

SINCE



1885

WEST TOWER

MENU

West Tower, Mill Lane, Aughton, Lancashire, L39 7HJ  
01695 423328 | [sales@westtower.com](mailto:sales@westtower.com) | [westtower.com](http://westtower.com)

AT WEST TOWER WE PRIDE  
OURSELVES IN OFFERING  
EXCEPTIONAL FOOD & SERVICE  
ON YOUR WEDDING DAY

To help you create your bespoke wedding menu, we have put together a selection of favourite dishes from elegant canapés to delicious starters, main courses and puddings.

As your grand finale, we also offer a choice of inspirational evening menus and of course, a varied wine list

**It's time to eat....drink....and get married!**



## CANAPÉS

### Mini Yorkshire Pudding and Rare Roast Beef

Topped with Caramelised Red  
Onion

### Wiltshire Ham & Cream Cheese Crostini

### Chicken & Smoked Bacon Tartlet

### Smoked Salmon, Crème Fraiche & Spring Onion Tartlet

### Sunblushed Tomato & Cream Cheese Crostini (v)

### Caramelised Red Onion & Blue Cheese Tartlet (v)

### Lancashire Cheese & Spinach Wellington (v)

### Shot of Soup (v)

### Red Pepper, Cucumber & Tofu Skewers (vegan & dairy free)

Your choice of any three  
Canapés are included.

### Fish, Chips & Mushy Peas

£1.00 per person supplement

### Mini Beef Burger

£1.00 per person supplement

### Peppered Steak and Chips

£1.00 per person supplement

## TO START

### Watermelon, Feta and Pumpkin Seed Salad

Dressed with Pomegranate Syrup (v)

### Smoked Salmon, Mascarpone, Rocket and Dill Tartlet

Served with a Lemon & Caper  
Dressing

### Ham Hock Terrine

Served with Picalili and finished with  
a Pea Shoot Salad

### Bury Black Pudding

Served on a Chive Potato Cake,  
topped with Soft Poached Egg,  
dressed with Pepper Corn Sauce

### Potted Crab & Smoked Mackerel Pickled Red Onion & New Potato Salad

Served with Lemon & Thyme Croutes

### Smooth Chicken Liver Parfait

with Red Onion Marmalade &  
Toasted Brioche

### Classic Eggs Benedict

Cured Ham on a Toasted Muffin  
topped with Soft Poached Egg,  
finished with Hollandaise Sauce

### Baby Goats Cheese in Breadcrumbs

Served with a Fig Salad & Balsamic  
Croutes (v)

## TO START

### Roasted Sweet Potato Soup

Served with Spring Onion Crème  
Fraiche (v)

### Wild Mushroom Soup

With Truffle Oil Croutons (v)

### English Pea & Ham Hock Soup

Topped with pulled Ham

### Broccoli & Blue Cheese Soup

Served with a Blue Cheese Beignet  
(v)

### Leek & Potato Soup

Finished with Pancetta Lardons  
and Smoked Cream (v)

### Roast Tomato & Red Pepper Soup

Served with Basil Mascarpone (v)

You can enhance your  
menu by adding a soup  
course for an additional  
charge of £4.00 per person

(v) = vegetarian

## TO FOLLOW

### **Roast Chicken Crown**

Filled with Sage & Onion Stuffing, wrapped in Pancetta, served with Roasted Potatoes, Market Vegetable Bundle and Rich Meat Gravy

### **Roast Chicken Supreme**

Served on a bed of Creamy Mashed Potato, Confit Tomato, Green Bean Bundle and finished with a Peppercorn Sauce

### **Roast Black Angus Silverside Beef**

Served with Yorkshire Pudding, Roasted Potatoes, Market Vegetable Bundle and Rich Meat Gravy

### **Pancetta Wrapped Pork Fillet**

Served with Fondant Potato, Honey Glazed Parsnips, Green Bean Bundle and Cider Apple Sauce

### **Wild Mushroom Risotto**

With Parmesan & Truffle Oil (v)

### **Plum Tomato Tarte Tatin**

Topped with grilled Goats Cheese Served with a Fig & Rocket Salad (v)

### **Roasted Vegetable & Lancashire Cheese Wellington**

Served with Roasted Potatoes, Market Vegetable Bundle and Vegetarian Gravy (v)

### **Grilled Salmon Fillet**

With Crushed New Potatoes, Wilted Spinach & Chive Butter

### **Grilled Fillet of Seabass**

Set on Parmesan Mash with sautéed Samphire & Sauce Vierge

### **Braised Lamb Shank**

Served on a bed of Wholegrain Mustard Mash, Market Vegetable Bundle and Lamb Jus

£2.50 per person supplement

### **Rack of English Lamb**

Accompanied by Dauphinoise Potatoes, Roasted Shallots, Baby Carrots, finished with Redcurrant Jus

£3.00 per person supplement

You are able to adapt your menu to your own preference

Feel free to add a different sauce or change your dishes accompaniments

We can adapt each dish to ensure it is suitable for any allergy or dietary requirement

