



**GARSTANG**  
COUNTRY HOTEL

# Catterall Menu

*Celebrating Local*

**£24**

Home Made Leek and Potato Soup - \*GF\*|\*DF\*|\*V\*

*Served with a bread roll*

Melon - GF|DF|V

*Served with a fruit coulis*

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Pan Roasted Breast of Chicken - \*GF\*|DF

*Thyme roasted with stuffing, roast potatoes and gravy.*

Loin of Pork - DF

*Stuffed with an apricot & smoked bacon stuffing, served with pan gravy and roasted new potatoes.*

All served with vegetables.

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Sticky Toffee Pudding - \*GF\*

*Served with a warm Butterscotch sauce.*

Trifle - \*GF\*|\*DF\*

*Sponge cake soaked in Sherry layered with raspberries, custard and whipped cream*

*| 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

Prosecco £5.50

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

## Booking

To Book call the events team on 01995600100

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.

## 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