

Lancashire Manor
HOTEL

Emerald

Cream of Vegetable Soup

With crisp herb croutons

Melon Rose with Sorbet

Slices of honeydew melon with mango sorbet

Bacon, Leek and Cheese Tartlet

Dressed with salad leaves and French dressing

Roast Beef

With traditional Yorkshire pudding and red wine gravy

Smoked Haddock

Served with a mornay sauce

Oven Baked Breast of Chicken

With a shallot and roasted pepper cream sauce

Lightly Spiced Vegetable Stir Fry

On a bed of Indian pilau rice

All served with a selection of vegetables, roast and new potatoes

Chocolate and Orange Gateau

Served with Chantilly cream

Glazed Strawberry Tart topped with white chocolate

Vanilla Bean Cheesecake with a Peach Puree

Coffee & Homemade Fudge

EMERALD PACKAGE ALSO INCLUDES

One Glass of Bucks Fizz on arrival
One Glass of House Wine with the Meal
One Glass of Sparkling Wine for the Toast

Minimum numbers apply, VAT @ 20% is included

Lancashire Manor

HOTEL

Ruby

Choice of Chefs Homemade Soup

Duck Liver and Orange Pate

Served with a red onion marmalade and olive oil crostini's

Smoked Trout

With celeriac and caper remoulade, watercress and balsamic glaze

Gala Melon Platter with Mango and Kiwi

Dressed in a lime and coriander oil

Avocado & Prawn Salad

On a bed of mixed leaves with French dressing

Roast Leg of Welsh Lamb

With a cranberry tartlet and rosemary jus

Roasted Pork Loin

Served in a white wine and grain mustard sauce

Oven Baked Breast of Chicken

With a red wine and mushroom sauce

Fillet of Salmon

Served in a ratatouille sauce

Mediterranean Vegetable Farfalle Pasta

Topped with grilled mature cheddar and dressed rocket

All served with a selection of vegetables, roast and new potatoes

Profiteroles

With chocolate sauce

Forest Fruit Meringue with a Belgian chocolate crisp

Triple Chocolate Fudge Cake with whipped vanilla cream

Lemon Drizzle Cake

With a zesty lemon curd and mango coulis

Coffee & Homemade Fudge

RUBY PACKAGE ALSO INCLUDES

One Glass of Sparkling Wine on arrival
Two Glasses of Australian Wine with the Meal
One Glass of Pink Sparkling Wine for the Toast

Minimum numbers apply, VAT @ 20% is included

Lancashire Manor

HOTEL

Diamond

Warmed Brie and Beetroot Salad

On an olive oil croute in a red wine reduction

Salmon and Dill Mousse

With rocket salad in a citrus syrup glaze served with toasted ciabatta

Pearls of Honeydew Melon, Mango and Mint

With a honey dressing

Parma Ham and Salami

With watercress in a basil oil, served with focaccia bread and mixed leaves.

Choice of Chefs Homemade Soup

Slow Cooked Lamb Shank

In a minted redcurrant jus.

Medallions of Beef

Topped with pate and Madeira jus

Oven Baked Breast of Chicken stuffed with spinach and sun blushed tomato

Served in a chive and white wine cream sauce

Fillet of Halibut with buttered Asparagus

In a cherry tomato and basil sauce

Mediterranean Vegetable Filo Parcels

On a julienne of vegetables with a cherry tomato coulis

All served with a selection of vegetables, roast and new potatoes

Pear and Raspberry Frangipane with blackcurrant sorbet

Summer Fruit Cheesecake

Trio of Chocolate

Dark chocolate brownie, milk chocolate mousse and white chocolate parfait

Cheese and Biscuits

Coffee & Homemade Fudge

DIAMOND PACKAGE ALSO INCLUDES

One Glass of Pink Sparkling Wine on Arrival

Two Glasses of Australian Wine with the Meal

One Glass of House Champagne Wine for the Toast

Minimum numbers apply, VAT @ 20% is included

Lancashire Manor

HOTEL

Buffet Menus

Menu A

Freshly Cut Sandwiches
Egg, Tuna, Mayonnaise and Cheese
Cold Sliced Meats, *Turkey, Beef & Ham. Assorted Bread Rolls & Butter*
Sliced Pizza, Sausage Rolls, Chicken
Drumsticks, Garlic Bread,
Mixed Salad, Coleslaw and
Potato Salad

Menu B

Fish and Chip Cones
Mini Burgers
Mini Hot Dogs
Chicken Skewers
Coleslaw, Green Salad, Potato Salad
Mayonnaise & Ketchup

Menu C

Selection of Tortilla Wraps
Tuna Mayonnaise and Cucumber,
Ham and Sun Blushed Tomato,
Savoury Cheese, Mayonnaise,
Pepper and Spring Onion

Garlic and Herb Bread,
Sweet Potato Wedges,
Cajun Chicken Drumsticks,
Cheddar and Red Onion Tartlet,
Mini Vegetable Spring Rolls
Mini Vegetable Samosa,
Peakhouse Gala Pie,
Rice Salad, Pasta Salad,
Coleslaw and Dip's.

Buffet Menus

Evening BBQ

Prime ¼ lb Beef burger
Topped with Caramelised Onions
Sizzling Lincolnshire Sausages
Cajun Chicken Pieces
Succulent Ribs
Coated In BBQ Seasoning
Roast Mediterranean Vegetables
Jacket Potatoes
Selection of Salads

All Accompanied By The Following:
Cucumber Relish, Sweetcorn Relish,
Spicy Salsa, Tomato Ketchup,
Mayonnaise, Salad Dressings,
Mustards

Available on Great hall bookings only

Midnight Feast

Hot Sausage or Bacon rolls
(2 per person)

The midnight feast options are to be taken in addition to an evening buffet.

If you would like to add Hotpot or Curry to any of the buffet menus
Please ask your wedding coordinator for details.
Minimum Numbers Apply