



Individual. Intimate. Ideal.

Sample Event Menus

All our seasonal menus can be tailored to your request – prices start from £40.00 per head and include VAT charged at current rate. Telephone 01254 813333 to discuss further.

Spring

On Arrival

Kir Royal with seasonal Canapés

Poached King Prawns,
New Season Asparagus Spears, Hollandaise Sauce

Pendle Spring Lamb Rump, Crushed Minted Peas,
Roast Shallots, Port and Mint Reduction

Forced Rhubarb Compôte,
Oat Crumble Biscuit, Clotted Cream

Coffee and Petit Fours

Summer

On Arrival

Pimm's Cocktails with Seasonal Canapés

Oak Smoked Salmon, Smoked Haddock Mousse,
Lemon Dressing and Granary Bread

Roast Supreme of Goosnargh Chicken,
Creamed Woodland Mushrooms, Dauphinoise Potatoes
and Baby Leaf Spinach

English Strawberries, Homemade Shortbread
and Huntley's Vanilla Ice Cream

Coffee and Petit Fours

Autumn

On Arrival

Marie Honnett Champagne and seasonal Canapés

Chicken Liver Parfait, Red Onion Marmalade
and Toasted Brioche

Searched Medallions of Bowland Beef Fillet,
Horseradish Mash, Baby Yorkshire Pudding,
Button Mushroom Bacon and Madeira Jus

White Chocolate Crème Brûlée
with Dark Chocolate Ice Cream

Coffee and Petit Fours

Winter

On Arrival

Mulled Wine and Seasonal Canapés

Spiced Parsnip and Apple Soup, Croûtons
and Toasted Pine Nuts

Honey Roast Duck Breast, Roast Butternut Squash,
Fondant Potatoes, Stewed Balderstone Plums
and Gravy

Baked Vanilla Cheesecake, Mulled Red Berries

Coffee and Petit Fours