



## *Your Wedding Day at The Eagle*

### *The Start of a New Beginning...*

*We would like to offer our congratulations on your forthcoming wedding and we look forward to welcoming you to The Eagle. Our experienced team are available to assist you through every stage of the planning process to make sure your day runs to perfection.*

*The Terrace is a beautifully appointed and opulent function room with a grand private entrance, private bar area and large external terrace to offer a little alfresco element to your special day. A private garden area has been carefully created to capture the most memorable pictures of your wedding.*

*Inside this brochure you will find menu options and drinks packages to impress you and your guests. Follow our step by step guide to choose the right package for your day. Alternatively our wedding co-ordinator will be happy to guide you through the various options available to you.*

*We specialise in offering unique and themed weddings, providing bespoke menus to make your day as individual as you are.*

*Yours faithfully*

**Keeley Beaumont**  
*Director*

## **The Terrace**

**The Terrace** – with a grand private entrance and large bar area all facilities are self contained and yours in their entirety for the whole day. Light pours into the room through the huge french doors which open out onto an outdoor terrace – perfect for ‘al fresco’ drinks on a warm sunny day.

Indoors the contemporary style of décor is simple but striking and complimented with beautiful chair covers and tables laid with crisp white linen, fine white porcelain, silver plated cutlery and sparkling glassware.

We promise you will be the only bride on your wedding day.

<b>Maximum Capacity</b>	<b>The Terrace</b>
Wedding Breakfast	100 (dependant on table plan)
Evening Reception	175

To add those finishing touches our wedding packages includes the following:

*Hire of the function room (minimum numbers apply)*

- Red carpet on arrival
- Cake stand and knife
- Menu cards
- Management to act as toastmaster
- Linen napkins
- Special dietary requirements catered for where possible

## **The Wedding Breakfast**

The Wedding Breakfast is one of the most memorable elements of your Wedding Day. Our menus have been prepared with particular care and attention. A three or four course menu may be chosen from the lists to follow.

### **Three Course Menu**

*Starter or Soup / Main Course / Dessert & Coffee*

### **Four Course Menu**

*Starter / Soup Course / Main Course / Dessert & Coffee*

### **Price List**

<i>Main Course Reference</i>	<i>Three Course (2012)</i>	<i>Four Course (2012)</i>
A	£31.50	£34.50
B	£34.50	£38.50
C	£37.50	£40.50

**Step 1** - Decide on a three or four course menu.

**Step 2** - Choose a starter and / or soup, main course and dessert from the following lists.

**Step 3** - To find the cost of your chosen menu match the letter against your selected main course to the grid above. (Please note any starter, soup or dessert may be chosen, only the letter against the main course depicts the price of your menu.)

## **Menus.....**

### **Soups**

<i>Roast Capsicum and Tomato</i>	<i>Cauliflower &amp; Smoked Lancashire Cheese</i>
<i>Leek &amp; Potato</i>	<i>Shallot &amp; Thyme Soup</i>
<i>French Onion</i>	<i>Mediterranean Vegetable</i>
<i>Tomato &amp; Basil</i>	<i>Chicken &amp; Vegetable Broth</i>
<i>Broccoli &amp; Blue Cheese</i>	<i>Wild Mushroom &amp; Tarragon</i>
<i>Courgette &amp; Rosemary</i>	<i>Roasted Red Pepper &amp; Butternut Squash</i>

### **Starters**

#### **Melon**

##### **Seasonal Melon**

*served with a compote of pineapple and basil  
accompanied by a duo of passion fruit syrup and raspberry coulis*

##### **Melon & Strawberry Terrine**

*seasonal melon and fresh strawberries set in a champagne jelly  
drizzled with a mango coulis*

#### **Terrines**

##### **Smooth Chicken Liver Parfait**

*served with toasted granary bread, homemade chutney  
and a petit herb salad*

##### **Rustic Farmhouse Pate**

*wrapped in smoked bacon served with red onion marmalade  
and warm french bread*

##### **Pressed Ham Hock Terrine**

*set in a tarragon scented liquor resting on a bed of baby leaves*

#### **Salads**

##### **Smoked Chicken Caesar Salad**

*slices of smoked chicken breast resting on crisp gem lettuce, crispy croutons  
and cherry tomatoes drizzled with a traditional caesar salad*

##### **Atlantic Prawns and Flaked Poached Salmon**

*sat on a dill scented potato salad, crisp leaves and lemon mayonnaise dressing*

##### **Salad of Sunblush Tomatoes and Parma Ham**

*with red pimento, crisp croutons, continental leaves and a blue cheese dressing*

##### **Warm Salad of Goats Cheese en Croute**

*goats cheese sat on an oven baked croute, crisp lettuce leaves and  
sunblush tomatoes drizzled with basil pesto and aged balsamic*

## **Main Courses**

### **Lamb**

#### **(A) Roast Leg of Bowland Lamb**

*scented with garlic and mint served with a port and fine herb sauce*

#### **(B) Rack of Pendle Lamb**

*coated in a black olive and sunblush tomato crust  
accompanied by a madeira scented sauce*

