



GARSTANG
COUNTRY HOTEL

Banqueting Menu 2025



Room hire is **included**
in all menus





Choosing your banquet



Step 1

Choose your menu from our four options:
Catterall, Bonds, Claughton, Bowgreave.

A pre-order is essential giving your guests a choice of dishes in advance. 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

Choose to add on a tea or coffee.



Step 3

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



Step 4

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



Step 5

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.



Special Offer 5% 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 and receive a 5% discount.



Catterall Menu

£28

Home Made Leek & Potato Soup (GF* • DF* • VG*)

Served with a bread roll.

Melon (GF • DF • VG)

Served with a fruit coulis

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.

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.*

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Bonds Menu

£32

Mozzarella & Sun Blushed Tomato Salad

(GF • DF • VG*)

Dressed with a lime vinaigrette

Prawn Cocktail (GF* • DF)

Served with brown bread and butter.*

Vegetable Soup (GF • DF* • VG*)

Served with a bread roll and butter.*



Slow Roasted Topside of Beef (GF)

With Yorkshire pudding, pan gravy and roast potatoes.

Poached Chicken Fillet (GF)

*Masked with a Julienne of leek, white wine & cream
chicken velouté and new potatoes.*

Hake (P) (GF* • DF*)

*Herb crusted on a spiced tomato salsa and crushed
new potatoes.*

All served with vegetables.



Traditional Apple Pie (GF* • DF)

Served with jugs of cream.

Choux Bun

Chocolate covered Choux bun filled with sweet cream.

Lemon Cheesecake (GF*)

Served with a fruit coulis.

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Claughton Menu

£36

Chicken and Duck Liver Pate (GF*)

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 & 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* • DF)

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 & Orange Torte (GF*)

A rich Belgian chocolate and orange torte served with Crème Fraîche.

Crème Brûlée (GF*)

Flavour of your choice served with a shortcake biscuit.

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Bowgreave Menu

£40

Caesar Salad (GF*)

Baby Gem lettuce with diced smoked chicken & crispy bacon snippets tossed with croutons & drizzled with a classic Caesar dressing.

Smoked Trout Mousse (GF*)

Accompanied with a pink horseradish creme fraiche and brown bread and butter.*

Home Made Soup of your Choice (GF* • DF* • VG*)

Served with a bread roll and butter.*

Roast Sirloin of Beef (GF*)

With Yorkshire pudding, pan gravy and roast potatoes.

Braised Lamb Henry (DF*)

Shoulder of lamb slow braised with red wine, sprout and herbs served with mashed potatoes.

Grilled Fleetwood Cod (GF*)

Knapped with a rich cheddar cheese and parsley sauce with a crushed new potato cake.

Duck Breast (GF • DF)

Served with a classic orange sauce and bubble & squeak potato.

All served with vegetables.

Strawberry Shortcake (GF* • DF*)

Layers of butter shortcake biscuit sandwiching fresh strawberries and vanilla cream.

Brioche & Butter Pudding

With chocolate chips and raisins soaked in rum with Crème Anglaise.

Mint Chocolate Chip Mousse (GF)

Rich dark chocolate mousse studded with crisp peppermint pieces and laced with Crème de Menthe, crowned with a rosette of dairy cream.

Cheesecake (GF*)

Flavour of your choice and served with a fruit coulis.

(Please enquire about available options when booking)

Minimum numbers apply to this menu.

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Tea or Coffee

A fine selection of teas and coffees.

at £2.00 per person



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**



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



Vegetarian Options

Oriental Stir Fry (GF* • DF* • VG*)

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

Wild Mushroom Stroganoff (GF* • DF* • VG*)

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

Mediterranean Vegetable Kebab (GF • DF • VG*)

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

Spinach and Red Pepper Lasagne (GF* • DF* • VG*)

Served with crisp garlic bread.

Stuffed Aubergine (GF • DF • VG)

*Italian vegetables in an aubergine case, served with
cous cous & spiced chick peas.*



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**

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July 2025

