad and Slaw*

Homemade Pie

*Mash, Mushy Peas and Gravy
Choose one from; Peppered Steak, Chicken Balti, Vintage Cheddar
and Onion or Beef and Chorizo. Or choose your own flavour*

Mexican Pulled Pork Burrito

Guacamole, Salsa, Chive Sour Cream

Malay Chicken Curry

Basmati Rice, Naan, Onion Bhajis, Mango Chutney and Raita

Fish Finger Butty

Brioche Bun, Tartare Sauce

Cuban Chimichurri Pork Sausage Baguette

Caramelised Red Onions, Chive Sour Cream

Your chosen option will be served with skin on fries

All dishes can be made suitable for vegetarians, vegans and guests with allergies or dietary requirements

