



**GARSTANG**  
COUNTRY HOTEL

## Event Catering



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*

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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.*



## 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.*

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**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.*

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**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.

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### 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.

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### 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.



## 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.

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### 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, sprouts 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.

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### 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**



## Choosing your buffet



### 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

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**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.*



# 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.*

*Please turn over page for details of our Desserts, Tea & Coffee,  
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# 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.*

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## Desserts

£6

### Sticky Toffee Pudding <sup>(GF\*)</sup>

*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

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**at £2.00 per person**



## Cheese & Biscuits

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COUNTRY HOTEL

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