



Evening Supper £6.50

Sausage barmcake
Bacon barmcake
Golden potato wedges, garlic dip
Caramelised onions
Barbeque, ketchup and brown sauce

Hot Roast Supper £10.95

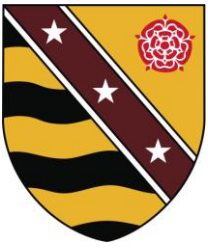
Hot beef, pork and ham barmcakes
(V) Goats cheese, roquette, balsamic
Golden potato wedges, garlic dip
Caramelised onions
Apple sauce, mustard, horseradish

Afternoon Tea £6.95

Fresh cut sandwiches
Selection of cakes
Homemade scones, clotted cream and jam
Fresh filter coffee or tea

Fork Buffets

Beef Lasagne and garlic bread, seasonal salad £8.95
Mild Chicken Curry, basmati rice, teardrop naan breads £8.95
Fleetwood Fish Pie, garden peas, Dewlay cheese mash £10.25
Shepherd's Pie, braised cabbage, creamed potato £10.25
Beef and Field Mushroom Pie, butter puff pastry, mushy peas £9.95
Lancashire Hot Pot, pickled red cabbage, crusty bread £10.25



Finger Buffets

Finger Buffet A £8.50

Freshly cut sandwiches, roast ham, roast beef, roast turkey, egg and cress, tuna mayonnaise, savoury cheese

Fylde's pork and sage sausage rolls

Chicken tikka kebab, minted natural yoghurt

Cajun potato wedges, sour cream and chive dip

Garstang blue and mushroom tartlet

Onion bhaji's, mango chutney

Finger Buffet B £12.00

Filled tortilla wraps, matured beef and horseradish, chicken caesar, honey roast ham and mustard, savoury cheese, tuna mayonnaise

Hickory smoked barbeque ribs

Lamb kofta, minted ryita dip

Tiger prawn skewers, sweet chilli

Mixed vegetable spring rolls, hoi sin sauce

Potato skins, Dewlay cheese, baked ham

Finger Buffet C £13.95

Roast aged beef, slow baked ham, roast turkey

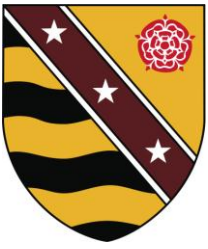
Selection of crusty breads

Homemade coleslaw

Mixed salad bowl

Baby potato, bacon and chive salad

Creamy Dewlay Lancashire cheese and baby leek tart



Soups £3.45

Carrot and coriander

Cream of wild mushroom, white truffle oil

Leek and potato, Garstang blue cheese

Roast vine tomato, provencale vegetables, basil

Served with flavoured bloomer breads and local dairy butter

Starters

Ham hock and parsley terrine, piccalilli, pea shoots £4.25

Local chicken liver pate, bramley apple, brioche bread £3.75

Rose of seasonal melon, exotic fruits, elderflower syrup £3.45

Baked French goats cheese, red onion jam, balsamic syrup £4.95

'Cheese and biscuit' Roquefort cheese, textures of pear, walnut biscuit £5.25

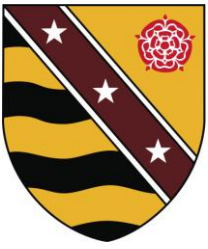
Treacle cured salmon, pea shoots, chilli, lime, soya, cucumber £5.25

Crab spring rolls, wasabi, micro cress, avocado, chilli £6.75

Lytham shrimps, mace butter, tomato fondue, baby leaves £6.95

Waldorf salad, Garstang blue, hazelnut oil £4.25

Confit of duck leg, coriander and spring onion salad, beetroot, hoi sin £5.25



Main Course

Roast sirloin of 28 day matured beef, Yorkshire pudding, roast potato, root vegetables £18.95

'Chicken Kiev', chive potato, braised leeks, fine beans, wild mushrooms £ 12.95

Braised shoulder of lamb, Anna potato, carrot and swede, spiced red cabbage, thyme jus £16.95

Fillet of salmon, herb crumb, crushed new potato, braised fennel, wilted spinach, butter sauce £15.25

'Steak pudding' braised beef, field mushroom, onion jam roly poly, green vegetables £17.95

Noisettes of lamb, dauphinoise potato, ratatouille, rosemary and claret sauce £15.25

Supreme of chicken, fondant potato, smoked shallot, green vegetable, pancetta jus £12.25

Loin of pork, crackling, sage and onion, apple, cider, carrot and swede £13.25

Fleetwood haddock, ratte potato, pea puree, parsley sauce, crispy bacon £14.25

Vegetarian option

Tomato tart tatin, deep fried mozzarella, pesto oil, butter puff pastry £11.25

Baked field mushroom, Garstang blue cheese, hazelnut oil £10.95

Butternut squash risotto, roast pepper, wild roquette, toasted walnuts £11.45



Desserts

Sticky toffee pudding, honeycomb ice cream, butterscotch sauce £4.25

Tropical fruit soup, raspberry sorbet, exotic fruits £5.95

Valarohna chocolate fudge brownie, mint chocolate chip ice cream, chocolate sauce £4.50

Baked vanilla cheesecake, forest berry compote, anglaise sauce £3.45

Bailey's crème brulee, chocolate chip cookies £4.75

Cheese selection, wheat wafers, fruit cake, house chutney, braeburn apple £5.95

Fresh fruit meringue, seasonal and tropical fruits, Gornall's dairy cream, berry coulis £4.25

Valarohna chocolate cheesecake, black berry compote, vanilla cream £3.75

Carrot cake, cinnamon frosting, button carrots, glazed walnuts £3.95

Apple jalousie, butter puff pastry, almond frangipane, vanilla cream, golden sultanas £4.75

Freshly brewed tea or fresh filter coffee and mints £1.75

Freshly brewed tea or fresh filter coffee and Fylde chocolate fudge £2.25



Conference

Day Delegate Rate Package £28.00 per person

Hire of Meeting room from 8am - 5.30pm
Rolling tea/coffee
Snacks refreshed throughout the day
Individual bottle of water per delegate, refreshed at Lunch time if required
Table sweets
Pencils and pads for delegate use
Use of Flip Chart
LCD Projector and Projector Screen
Hot/Cold Buffet Lunch with fruit juice

Half Day Delegate Package £16.50 per person

Hire of Meeting rooms from 8am - 1.30pm or 12noon to 5.30pm
Rolling tea and coffees
Individual bottle of water per delegate;
Table sweets
Pencils and Pads for delegate use
Use of Flip Chart
LCD Projector and Projector Screen
Hot/Cold Buffet Lunch with Fruit Juice

Room Hire with Stationary and Iced Water from £35.00 per hour
Extensive Car Parking
Personalized Service
Office Services available
Easy access by train/road
Free WIFI

Extra's

Freshly brewed tea or fresh filter coffee and biscuit £2.10

Danish Pastry Selection £2.15

Bacon or Sausage Breakfast Rolls £2.25

Full English Breakfast £7.50

Still and Sparkling Mineral Water 1 litre bottle £3.00

Fresh Orange Juice (1 litre jug) £5.00