



GARSTANG COUNTRY HOTEL Claughton Menu

Celebrating Local

£30 per person

Chicken and Duck Liver Pate - *GF*|*DF*

*Simply served with a homemade red onion marmalade and wholemeal toast**

Melon & Prawn – GF|DF

Melon served with Atlantic prawns bound in a whisky & smoked salmon mayonnaise

Salmon and Smoked Haddock Fish Cakes - *GF*|*DF*

Accompanied with a chopped gherkin and caper mayonnaise

Braised Beef Steak *GF*|*DF

With red wine, onions & root vegetables on a pillow of Horseradish & Thyme mashed potato

Roast Leg of Lamb – GF|DF

Studded with rosemary & garlic, served with a sweet red currant jus and roast potatoes

Pork Steak - *GF*

Pan fried and coated in a cider, apple and calvados cream sauce studded with plump sultanas served with Duchess potatoes

Salmon Fillet - GF

6oz baked salmon fillet served with a chive and white wine cream sauce and Duchess potatoes

All served with vegetables

Traditional Bread & Butter Pudding

Served with custard

Warm Orchard Crumble *GF*|*DF*

With an oat topping and served with custard

Chocolate and Orange Torte - *GF*

A rich Belgian chocolate and orange torte served with Crème Fraiche

Crème Brule - *GF*

Flavour of your choice served with a shortcake biscuit

*| GF - Gluten Free | *GF* - Can be Gluten Free | DF - Dairy Free | *DF* - Can be Dairy Free | VG - Vegan | *VG* - Can be Vegan.*

Tea or Coffee for all Guests

£1.50 per person

Cheese and Biscuits

A selection of four Lancashire cheeses served with celery, grapes and savoury biscuits

Cheese and biscuits can be added as a dessert option on any menu for a supplement

@ £50 per table of 10

Vegetarian Options

Oriental Stir Fry - *GF*|*DF*|*V*

Crunchy vegetables & basmati rice sautéed in olive oil, soy sauce & Chinese spice

Wild Mushroom Stroganoff *GF*|*DF*|*V*

Presented in a crispy pastry case with Chefs choice of potato dish

Mediterranean Vegetable Kebab – GF|DF *V*

Glazed with goats cheese, served on a bed of cous cous & spiced chick peas

Spinach and Red Pepper Lasagne - *GF*|*DF*|*V*

Served with crisp garlic bread

Stuffed Aubergine –GF|DF|V

Italian vegetables in an aubergine case, served with Couscous & spiced chick peas

Drinks packages

Arrival Drinks

Bucks fizz £4.80

Prosecco £5.50

Wine based Fruit Punch £4.80

All drinks to account – Limited or unlimited

Served drinks during the Meal

Choose from a fine selection of handpicked wines starting from £18.50 per bottle

Toast drinks

Sparkling Wine - £5.00

Champagne – from £36 per bottle

Little extras

Table centres

Hotels Bowl vase with artificial flowers - included

Hotels Bowl vase with 3 flowers and grasses of your choice - £15 per table

Top Table arrangement - £50

Mirrors and tea lights - £10 per table

Cake stand - £10

Easel for photos - £5

Projector and screen - £40

Personalised commemorative menus - £1 each

Resident DJ and dance floor - £425

Private bar - £200

Booking

To Book call the events team on 01995600100 between 9am and 3pm

A booking deposit of £100 will be required to secure your chosen date

Option 1

Your guests order from the menu you choose, pre orders will be required 14 days before your event.

Option 2

If you wish to offer your guests a personalised menu with 3 starters, 3 mains and 3 deserts pre orders will be required 14 days before your event

* Option 3 *

SPECIAL OFFER 10% OFF

Set the same menu for all your guests by selecting one starter, one main course, one dessert from the menu option of your choice.

Special Dietary Requirements

Please notify us of any special dietary requirements when you give us final numbers 14 days before the event. We may be unable to cater for some dietary requirements after this time.

Many of our dishes can be adapted or changed to exclude allergens from the ingredients. Please ask our events coordinator for further advice. Please ensure we are made aware of any and all food allergies so we can take the necessary precautions.

Dietary Notes

| GF - Gluten Free | *GF* - Can be Gluten Free | DF - Dairy Free | *DF* - Can be Dairy Free

| VG - Vegan | *VG* - Can be Vegan.

This is not a full list of allergens. 'Free' indicates a dish which does not contain the item as an ingredient. Always notify us in advance if you have any dietary requirements. Many of our dishes can be adapted or changed to exclude allergens from the ingredients. Please ask our events coordinator for further advice. Please ensure we are made aware of any and all food allergies so we can take the necessary precautions.

FYI

Room Hire for dining and your choice of linen is included in all menus – Minimum numbers may apply, and the room will be allocated to best suit the number of guests. Should your numbers fall below the minimum requirement for the room chosen we reserve the right to move you to a more appropriate size room or incur a room hire charge

Coffee and mints must be pre-ordered for all guests, any coffee ordered on the day will be charge at £2.50 per person and there may be a delay

We will always cater for at least the number of guests confirmed before the booking based on each guest taking one of each item as indicated on the menus

We aim to give the majority if not all your guests their first choice and will adjust the quantities to best do this based on our experience. Should you feel that you may wish to add to the quantities please speak to us in advance