Please note some of our dishes throughout this menu may contain traces of nuts

### **Offer your guests a choice menu**

Choose three of our delicious starters, mains and desserts for an additional charge of £300

All pre-orders must be submitted 4 weeks prior to your day

## TO FINISH

### **Chocolate Plant Pot**

White & Dark Chocolate Mousse with Dark Chocolate Soil finished with Mint and Strawberries

### **Raspberry & Lime Panna Cotta**

Topped with Raspberry Gel, served with a Coconut Biscuit

### **Lemon Meringue Pie**

Lemon Tart topped with crispy French Meringue, served with Fresh Raspberries

### **Classic Crème Brulee**

Served with Fresh Berries and Edible Flowers

### **Baked White Chocolate & Lemon Cheesecake**

Served with Blueberry Compote

### **Apple & Blackberry Crumble**

Served with Crème Anglaise

### **West Tower Chocolate Brownie**

Served with a Toffee & Honeycomb Pot and Vanilla Ice Cream

### **West Tower Assiette**

Choose 3 of the following mini desserts:

Crème Brulee

Apple & Blackberry Crumble

Chocolate Brownie

Victoria Sponge

Lemon Meringue Pie

Chocolate Plantpot

White Chocolate & Lemon baked Cheesecake

Egg Custard

Banoffee Profiterole

£2.00 per person supplement

We are very proud that all our desserts at West Tower are freshly prepared in house by our own Pastry Chef

### **CHEESE BOARD**

**Enhance your package by adding an additional cheese course to your wedding breakfast**

Chefs Choice of English & Continental Cheese served with homemade chutney, grapes, celery and selection of biscuits  
£4.00 per person supplement

### **TEA & COFFEE**

**Following your wedding breakfast your guests will all enjoy their choice of freshly brewed coffee or selection of tea served with freshly baked shortbread.**

Substitute your shortbread for Petit Fours. Choose 2 of the following: **Chocolate Truffles, Vanilla Fudge, Gingernut Creams**

£2.00 per person supplement

## EVENING FOOD

### LIGHT BITES BUFFET

Bacon Muffins  
Sausage Muffins  
Beer Battered Fish and Chip  
Cones  
Sun Blushed Tomato & Mozzarella  
Bruschetta  
Cheese and Ham Paninis  
Pepperoni Pizza Rolls  
Mini Cheese Burgers  
Your choice of any three  
Light Bites are included  
Additional items £4.00 per person.

### WEST TOWER BUFFET

Assorted Sandwiches and Wraps  
Honey & Mustard Glazed Ham  
Platter  
Piri Piri Glazed Chicken  
Drumsticks  
Sticky Cumberland Sausages  
Muffin Man Handmade Pork Pies  
Selection of Quiches  
New Potato Salad with Spring  
Onion  
Pasta Salad  
Garden Salad  
Replace your light bites for  
£6.50 per person supplement

### HOG ROAST

Locally Sourced Hog Cooked  
and Pulled By Our Chef  
Sage Roasted New Potatoes  
Caramelised Onions  
Fresh Coleslaw  
Garden Salad  
Apple Sauce  
Sage & Onion Stuffing  
Muffin Man Muffins  
Replace your light bites for  
£5.00 per person supplement  
Min 100 guests, available from 5pm

### BBQ MENU

Quarter Pounder Beef Burgers  
Cumberland Sausages  
Barbeque Glazed Pork Ribs  
Mature Cheddar, Monterey Jack  
Gherkins, Smoked Bacon,  
Corn on the Cob  
Spiced Potato Wedges  
Caramelised Onions  
Fresh Coleslaw  
Pasta Salad  
Muffin Man Muffins  
Replace your light bites for  
£6.50 per person supplement

### SELECTION OF DESSERTS

Tower of White & Dark Chocolate  
Profiteroles  
£5.00 per person  
Selection of individual  
Cheesecakes  
£5.00 per person  
Selection of Chocolate Brownie  
Pops  
£5.00 per person  
Individual tubs of Cheshire Farm  
Ice Cream  
£3.00 per person

### CAKE OF CHEESE

Something a Little Different...

**Our Chef can create  
a stunning Cake of Cheese**  
Fully decorated with fruit, served  
with homemade Relishes,  
Chutneys, Jams, Crackers and  
Crusty Bloomer Bread.

Perfect as an alternative to a  
traditional Cake or an eye catching  
centre piece to your Evening  
buffet

Available from £250

## DRINKS

### WELCOME

#### Chilled Glass of Brut Cava

##### **Rosé Cava**

£1.00 per person supplement

##### **Kir Royal**

£1.00 per person supplement

##### **Raspberry, Strawberry or Peach Bellini**

£1.00 per person supplement

##### **Bottle of Peroni**

£1.00 per person supplement

##### **Pimms**

£1.00 per person supplement

##### **Brut Prosecco**

£2.50 per person supplement

##### **Rosé Prosecco**

£3.00 per person supplement

##### **Champagne**

£4.00 per person supplement

##### **Bottega Gold Prosecco**

£5.00 per person supplement

##### **Bottega Rosé Prosecco**

£5.00 per person supplement

### THE ULTIMATE DRINKS PACKAGE

Offer your guests the very best welcome or toast drink in the house, or why not both!

