

Canapés

Choose a Combination of 3 Options

Smoked salmon on toasted granary bread • Chicken liver pate on toast topped with caramelised onion
 Goats cheese and red onion marmalade crostini • Black pudding, apple and sausage roll
 Oatcakes topped with Mediterranean vegetables & Garstang blue cheese
 Chicken and wild mushroom ballantine • Garlic mushroom vol-au-vent

£6.95^{pp}

Wedding Breakfast

Starters & Soups

(Choice of 2)

Lancashire Bacon & Leek • Pea & Roast Ham • Cream of Mushroom • Country Vegetable • Tomato & Basil
 All Served with Chunky Granary Bread & Butter

Smoked Salmon & Prawn Roulade with Balsamic Dressing • Ham Hock Terrine with Mixed Leaves and Piccalilli
 Chicken Liver Pate with Cumberland Sauce & Toasted Bread • Terrine of Mozzarella, peppers, tomato & Basil Pesto
 Priory Fishcake with Tartare Sauce

Main Course

Traditional Roast Sirloin of Beef served with Yorkshire Pudding, rich gravy and horseradish sauce
 Honey Baked Ham with wholegrain mustard & Parsley Sauce accompanied by apple and blackberry compote
 Breast of Chicken filled with Lancashire Haggis, wrapped in Bacon and served with Dauphinoise Potatoes
 Roast leg of Lamb served with Fondant Potato on a bed of Savoy Cabbage, drizzled with Rosemary Jus
 Seared Salmon Fillet served with Champ Potatoes and Basil Cream
 Breast of Chicken Filled with Ham and Cheese, wrapped in Pancetta with a Cream of Leek Sauce
 Garden Pea and Spring Onion Risotto topped with a Granary Crouton and Parmesan Cheese
 Mediterranean Goats Cheese Parcel with Sweet Tomato and Red Pepper Sauce
 Moroccan Vegetable Tagine Served with Rice and Seasoned Potato Wedges

Dessert

Sticky Toffee Pudding with Toffee Sauce served with Vanilla Ice Cream
 Belgian Mint Chocolate Mousse in a Dark Chocolate Cup served with Fresh Cream
 Rich Blackcurrant Cheesecake served with Fresh Cream
 Tangy Lemon Tart served with Whipped Cream
 Rich Chocolate Torte served with Fresh Cream and Sharp Raspberry Couli
 Bramley Apple Pie served with Vanilla Custard
 Raspberry Crème brûlée served with Priory Shortbread
 Choux bun filled with fresh fruit, cream and topped with a white chocolate sauce

£35.00^{pp}

Evening Supper

Choice of 2

Traditional Fish, chips and Mushy peas
 Priory pies and Mushy Peas with pickled red cabbage
 Ploughman's platter;
 Lancashire Cheese & Biscuits with
 Artisan Breads, Chutneys, Pork Pies, Sliced Roast Ham
 Bacon or Sausage Buns with Chunky Potato Wedges or Chips

£10.00^{pp}

Drinks Package

On Arrival Choose From

Bottle of Peroni • Pimms • Prosecco (Rose)
 Bellini • Kir Royale

With The Meal

Half a bottle of red or white wine

Toast

Glass of Champagne

£18.00^{pp}