



## *Cold Canapé Selection*

Chicken Liver Parfait, Toasted  
Brioche, Red Onion Marmalade

Smoked Salmon Mousse, Blinis

Whipped Goats Cheese Crostini (v)

Hoi-Sin Duck Spring Roll

Mini Prawn Cocktail

Spicy Thai Beef Salad, Coriander and  
Lime Dressing served in a Filo Cup  
with Crushed Cashew Nuts

Watermelon and Goats Cheese  
Skewer (v)

THE COLD CANAPÉS ARE INCLUDED WITHIN ALL  
PACKAGES. PLEASE SELECT 3

## *Hot Canapé Selection*

Lancashire Cheese Rarebit,  
Beetroot Jam (v)

Smoked Haddock and Salmon Fishcake,  
Tomato & Chilli Chutney

Ham Hock Croquette, Pea Puree

Pulled Pork, Mini Brioche Bun

Piri-Piri Chicken Skewer

Mini Yorkshire Pudding with  
Beef and Horseradish

Sundried Tomato and Parmesan  
Arancini (v)

HOT CANAPÉS CAN BE UPGRADED AT A  
SUPPLEMENT OF £0.50P PER PERSON, PER CANAPÉ

## Wedding Menu One

### Starters

#### Choose one from

#### Trio of Melon (v)

Chilled Watermelon Soup, Raspberry Sorbet

#### Stuffed Field Mushrooms (v)

Goats Cheese Mousse, Basil Pesto

#### Homemade Soup

Please choose one from our selection

### Mains

#### Choose one from

#### Roast Breast of Chicken

Butter Poached Fondant Potato, Butternut Puree, Red Wine Jus

#### Pressed Belly of Pork

Wholegrain Mustard Mash, Apple Puree, Cider Jus and Crackling

#### Slow Cooked Tournedos of Beef

Carrot Puree, Mash, Baby Onion Sauce

### Desserts

#### Choose one from

#### Lemon Meringue Tart

Cassis Sorbet, Fresh Raspberries

#### Sticky Toffee Pudding

Toffee Sauce, Madagascan Vanilla Bean Ice-cream

#### Oreo and Milk Chocolate Cheesecake

Chocolate Popping Candy, Caramel Crunch Ice-cream

### To Follow

Tea or Coffee with Homemade Chocolates\*

## Wedding Menu Two

### THE CARVERY

### Starters

(served to your guests at the table)

#### Choose one from

#### Chicken Liver Parfait

Mini Onion Loaf, Country Garden Chutney

#### Severn & Wye Smoked Salmon

Tartar Garnish, Brown Bread

#### Homemade Soup

Please choose one from our selection

### The Carvery Main Course

#### Roast Local Turkey

With Chipolatas, Stuffing and Red Wine Jus

#### Honey Glazed Baked Ham

Roast Ribble Valley Loin of Pork  
With Crackling and Apple Sauce with Red Wine Jus

### Served with

Goose Fat Roasted Potatoes, Roast Parsnips  
with a Honey Glaze, Buttered Chantenay Carrots &  
French Green Beans, Cauliflower Cheese

### Desserts

(served to your guests at the table)

#### Choose one from

#### Warm Bakewell Tart

Cherry Iced Parfait, Pistachio Anglaise

#### English Trifle

Vanilla Custard, Rose Jelly, Raspberry Sorbet

#### Chocolate Delice

Toffee Ice-cream

### To Follow

Tea or Coffee with Homemade Chocolates\*

\*\* To upgrade the chocolates please refer to page 13

If more than one of our options sound delicious, then why not offer your guests a choice. For more information please refer to our FAQs on page 14



## *Vegetarian Selection*

Choose one vegetarian main course option

### Tomato Risotto

Basil, Parmesan and Rocket

### Lancashire Cheese and Onion Strudel

Heritage Tomato Salad

### Crispy Butternut and Smoked Cheese

#### Risotto Cake

Creamed Spinach, Baby Leeks and Herbs

### Savoury Pancakes

with Wild Mushrooms and Leeks,  
Goats Cheese Sauce

## *Soup Selection*

### Wild Mushroom

with Truffle Oil and Parmesan (v)

Cream of Seasonal Vegetable  
with Herb Croutons (v)

Roasted Tomato and Red Pepper  
with Basil Pesto (v)

Spiced Sweet Potato  
with Coconut and Coriander (v)

Leek and Potato  
with Lancashire Cheese Croute (v)

Cream of Celeriac  
with Bacon Crumb

Creamy White Onion  
with Butterbeans and Thyme (v)

## *Mini Menu*

Please select one choice from each course for  
all children attending your wedding

### Starter

Homemade Soup

Vegetables and Dips (v)

Nachos (v)

Breaded Mushrooms served  
with a Garlic Dip (v)

### Main Course

Chicken Goujons served with Beans  
and your choice of Potato\*

Homemade Beef Burger served with Salad,  
Coleslaw and your choice of Potato\*

Battered Fish and Homemade Chips  
served with Pea Puree

Spaghetti Bolognese served with Garlic Bread

Cheese and Onion Pie served with Beans  
and your choice of Potato\* (v)