#### **Laurent-Perrier Brut**

With its composition marked by a high percentage of Chardonnay, Laurent-Perrier Brut offers freshness, lightness and elegance, consistently showcasing the essential qualities sought by Laurent-Perrier.

£6 per person supplement

#### **Laurent-Perrier Rose**

Unique in terms of its history, the way it is made, and the design of its bottle. This daring wine combines real structure with freshness and a soft, vinous character. In its elegant bottle inspired by the times of French King Henri IV, Cuvée Rosé Laurent-Perrier soon made a name for itself worldwide.

£7 per person supplement

### TO TOAST

#### Chilled Glass of Brut Cava

##### **Rosé Cava**

£1.00 per person supplement

##### **Brut Prosecco**

£2.50 per person supplement

##### **Rosé Prosecco**

£3.00 per person supplement

##### **Champagne**

£4.00 per person supplement

##### **Bottega Gold Prosecco**

£5.00 per person supplement

##### **Bottega Rosé Prosecco**

£5.00 per person supplement

## WINE LIST

### WHITE

**Pleyades Campo De Borja  
Macabeo/Chardonnay**

Spain

**Roos Estate  
Sauvignon Blanc**

South Africa

**Cortefresca Pinot Grigio**  
Italy

**El Coto White Rioja 2015**  
Spain

£5.00 per bottle supplement

**Saxton Bridge Marlborough  
Sauvignon**

New Zealand

£7.00 per bottle supplement

**Sixteen Ridges Bacchus White**  
England

£8.00 per bottle supplement

**Little Beauty Sauvignon Blanc**  
New Zealand

£10.00 per bottle supplement

**Chablis Louis Moreau  
Vignes Blanches**

France

£12.00 per bottle supplement

### RED

**Roos Estate Shiraz**

South Africa

**Las Montanas Merlot**

Chile

**Para Dos Malbec**

Argentina

£3.00 per bottle supplement

**El Coto Crianza 2012**

Spain

£7.00 per bottle supplement

**Mountadam Shiraz**

Australia

£7.00 per bottle supplement

**Sixteen Ridges Pinot Noir Early**

England

£10.00 per bottle supplement

**Intellego Kedunga Red Blend**

South Africa

£15.00 per bottle supplement

**Little Beauty 2015 Pinot Noir**

New Zealand

£18.00 per bottle supplement

### ROSÉ

**Pleyades Campo De Borja**

**Garnacha Rosado**

Spain

**Cortefresca**

**Pinot Grigio Rosé**

Italy

**Hilmar Springs**

**Blush Zinfandel**

California

£3.00 per bottle supplement

**El Coto Rose 2015**

Spain

£5.00 per bottle supplement



## OPTIONAL EXTRAS

### ADDITIONAL DRINKS

**Peach, Raspberry  
or Strawberry Bellini**

£4.00 per person

**Kir Royal**

£4.00 per person

**Brut Cava**

£4.00 per person

**Pimms**

£4.00 per person

**Bucket of 5 Chilled Peroni**

£20.00

**Bucket of 5 Chilled San Miguel**

**Fresca**

£20.00

**Cosmopolitan**

£6.00 per person

**Whiskey Sour**

£6.00 per person

**Jager Train**

£4.00 - Minimum of 100

### BUCKS FIZZ BREAKFAST

What better way to celebrate your first morning of married life than with a celebratory glass of fizz with your nearest and dearest over breakfast.

£4.00 per person for all residents

### FAVOUR PACKAGE

**Struggling for ideas for your  
wedding favours?**

We offer a selection of miniature bottles for you to choose as a wedding favour to present to your guests

From £3 per person

Please note you are unable to provide your own alcoholic favours

#### Frozen Cocktails

**Strawberry Daiquiri & Lime Mojito**

Our machine can provide 70 cocktails. Your choice of 35 of each or 70 of one cocktail

£400 for 70 cocktails

Why not offer your guests a voucher for a cocktail hour or a gin bar following your wedding breakfast and

"Let the party Be-Gin!"

We are happy to adapt any drinks package to suit your requirements.

### CIGARS & BRANDY

Brandy is the traditional drink to have with cigars. This is largely because of timing – both were usually taken after meals, and so they naturally became linked. Arguably, there is no better drink to combine with a cigar after a meal.

Our package especially for the grooms party is a perfect way to get your party started or even finish your evening!

£100 for 10 guests

£10 for each additional guest

### CASK ALE ON TAP

Choose from Anderson Amber Bitter or Deckhand Golden Ale provided with a 70 pint barrel along with all pumps & installation

£300

### LATE NIGHT FEAST

Served when the bar is closed for your resident guests,

Basket of Muffin Bread  
Meat Platter of Turkey & Ham  
Platter of sliced Cheddar cheese  
Pork Pies served with selection of  
Tomato & Brown Sauce  
BBQ Chicken drumsticks  
Tortillas with a selection of dips  
Selection of Cream Cakes

£450 for 40 guests