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CELEBRATIONS

Whatever your reason for a party, as the organiser there's a lot at stake when you volunteer to be the one to co-ordinate the event.

We know that making the event a huge success will be the only thing on your mind ~ and we understand that we have a very big part to play in this. From the dedicated event organiser who will work with you planning the details, through to Chef and the food service brigade, you'll be working with a team of willing professionals who take pride in delivering exceptional service.

One of the first decisions will be the location for your event - once you have some numbers in mind, we'll talk you through the options that will suit your occasion. There are private dining rooms and suites for a range of numbers - ideal for events with entertainment and speeches or, for less formal occasions, an area of the restaurant can be reserved for your event.

Our pack contains a selection of menus to give you an idea about the dishes and prices, but we really do prefer to work with you on this one to ensure we meet both your expectations and your budget.

The wine list is extensive and we'll be happy to recommend wines to accompany the menu, or you can take advantage of a drinks selection - at a fixed price per head, which makes it easier to budget.

The per person price for your chosen menu will also include:

- A dedicated host for the evening to oversee your event
- Table decorations and menu cards for each table
- Use of the venue
- Preferential accommodation rates for any of your guests who might like to stay over
- Free car parking

The Verandah Suite

The Verandah Suite is an ideal venue for your event, catering for up to 160 people for a formal dinner and 200 for an evening party. This suite is self-contained with its own private bar/reception area and has air-conditioning.

Courtyard

A superb combination of elegance and style, catering for up to 70 people for a formal dinner and 120 for an evening party. These self-contained facilities include a private bar, adjacent lounge and access to the outside terrace.

Colonial Room

A superb air conditioned private dining room, ideal for parties of up to 30 guests for a private dinner.

Bedrooms and Suites

For friends and relatives celebrating a special occasion, what better way to round off the night. No need to worry about getting home ~ stay in one of our luxurious rooms or suites and spend the next morning in the Spa, before heading home.

There are special rates linked to an event at the hotel.



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MAKE IT EXTRA SPECIAL

Why not make your event extra special? We have lots of experience and have some great contacts to help you make your event one that everyone will remember.

Below are a few of the most popular requests, but do ask if you have any other ideas or plans - we can usually find one of our contacts who can help to make your dream a reality.

Clever Colours

Get us involved right from the start and we can help you to create a perfect palate of colours as your backdrop. Linen chair covers with co-ordinated ribbons, flowers, table linen and lighting can all be used to complement each other and set the scene for your event.

Balloons and Bubbles

Dress the room with stunning balloon displays or a bubble machine to make a magical entrance for your guests. From simple arches and table centres to spectacular sculptures – balloons can make a striking impact on the setting

Midsummer Celebrations

Make the most of the balmy evenings. Let your party spill out on the terraces and liven up the day with a Jazz band or string quartet. Think about eating outdoors, with a seafood bar or summer barbecue for your guests.

Glitz and Glamour

Pink Champagne, canapés and a night at the casino tables with an Elvis impersonator and you could be in Vegas. Or how about a night at the Oscars, with a red carpet, disposable cameras for the paparazzi and a Champagne (or chocolate) fountain for sheer indulgence.

Music Makes the Mood

The grandeur of a solitary piper or the exuberance of an entire steel band. If your event calls for audience participation then think about a 60's and 70's karaoke or for the energetic ones a traditional Irish Ceilidh, where young and old love the feet-tapping rhythm.

Let there be light

Transform an ordinary room into a spectacular one with the use of light. Flame torches, mirror balls, projection lights, light canopies and curtains can all be used to create just the right impact for your event. There's even tree lights, festoon lights and fairy lights for the outdoor events too.

Say it with flowers

Use seasonal blooms to create stunning sights and smells for your guests. Pedestals, chair backs, swags, table tops, the wedding cake and floral favours – all lend themselves to adornment with one of nature's most versatile party accessories.

Event Selection One

Please choose one dish from each course

Appetisers

Chilled Honeydew Melon and Strawberries with Mango and Raspberry Coulis

Homemade Soup. Choose from: Cream of Country Vegetable Soup; Leek and Potato or Tomato and Basil with Herbs and Croûtons

Warm Leek and Wild Mushroom Tart, Roquette Salad and Herb Oil

Main Courses

Herb-baked Scottish Salmon Fillet with Asparagus, Garden Chive and White Wine Sauce