Roast Chicken Salad

\*Potato choices – Chips, New or Jacket

### Dessert

Jelly & Ice-cream

Knickerbocker Glory

Jam Sponge and Custard

Fruit Salad

### Refreshments

Fruit Juice, Coke, Lemonade,

Fruit Shoot, Mineral Water

**THREE COURSES AND TWO SOFT DRINKS  
£16.95 PER CHILD**

CHILDREN WILL RECEIVE ONE DRINK ON ARRIVAL FROM CHURCH  
OR FOLLOWING YOUR CEREMONY AND ONE DRINK  
WITH THE WEDDING BREAKFAST

## Alternative Menu Choices

Upgrade your wedding breakfast at a supplement per person

### Starters

#### Ham Hock Terrine

Piccalilli Puree, Baby Vegetables

**£0.50 per person**

#### Fillet of Peppered Mackerel

Beetroot Chutney, Herb Potato Salad,  
Horseradish Cream

**£0.50 per person**

#### Smoked Chicken Caesar Salad

Baby Gem, Parmesan,  
Croutons and Smoked Bacon Crisp

**£1.00 per person**

#### Charred Asparagus

Buttered Crumpet, Parma Ham,  
Tomato Fondue, Parmesan

**£1.50 per person**

#### Salad of Heritage Tomatoes

White Crab and Soft Garden Herbs

**£1.50 per person**

### Main Courses

#### Stuffed Breast of Chicken with Goats Cheese and Chorizo

Rosti Potato, Tomato and Red Pepper Veloute

**£1.00 per person**

#### Roast Fillet of Salmon

Asparagus, Broad Bean and  
Tomato Fricassee, Saffron Fondant

**£2.50 per person**

#### Pan Seared Duck Breast

Confit Leg "Cottage Pie",  
Morello Cherries, Parsnip Puree, Jus

**£2.50 per person**

#### Durton Meadow Beef Wellington

Dauphinoise Potatoes,  
Creamed Spinach, Port Jus

**£3.00 per person**

#### Roasted Cod Loin

Bubble and Squeak, Light Curried Veloute

**£3.00 per person**

### Desserts

#### Chocolate Lava Cake

Maple Walnut Praline Ice-cream

**£0.50 per person**

#### Orange Tart

Mango Sorbet, Pineapple Jelly and Passion Fruit Ice

**£0.50 per person**

#### Strawberry Mille-Feuille

Clotted Cream, Gingerbread Crumble

**£1.00 per person**

#### Chocolate Indulgence

Chilled Fondant, Truffles,  
Macaroon, Salted Butter Caramel

**£1.00 per person**

#### Selection of Continental Cheeses

Homemade Chutney, Crudités,  
Flavoured Butters and Biscuits

**£1.00 per person**

#### Baked Alaska

Raspberry Ripple Ice-Cream, Poached Strawberries

**£1.50 per person**



## *Retro Buffet*

### **Selection of Breads and Sliced Meats**

Honey Roast Ham, Roast Ribble  
Valley Pork and Pastrami

### **Small Hand Raised Pork Pies**

### **Ribble Valley Pork Sausage Rolls**

### **Chicken Drumsticks**

Garlic and Herb Butter

### **Smoked Salmon and Mascarpone Quiche**

### **Vine Tomato and Mature Cheddar Cheese Quiche**

### **Classic Creamy Coleslaw**

### **Mixed Salad**

## *Asian Fusion Buffet*

### **Chicken Balti Curry**

Marinated Chicken in a Spiced Tomato,  
Lemon and Coriander Sauce

### **Sweet and Sour Pork**

Char Grilled Loin of Pork with Water Chestnuts  
and Asian Style Vegetables

### **Steamed Rice**

### **Onion Bhajis**

### **Vegetable Samosas**

### **Vegetable Pakoras**

### **Mini Naan Bread**

### **Raita, Mango Chutney and Lime Pickle**

## *American Buffet*

### **Pulled Pork Sliders**

Slow Cooked Pork Shoulder finished with a Homemade BBQ Sauce, served in a Toasted Brioche Bun

### **Chilli Dogs**

Grilled hot dog in a bun, smothered in ground beef chilli, sprinkled with cheddar cheese and onions

### **BBQ Chicken Wings**

### **French Fries**

### **Ranch Salad**

### **Slaw**

## *Add a Sweet Treat*

**Add a delicious dessert to  
your evening buffet**

### **Lemon Meringue Tart**

Cassis Sorbet, Fresh Raspberries

### **Sticky Toffee Pudding**

Toffee Sauce, Madagascan Vanilla  
Bean Ice-cream

### **Oreo and Milk Chocolate Cheesecake**

Chocolate Popping Candy, Caramel  
Crunch Ice-cream

**£4.50 per person**

**Upgrade your after dinner  
chocolates**

**Strawberries and Marshmallows  
with Warm Chocolate Sauce**

**£4.50 per table**

## *Drinks Package*

**On Arrival**

**Choose one from**

**Sparkling Cosmopolitan**

**Rum Punch**

**Appletini**

**Passion Mimosa**

**Kir Royale**

**Pimms and Lemonade**

**Glass of Wine**

**Bottled Beer**

**To Accompany your Meal**

**Two glasses of House Red,  
White or Rose Wine**

**To Toast The Newlyweds**

**A glass of Cava Sparkling Wine**