

# BANQUETING MENU



*The below menus are only a selection of what we have to offer.  
Please use them as a pricing guideline as we wish to tailor the event to your  
bespoke needs. All priced per person*

## **Menu B1 £25.95**

Per nod cured Salmon with a fennel coleslaw and sourdough bread

Roast Breast of Goosnargh Chicken with smoked Kirkham's cheese Gratin  
potatoes and a thyme jus.

A medley of Market Vegetables

Iced Apple crumble Parfait served with a poiré William Analgise

## **Menu B2 £27.50**

Terrine of Welsh Ham and Organic brie served with stokes piccalilli and  
herb salad

Confit shoulder of Bowland Lamb served with Carrot and cumin puree,  
hotpot potatoes and rustic sauce

A medley of Market fresh vegetables.

Citrus Tart served with an Orange and cardamom compote

## **Menu B3 £30.00**

Orange infused Ballontine of Fleetwood Salmon served with salmon roe and coriander  
Crème fraiche

5 hour Braised shin of Hereford beef served with horseradish mash, Cumbrian bacon,  
candied shallots and a Shiraz jus.

A medley of market fresh vegetables.

Trio of white, Milk and Dark Valrhona Chocolate Mousse serve with a hazelnut  
crackling and raspberry compote

## **Menu B4 £32.50**

Corn-fed Chicken liver Parfait served with a Tomato and basil fondue, Crisp brioche  
and a garden leaf salad

Seared Lochfyne Salmon, crispy pancetta, chive pomme puree and red wine jus

A medley of market fresh vegetables

Lemon possett served with shortbread fingers and citrus compote

# BANQUETING MENU - CONTINUED



## Menu B5 £35.00

Tartlet of Leagram's organic cheese and Black pudding served with a poached egg and spicy ketchup

Roast brace of boneless Poussin served with a parsnip rösti, sage farce and a thyme jus

A medley of market fresh vegetables.

A trio of Desserts;

Walnut Millionaires Shortbread, Cox apple Tart tatin with boozy raisin ice cream, iced lime and pecan parfait

## Menu B6 £37.50

Pan fried Corn-fed Chicken sausage with wholegrain mash, crispy shallots and a red wine jus

Roast fillet of Cumbrian beef with oxtail faggots, dressed spinach, fèves fondant potatoes and a hermitage jus

A medley of market fresh vegetables

An assiette of English strawberries

## Menu B7 £40.00

Ravioli of Ham hock served with dressed spinach and a pea and truffle cream

A Trio of bow land Lamb to include a seared herb crusted cutlet of lamb, confit shoulder and a mini Sheppard's pie

A medley of market fresh vegetables

Grand assiette of British deserts

## Menu B8 Vegetarian sample menu v

A crown of Formby Asparagus served with Goats cheese fondue, golden beetroot jelly and a hazelnut dressing

A Ratatouille Ravioli served with sauce Gazpacho and crispy vegetables

A medley of market fresh vegetables

Hot Ginger pudding served with crème anglaise

## Sorbets £2.50 each served in a Martini Glass

Cassis sorbet

Lemon Thyme Sorbet

Raspberry and Champagne foam

Passion fruit Sorbet served with melon granite

Granny Smith Sorbet served with an apple jus

Charentais Melon sorbet served with absolute vodka

Strawberry and Prosecco sorbet

Pineapple sorbet with chocolate mint syrup

Pear Sorbet