Roast Loin of organic Pork, Caramelised Apple and Sage Jus

Char Grilled Supreme of Chicken, Sautéed Wild Mushroom and Tarragon Cream Sauce

Desserts

Glazed Lemon Tart with Raspberries and Clotted Cream

Dark Chocolate Truffle with Chantilly Cream and a Grand Marnier and Orange Sauce

Profiteroles with Butterscotch Sauce

Freshly brewed Coffee and Petit Fours

Event Selection Two

Please choose one dish from each course

Appetisers

Seasonal Melon and Parma Ham with Redcurrant and Black Pepper Dressing

Salmon and Smoked Haddock Fishcake with Wilted Greens and Hollandaise

Plum Tomato and Mozzarella Salad with Roquette and Balsamic Dressing

Main Courses

Roast Sirloin of British Beef with Yorkshire Pudding, Roast Gravy and Horseradish

Pot-roasted Cheshire Lamb with a Sun-dried Tomato and Mint Sauce

Char-grilled Escalope of Turkey stuffed with Sage and Cranberries and served with a Wholegrain Mustard Sauce

Desserts

Tiramisu with a Cappuccino Sauce

Vanilla and Lime Cheesecake with a Rhubarb Compôte and Raspberry Sorbet

Strawberries, Raspberries and Blueberries in a Brandy Snap Basket with Chantilly Cream

Freshly brewed Coffee and Petit Fours

Event Selection Three

Please choose one dish from each course

Appetisers

Parcel of Bleikers of Yorkshire Oak Smoked Salmon and Crab with Lemon and Chives

Trio of Melon served with mixed Berries and a Citrus Sorbet

Pressed Chicken Foie Gras Terrine with Toasted Brioche

Main Courses

Char-grilled British Fillet Steak with Red Wine Jus, Lardons of Bacon and Woodland Mushroom Fricassée

Poached fillet of North Atlantic Halibut on a bed of wilted greens and Julienne of vegetables and a Chervil Cream Sauce

Roasted Best-End of Salt Marsh Lamb, Red Onion Marmalade and a Redcurrant Sauce

Desserts

Glazed Crème Chiboust with Exotic Fruit and Mixed Berries, Raspberry Syrup

Apple Tart Tatin with Vanilla Ice Cream and Butterscotch Sauce

Raspberry Bavaois with fresh Raspberries and a Raspberry Sorbet

Freshly brewed Coffee and Petit Fours

Vegetarian Options

Main Courses - please select one dish

Char-grilled Haloumi Cheese
with Char-grilled Vegetables and Basil Pesto

Asparagus and Forest Mushroom Frittata
Baked Organic Eggs with Sautéed Mushrooms and Asparagus with Truffle Essence

Spinach and Ricotta Crespelle Pasta
Slow Roasted Tomato and Asparagus Spears with Sauce Formaggio

Roasted Sweet Bell Pepper filled with Mediterranean Vegetables
topped with a Herb Crumble

Asparagus and Stilton Wellington
Wilted Greens and Roast Vegetable Gravy

Shire Buffet

Please select one appetiser and one dessert

Appetiser

Traditional Prawn Cocktail with Spicy Tomato Mayonnaise

or

Half Seasonal Melon filled with Exotic Fruits and Champagne

or

Your choice of Homemade Soup

Hot

Roast Sirloin of British Beef, Yorkshire Pudding and Creamed Horseradish
served with Parsley New Potatoes

Cold

Poached Fresh Salmon, Cucumber and Lemon Mayonnaise

Honey Roast Ham with Coarse Grain Mustard

Herb Roast Breast of Turkey and Cranberry Sauce

Mediterranean Roasted Vegetables and Spicy Vegetable Dip

All accompanied with a selection of Leaf and Mixed Salads,
assorted dressings and freshly Baked Breads

Dessert

Strawberries and Cream

or

Summer Pudding with Raspberry Sauce and Cream

or

A platter of British Farmhouse Cheese with Celery, Grapes and Biscuits

Coffee with Chocolates

Hot Fork Buffet

Please choose two dishes from the following

Lasagne al Forno

baked layers of Spinach Pasta, Bolognese and Cheese Sauce, served with Garlic Bread and Parmesan

Spicy Lamb Balti

served with Basmati Rice, Poppadums, Lime Pickle and Minted Yoghurt

Sorrento Meatballs

with speciality handmade Spaghetti, Napoli Tomato Sauce and Garlic Bread

Chicken Stroganoff

cooked with Brandy, Cream, Paprika and Mushrooms, served with Savoury Rice

Spicy Beef Chilli

with Rice and Tacos

Lancashire Lamb Hot Pot

with Red Cabbage

Beef Steak Ale and Mushroom Pie

cooked in Thwaites Ale with Herbs, served with New Potatoes

Cajun Fish Casserole

a selection of Fish in a White Wine Cream Sauce served with Steamed Rice

Italian Layered Bake (v)

baked Aubergine, Tomatoes, Mozzarella Cheese and Herbs served with Garlic Bread and Parmesan

All dishes are served as described with traditional accompaniments, mixed salad and a selection of breads

'V' indicates dish suitable for vegetarian guests.