#### **(C) Roast Cannon of Bowland Lamb**

*studded with rosemary accompanied  
by a blackberry and redcurrant jus*

### **Beef**

#### **(A) Braised Topside of Beef**

*cooked in a bourguignon sauce with baby shallots and red wine*

#### **(B) Traditional Roast Beef**

*served with yorkshire pudding and a rich red wine gravy*

#### **(C) Medallions of Beef Fillet**

*char grilled and served with a mushroom, onion  
and brandy sauce scented with mustard*

### **Salmon**

#### **(A) Baked Fillet of Salmon**

*with a Lancashire cheese and basil crust served with a lemon butter sauce*

#### **(B) Baked Fillet of Salmon en Croute**

*accompanied by a spinach and watercress sauce*

### **Chicken**

#### **(A) Roast Breast of Chicken**

*with a creamy white wine and mushroom sauce*

#### **(B) Pan Seared Breast of Chicken**

*stuffed with chorizo sausage napped with a tomato & basil sauce*

#### **(B) Roast Breast of Chicken**

*stuffed with brie and sunblush tomatoes  
drizzled with basil pesto and red pimento sauce*

### **Pork**

#### **(B) Oven Roast Loin of Pork**

*served with a caramelised apple with an apricot farce  
drizzled with rich pan gravy*

*Please do not hesitate to discuss your requirements with our wedding co-ordinator  
to create a bespoke menu for your special day.*

**PLEASE NOTE A LARGE SELECTION OF VEGETARIAN DISHES ARE AVAILABLE.  
SPECIAL DIETARY REQUIREMENTS WILL BE CATERED FOR.**

## **Desserts**

### **French Apple Tart**

*served with clotted cream*

### **Exotic Fresh Fruit Salad**

*drenched in a malibu and passion fruit syrup*

### **Strawberry Shortbread**

*layers of strawberry shortbread, chantilly cream and fresh strawberries  
served with a poached strawberry sauce*

### **Banoffee Pie**

*served with a pool of mango sauce*

### **Classic Lemon Tart**

*with rich fruit coulis*

### **Fresh Fruit Tart filled with Crème Patissiere**

*topped with fresh fruit and served with vanilla cream*

### **American Style Lime Cheese Cheesecake**

*sat on a light vanilla sponge served with crème anglaise*

### **Brule Selection**

*all served with a homemade shortbread biscuit*

*Strawberry & Basil Brule*

*Peach and Raspberry Brule*

*Rich Lime Brule*

*Praline Brule*

*White Chocolate Brule*

*Summer Berry Brule*

*Pear and Calvados Brule*

### **Cheese and Biscuits**

*selection of local cheeses served with celery, grapes, strawberry and biscuits*

### **Warm Bakewell Tart**

*served with homemade custard and raspberry coulis*

### **Brandy Snap Basket**

*filled with fresh strawberries and cream  
topped with a ball of luxury vanilla ice cream*

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### **Fresh Filter Coffee**

*chocolate mints*

## **Drinks Packages**

*Detailed below are our most popular drinks packages for the Wedding Breakfast.*

### **Grand Cru Selection**

*£11.95 per person*

#### **Glass of Bucks Fizz or Sparkling Wine**

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#### **Sauvignon Blanc**

*Los Romeros  
(1 glass 125ml)*

*or*

#### **Cabernet Sauvignon**

*Los Romeros  
(1 glass 125ml)*

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#### **Sparkling Wine**

*1 glass (125 ml)*

### **Premier Cru Selection**

*£15.35 per person*

#### **Cranberry Fizz or Pimms Cocktail**

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#### **Sauvignon Blanc**

*Los Romeros  
(2 glasses 125 ml)*

*or*

#### **Cabernet Sauvignon**

*Los Romeros  
(2 glasses 125ml)*

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#### **Sparkling Wine**

*1 Glass (125 ml)*

### **For the Connoisseur**

*A tailor made start to your day with a Sloe Gin Fizz or Kir Royale Cocktail  
**to follow***

*Compile a bespoke vintage selection from our award winning wine list  
**for the toast***

*Select one of our many Gran Marque Champagnes*

*We will only be too happy to advise.*

*As an alternative for those cooler days, let us spice up your reception with  
homemade Mulled Wine for you and your guests on arrival.*

*Please note non-alcoholic drinks are always available.*

## **Evening Reception Buffet Menu**

### **Finger Buffet**

*£13.95 per person*

*Spicy Cajun Chicken Pieces  
Quiche Selection  
Freshly prepared Open Sandwiches  
KB's Homemade Cumberland Sausages with a Barbecue Glaze  
Plaice Goujons accompanied with Tartare Sauce  
Vegetarian Samosa*

*Tomato & Red Onion Salad  
Homemade Coleslaw  
Mixed Leaves*

### **Hot Buffet**

*£12.55 per person*

*(please choose two of the following)*

*Beef Chilli  
Chicken Chasseur  
Beef Bourguignon  
Chicken Curry*

*(Vegetarian Options available)*

*All of the above are served with Rice & Garlic Bread*

### **Something Quirky**

*£10.95 per person*

*Berkins Sausage & Chip Cones  
Fish & Chip Cones  
Cajun Chicken & Chip Cones*

*Please note a **BBQ or Hog Roast** is also  
available for Summer Weddings, please ask for details.*

