



Sample Banqueting Menu Selector

Thai Salmon & Cod Fishcake

with sweet chilli sauce

Homemade Chicken Liver Pate

petit leaf salad, homemade chutney, granary toast

Smoked Chicken Caesar Salad

with gem lettuce, croutons, parmesan and caesar dressing

Chefs Homemade Soup (your choice)

served with freshly baked French bread

Flaked Scottish Poached Salmon

sat on a new potato salad bound with a lemon & dill mayonnaise

Lancashire Ham and fresh Herb Pressed Terrine

with homemade piccalilli and French bread

Pan Seared Breast of Local Chicken

creamy shallot, mushroom and white wine sauce

Oven baked Scottish Salmon Fillet

chive butter sauce

Roast Sirloin of Bowland Beef

traditional Yorkshire pudding and red wine gravy

Medallions of Samlesbury Pork Fillet

coated in a tarragon crumb with a cider and wholegrain mustard sauce

Tender Braised Bowland Beef

bourguignon sauce and red onion jam roly poly

Pan Seared Breast of Local Chicken

rich chasseur sauce

Traditional Bread & Butter Pudding

apricot syrup and vanilla anglasie

Classic Lemon Tart

with raspberry coulis

Warm Pear & Almond Tart

served with traditional custard

Rich Belgian Chocolate Tart

fresh raspberry sauce

Luxury Vanilla Bean Panna Cotta

with strawberries, blueberries and homemade biscuit

Sticky Toffee Pudding

served with homemade custard and sticky toffee sauce

Fresh Filter Coffee

chocolate mints