Minimum of 20 guests

Supplements

French Fries, Buttered New Potatoes, Tomato and Red Onion Salad, Baked Jacket Potatoes

Finger Buffet

A selection of freshly made Sandwiches

Goujons of Chicken with Barbecue Dipping Sauce

Mini Cornish Pasties

Vegetable Spring Rolls

Onion Bhajjis with Mango Chutney

Mini Salmon, Lemon and Lime Fishcakes

Three Cheese Mini Pizzas

Desserts

Please select two desserts from the following:

Lemon Tart

Brooklyn Baked Cheesecake

Individual Raspberry Tartlets

Finger Chocolate Eclairs and Vanilla Slices

Chocolate Malteaser Torte

Raspberry Pavlova

All served with Cream

Canapés

Ideal appetisers

Classic Selection at £3.95 (1 item per person)

Smoked Salmon and Cream Cheese Bilinis

Asparagus wrapped in Parma Ham

Chicken Liver Parfait Crostini

Contemporary Selection at £4.50 (1 item per person)

Tiger Shrimp Tempura with Chilli Dipping Sauce

Parma Ham and Caramelised Onion Marmalade Crostini

Sun-blushed Tomato and Creamy Mozzarella Bruschetta with Pesto

Selection of Nibbles at £1.50 (Select 2)

Root Vegetable Crisps

Cheese Straws with Sour Cream and Chive Dip

Assorted Quality Nuts

Olives

Event Dining

Please select one item from each course

Appetisers

Warm Smoked Salmon and Chive Tartlet
Served with Hollandaise Sauce £6.25

A Salad of Cheshire Cheese
with Crispy Pancetta and Chilli Beetroot, Aged Balsamic Vinegar £6.95

Panzanella – classic Tuscan Salad (v)
Marinated Tomatoes with Roasted Peppers, Capers, Mozzarella and Ciabatta £6.50

Warm Tuscany Mozzarella wrapped in Parma Ham
Tomato and Rocket Salad, Aged Balsamic Vinegar £6.75

A medley of Exotic Fruits and Berries (v)
Champagne Sorbet and a Mango Sauce £6.50

Caesar Salad with Crispy Parma Ham
Baby Gem and Cos Lettuce, Parmesan and Garlic Croûtons £6.95

A plate of Oak-Smoked Scottish Salmon
with Lemon and Capers £8.25

Terrine of Scottish Smoked Salmon
served with a Crab Salad, Parsley and Yellow Bell Pepper Juices £7.50

Rustic Farmhouse Terrine
with Spiced Pear Chutney and Onion Bread £6.95

Soup £4.95

Roasted Root Vegetable Soup and Vegetable Crisps
Leek and Potato Soup with Chive Croûtons
Roasted Plum Tomato Soup and Basil Pesto
French Onion Soup with Grûyère Cheese Croûte

Fish

Dual pricing indicates dishes that may be taken as an appetiser or main course

Pan Fried Fillet of fresh Cod
with Charred Fennel and a Pea and Mint Sauce £7.50/£16.95

Herb Crusted Fillet of Scottish Salmon
Wilted Greens with Brown Shrimp and Chive Sauce £6.95/£16.50

Seared Fillet of Sea Bass
Colcannon Potatoes, Crispy Pancetta and Coriander Dressing £8.25/£17.95

Meat and Poultry

Supreme of Free-range Chicken
with Mozzarella and wrapped in Parma Ham, Crispy Leeks and a
Tomato and Basil Sauce £16.50

Best-end of Salt Marsh Lamb
topped with a Mint Mousse and served with a Rosemary Jus £21.50

Fillet of Aberdeen Angus topped with a Wild Mushroom Gratin
Roasted Shallots and a Port Wine Jus £21.50

Pan Roasted Supreme of Duck
Honey Glazed with a Grilled Apple and Bitter-sweet Orange Sauce £17.25

Char Grilled Loin of Pork Steak
served with a Pancetta and Wild Mushroom Cream Sauce £16.50

Aberdeen Angus Rib Eye Steak au Poivre £19.50

Char-grilled Organic Veal Loin Steak
served with a Pancetta and Forest Mushroom Sauce £18.50

Seasonal Game and Shellfish – please ask regarding availability and price.

