



### **Wedding Breakfast - Menu A**

Roasted Tomato and Basil Soup  
with Fresh Basil Pesto

Leek and Potato Veloute  
with Chives and Crème Fraiche

Smooth Chicken Liver Parfait  
with Spiced Fruit Chutney

Honey Glazed Goats Cheese  
with Parma Ham and Tomato Salsa

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Chicken Breast with Leek and Mushroom Cream  
Roasted New Potatoes and Fine Green Beans

Slow Roasted Belly of Pork  
with Colcannon Mash and Honey Glazed Root Vegetables  
and Cider sauce

Poached Fillet of Salmon  
Herb Buttered New Potatoes, Sautéed Spinach,  
Caviar and Dill Cream

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White and Dark Chocolate Profiteroles  
with Fresh Berries

Sticky Toffee Pudding, Butterscotch Sauce, Honeycomb Cream

Apple and Forrest Berry Crumble Tarts, Cinnamon Anglaise

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Coffee and Shortbread

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**£29.99 per person**



### Wedding Breakfast - Menu B

Root Vegetable Soup with Chilli Goats Cheese Cream

Ham Hock and Lancashire Cheese Terrine with Apple and Red Onion jam

West Tower Crayfish Cocktail with Traditional Garnish

Lancashire Cheese and Red Onion Tart

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Slow Braised Lamb Shank Dauphinoise Potato,  
Carrot and Parsnip Spears, Green Bean Bundle, Rosemary and Red Wine Jus

Roast Loin of Pork with Crisp Crackling, Lyonnaise Potatoes,  
Savoy Cabbage Parcel and Honey Roast Parsnips

Chicken Supreme with Sage Roasted Potatoes,  
Carrot and Swede Puree, Fine Green Beans, Coq au Vin Sauce

Roast Rib of Beef with Thyme, Yorkshire Pudding, Fondant Potato, Roasted Root Vegetable  
Spears, Fine Green Beans and Madeira Jus

Roasted Loin of Cod  
Parsnip Puree, Chive Mash, Wilted Spinach and Sauce Bordelaise

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Warm Chocolate Brownie, Hot Chocolate Sauce,  
Double Cream Ice Cream

Vanilla Crème Brulee, Orange and Almond Shortbread

Lemon Syllabub with Pistachio Biscotti

Iced White Chocolate and  
Raspberry Parfait with Raspberry Syrup

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Coffee and shortbread - **£2.60 person**  
**£35.95 per person**



### Wedding Breakfast - Menu C

Woodland Mushroom and Madeira Soup with White Truffle Oil

Cream of Cauliflower and Broccoli Soup with Blue Cheese Scone

Duo of Smoked Salmon  
with Cucumber Ribbons, Shallot & Capers Dressing

Warm Salad of Confit Duck, Rocket  
and Parmesan, with Balsamic Dressing and Spiced Apricots

Honey Baked Fig with Goats Cheese and Parma Ham, Fresh Pea Shoots

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Twice Cooked Blade of Beef, Horseradish Mash,  
Wilted Spinach and Bourginon Garnish

Roast Rump of Lamb  
with Garlic and Rosemary Crust, Roasted Carrots and a Minted Pea Fondant Potato

Pan Fried Sea Bass  
Panache of Greens, Crushed New Potato and Citrus Basil Dressing

Chicken Supreme wrapped in Crisp Parma Ham  
Pork Sage and Apple Stuffing, Cranberry filled Fondant Potato  
and Crushed Root Vegetables

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Warm Chocolate Brownie, Hot Chocolate Sauce, Double Cream Ice Cream

Individual Summer Puddings with Chantilly Cream

Champagne and Strawberry Terrine With Summer Berry Mousse

Glazed Orange and Dark Chocolate Tart with Vanilla Cream

West Tower Eton Mess

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Coffee and shortbread **£2.60**

**£39.95 per person**



### **Vegetarian Main course options**

Red Onion and Lancashire Cheese Tart  
Served with Seasonal Vegetables

Field Mushroom and Leek Risotto  
with White Truffle Oil

Feta Spinach and Tomato Tart  
with Black Olive Tapenade

Sautéed Gnocchi with Roasted Peppers, Confit Cherry Tomatoes  
Parmesan Cream

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**£14.90 per person**

### **Enhancements to your menu**

#### **Chef's selection**

Fillet Steak, Pomme Anna, Wild Mushroom and Madera Jus

Fillet Steak, Horseradish Mash, Braised Baby Onions  
Rich Red Wine Sauce

Grilled Lemon Sole with Brown Shrimp Veloute  
Dill crushed Potatoes and Wilted Spinach

Monkfish Tail in Prosciutto Ham, Confit Cherry Tomatoes,  
Sauté New Potatoes, Fresh Basil and Lemon Oil Dressing

**Market price**



**Sorbet course**

Lemon  
Orange  
Passion Fruit and Mango

**£1.95 per person**

**Soup intermediate course**

Roasted Tomato and basil Soup  
with Fresh Basil Pesto

Woodland Mushroom and Madeira Soup  
with White Truffle Oil

Root Vegetable Soup  
with Chilli Goats Cheese Cream

Leek and Potato Veloute  
with Chives and Crème Fraiche

Cream of Cauliflower and Broccoli Soup  
with Blue Cheese scone

Chilled Cucumber Soup with Fresh Mint Oil

**£3.25 per person**

**Fish intermediate course**

Cold Poached Salmon with Fresh Herbs and Lemon Oil

Tian of Crayfish with Citrus Crème Fraiche

Oak Smoked Salmon, Classically Garnished

**£6.95 per person**

**Cheese course**

Selection of British Cheeses, Celery, Grapes and West Tower Chutney

**£5.50 per person**