



GARSTANG
COUNTRY HOTEL

Buffet Menu 2025



Room hire is **included**
in all menus





Choosing your banquet



Step 1

Choose your buffet menu from our four options: finger buffet, party buffet, hot buffet and celebration buffet. Alternatively, you can adapt our menu based on the preference of you or your guests. However, please be aware that there may be price variances and all changes should be discussed with your event coordinator.



Step 2

Would your guests fancy something sweet? Choose from our dessert options.



Step 3

Choose to add on a tea or coffee.



Step 4

Add on a drinks package. We have a range of drink packages including alcoholic beverages for your guests.



Step 5

Choose whether to add on our delicious cheese and biscuits package for your tables.



Step 6

Make your event unique with our array of extras.



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.



Further Information

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.

Tea/Coffee, where required, must be pre-ordered for all guests, any tea/coffee ordered on the day will be charged at £2.50 per person and there may be a delay.

Please note, we will cater enough to allow for each confirmed guest to take one of each item.

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.



Finger Buffet

£17

Selection of Sandwiches (GF* • DF* • VG*)

Garnished with a dressed green leaf and mixed chopped salad.

Selection includes Roast Beef, Ham, Cheese, Egg or Tuna.



Herb Breaded Chicken

Drumstick (GF* • DF*)



Vegetarian Pizza Piece (GF* • DF* • VG*)



Side of Potato Wedges (GF* • DF*)



Selection of Side Salads

Selection includes

Pasta (DF • VG*)*

Potato (GF • DF*)*

Beetroot (GF • DF)

Coleslaw (GF • DF)

Your guests would have one of each item, a sandwich portion is three quarters of the five options.



Party Buffet

£18

Selection of Sandwiches

& Tortillas (DF* • VG*)

Garnished with a dressed green leaf and mixed chopped salad.

Selection includes Roast Beef, Ham, Cheese, Egg or Tuna.



Cheese & Onion Roll



Vegetable Samosa (DF • VG)



Spring Roll (DF • VG)



Breaded Mini Chicken Fillet (DF)

Please turn over page for details of our Desserts, Tea & Coffee, Cheese, Drinks and our other little extras.

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Hot Buffet

£18

Mains

Beef Stroganoff (GF • DF*)



Sweet & Sour Pineapple Chicken (GF • DF)



Vegetarian Lasagne



Sides

Steamed Basmati Rice (GF • DF • VG)



New Potatoes (GF • DF • VG)



Plus

Garlic Bread (GF* • DF* • VG*)

*Your guest would choose from
one main and one side on the day
plus garlic bread.*



Celebration Buffet

£23

Honey Roast Ham (GF* • DF*)



Garlic Roast Chicken (GF • DF)



Poached Scottish Salmon Fillet (GF • DF)



Vegetarian Quiches



Baked Breads (GF* • DF*)



New Potatoes (GF* • DF* • VG*)



Selection of Side Salads

Selection includes

Pasta (DF* • VG*)

Potato (GF* • DF*)

Beetroot (GF • DF)

Coleslaw (GF • DF)

*Your guests would have one portion
of each item.*

*Please turn over page for details of our Desserts, Tea & Coffee,
Cheese, Drinks and our other little extras.*

Get in touch with our Events Team today • 01995 600100 • events@garstanghotelandgolf.com

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Desserts

£6

Sticky Toffee Pudding (GF*)

Served with a warm butterscotch sauce.



Raspberry Meringue

A meringue nest stuffed full of whipped cream and raspberries topped with a fresh fruit coulis.



Choux Bun

Chocolate covered Choux bun filled with sweet cream.



Tea or Coffee

A fine selection of teas and coffees.

at £2.00 per person



Cheese & Biscuits

A selection of three 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

at £50 per table of 10



Drinks Package

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 £24 per bottle

Toast drinks

Sparkling Wine – **£5.00**

Prosecco – **£5.50**

Champagne – **from £52 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 – **£450**

Get in touch with our
Events Team today

01995 600100

events@garstanghotelandgolf.com



GARSTANG
COUNTRY HOTEL

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July 2025