Vegetarian Options

Main Courses - please select one dish

Char-grilled Haloumi Cheese
with Char-grilled Vegetables and Basil Pesto

Wild Mushroom and Artichoke Tagliatelle
with sautéed Mushrooms, Creamed Artichoks, Basil Pesto and Parmesan Shavings

Spinach and Ricotta Crespelle Pasta
Slow Roasted Tomato and Asparagus Spears with Sauce Formaggio

Roasted Sweet Bell Pepper filled with Mediterranean Vegetables
topped with a Herb Crumble

Spiced Lentil and Mixed Bean Cake
served on Wilted Greens with Julienne of Vegetables with Provençale Sauce

Desserts

All desserts ~ £5.85

Warm Belgium Waffle, Vanilla Ice Cream and Red Berries

Vanilla Panna Cotta, Raspberry Sorbet with fresh Raspberries

Banana Bread and Butter Pudding with Toffee and Nutmeg Cream

Brandy Snap Basket filled with Seasonal Fruits and Vanilla Ice Cream

Summer Pudding flavoured with Cassis, served with fresh Berries and Clotted Cream

Glazed Lemon Tart served with a Raspberry Sorbet

Apple Tarte Tatin, Caramelised Apple Tart with an Apple Crumble Ice Cream

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Freshly Ground Coffee and Chocolates £2.50



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We are pleased to offer a selection of popular wines taken from our main list, which is available upon request

Champagne					Rosé				
1b	Marie Honnet Brut		NV	£37.00	30	Turkey Flat Rosé, Barossa Valley	S. Australia	2007/08	£26.95
1a	Louis Roederer Brut Premier		NV	£46.95	21a	Pinot Grigio Rondinella Rosato Alto Mincio, IGT La Prendina	Italy	2007	£24.45
Sparkling					Red				
7	Segura Viudas Brut Reserva Cava	Spain	NV	£27.95	32	Le Bourgogne Pinot Noir Chanson	Burgundy	2007	£26.25
7b	Prosecco Il Fresco Villa Sandi	Italy	NV	£23.75	42	Merlot Yvon Mau Vin de Pays de L'Aude	S. W. France	2007/08	£15.95
White					46a	Julienas 'La Gentilhommiere', Beaujolais	France	2007	£18.95
8a	Bourgogne Chardonnay Joseph Faiveley	Burgundy	2005	£25.95	47	Montepulciano d'Abruzzo, Moda	Italy	2006	£23.45
9	Chablis, Domaine de Varoux	Burgundy	2007/08	£27.75	50	Bodegas Luis Canas Rioja Reserva	Spain	2002	£29.95
14	Sancerre 'La Croix Au Garde' Domaine Henri Pelle	Loire Valley	2008	£28.95	56	Solander Shiraz	Australia	2008	£19.95
15	Villa Wolf Pinot Gris, Wachenheim, Pfalz	Germany	2007	£19.45	55	Bon Cap 'The Ruins' Syrah, Cabernet Sauvignon, Robertson	South Africa	2007	£24.45
16	Sauvignon Blanc Yvon Mau, Vin de Pays du Comte Tolosan	S. W. France	2008	£15.95	57	Mount Langi Ghiran, 'Billi Billi Shiraz', W. Victoria	Australia	2005	£23.95
20	Pinot Grigio, Colli Orientali di Friuli Vigne Della Rocca	Italy	2007/08	£24.95	Dessert				
22b	Albarino, Lagar de Bouza, Rias Baixas	Spain	2007	£24.95	84	Lake Erie North Shore Vidal Icewein	Canada	2002	5cl £7.35
26	Solander Chardonnay	Australia	2008	£19.95	Mineral Water				
27	Palandri 'Vita Novus' Chardonnay, Margaret River	Australia	2005	£26.45	Still or Sparkling Mineral Water				£2.95

Wherever possible, we have secured sufficient stocks of a particular wine to last the lifetime of the list. If we are unable to offer the wine specified, a suitable alternative will be available.

Prices are valid until December 30th 2010

Fundraisers Package

Choose to hold your charity or fundraising event with us and we'll give you a helping hand to raise money with our special Fundraisers Package.

No added extras to think about in your planning as we'll provide - with our compliments - your table decorations, table plan and place cards. Plus, there'll be a dedicated host on hand to oversee your event.

And we'll make sure the organiser can relax, with complimentary accommodation for two at the hotel, and special accommodation rates for any guests that want to stay.

- Complimentary room hire
- Room dressing included, star cloths, flame lights and table centres
- Red Carpet on arrival
- Discounted accommodation rates
- Postage of your invites
- Stationary - place cards, table plan and menus
- Generous Raffle Prize
- Complimentary accommodation for the organiser
- 3 course menus from £27.00 per person

For more information please contact the Events Manager on 01565 650333

The Fundraising Package is subject to availability and at the hotel's discretion. Please call us to talk about how we can help with smaller events you may be planning.

