Menus

SPRING - SUMMER
STARTER
Marinated Welsh loch salmon, picked West Coast crab, pickled pink ginger, spring onions & coriander & soy dressing
Lancashire chaps with grilled baby gem, crispy crackling served with sauce gribiche
Heritage tomato, Bocconi & basil salad with gazpacho dressing Pea panna cotta with peas, salted melon, dried ham & wild herbs
Pressed smoked chicken & guinea fowl terrine with summer truffle dressing
Wirral asparagus with twice cooked quail’s eggs, sieved egg & baby caper dressing
Soup of the day
Seasonal soup served with bread rolls & butter

MAIN COURSE
Spring chicken roasted, braised leg in red wine, baby onions, morel mushrooms, fondant potato & summer cabbage
Rump of Welsh lamb with confit shoulder croquette, tomato, black olive and basil sauce, dauphinoise potatoes & baby vegetables
Pan roasted fillet of beef, Lancashire Blue & chicken mousse, port wine jus, braised sliced potatoes & baby vegetables
Tenderloin of Lock’s pork, cider & grain mustard sauce, crackling, summer cabbage & chive potato cake
Fillet of sea bream with lemon, parsley caper & tomato salsa, creamy mash & seared artichoke
Poached fillet of loch salmon with carrots, celery, baby onions, new potatoes & asparagus

MAIN COURSE - VEGETARIAN
Bubble ‘n’ squeak with Wirral asparagus & poached duck egg with tomato & herb Hollandaise sauce
Puff pastry case of baby spinach, woodland mushrooms & orange braised chicory with tarragon butter sauce
Caramelised onion tart with Cheshire Cheese Company goat’s cheese with wild rocket & semi dried tomato salad
Leek & Cheddar sausages with white bean, mushroom & tomato stew
Risotto of butternut squash with tempura coated seasonal vegetables

DESSERT
Pavlova of seasonal fruits with English custard, raspberry coulis & passion fruit
Summer pudding with clotted cream & berry sauce
Chocolate tart with caramel sauce & local vanilla ice cream
Strawberry shortbread
Lavender panna cotta, fresh raspberries & raspberry jelly
Selection of local cheeses from the Cheshire Cheese Company, Parmesan biscuits, apple & red onion chutney, celery, green apple & grapes
Fairtrade tea & coffee

As all our food is fresh please be understanding if occasionally a product is not available. Please be assured that suitable alternatives will be offered as replacements.
**Evening Food**

**SPRING - SUMMER**

**HOT SNACKS**

**INCLUSIVE OF WEDDING PACKAGES**

- Hot cured bacon & Cumberland sausage sandwiches
- Assorted vegetable ciabatta (V)

**HOT SNACKS UPGRADES**

**EVENING FOOD ONE | ADDITIONAL £3.60pp**

- Cheeseburgers with tomato relish
- Beer battered West Coast fish & chips
- Veggie burgers with iceberg & pepper mayonnaise

**EVENING FOOD TWO | ADDITIONAL £6.00pp**

- Assorted sandwiches on rustic breads
- Barbeque spiced ribs
- Chicken satay with crunchy peanut pip
- Cantonese duck spring rolls with hoi sin
- Onion bhajis & samosa with mango chutney (V)
- Cheshire cheese & onion tart (V)
- Tarragon & sausage puff pastry rolls with spicy brown sauce

**LATE NIGHT SNACK OPTIONS**

**SERVED BOXED | ALL DISHES £10.75pp**

- Cheeseburger & fries
  - Chargrilled beef patties, pickled gherkin, covered with mature cheddar cheese & crispy shallots served in a toasted sesame bun
- Falafel burger & fries (V)
  - Roast chickpea, sun-dried tomato & coriander burger, panko crumb pan fried, slow roast pepper confit served in ciabatta bap
- Southern fried chicken & fries
  - Southern spiced coated chicken strips with homemade slaw served in a toasted bap
- Wings, ribs & cob
  - Slow cooked BBQ glazed baby pork ribs, Cajun spiced chicken wings & grilled baby corn on the cob
- Fish & chips
  - Tempura coated cod fingers, mushy peas, chunky chips & homemade tartare sauce
- Mixed kebabs
  - Chicken shish, lamb kebabs, lamb kofta served in pitta with crispy salad & garlic, chilli & sour cream sauce
- Nachos
  - Tortilla chips covered with sour cream, spicy guacamole & spicy jalapeños topped with aged cheese sauce (warm)
    (meat or vegetarian available)
- Chip cones (are not available as a sole item but added to any of the other late night snack options)

**ADDITIONAL £3.30 pp**
LATE NIGHT SNACK OPTIONS

ALL DISHES £10.75pp

Pizzas & Dough Balls - choose one meat & one vegetarian option (tray served in pizza boxes)

MEAT

Pepperoni & ham - pepperoni, honey roast ham, roasted red peppers, covered with mature cheese, drizzled with chilli sauce

Hawaiian - pineapple poached in vanilla & chillies, honey roast ham, sweet yellow peppers, covered with mature Cheddar cheese

Spicy BBQ chicken - slow cooked BBQ chicken thighs strips, roast sweet green peppers, jalapeño peppers, covered with mature Cheddar cheese, drizzled with BBQ sauce

VEGETARIAN

Margarita - mozzarella pearls, slow roast cherry tomatoes, covered with mature Cheddar cheese, crispy basil

Hot ‘n’ spicy Veggie - slow roast peppers, garlic woodland mushrooms, covered with mature cheddar cheese, mozzarella cheese, crispy shallots

Mediterranean feast - chargrilled artichoke, slow roast sweet peppers, courgettes, grilled aubergine, & Kalamata olives, mozzarella pearls, covered with mature Cheddar cheese

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LATE NIGHT SNACK OPTIONS

ALL DISHES £5.50pp

Crostinis - please choose three from below

MEAT

Crispy Aigburth smoky bacon with caramelised onions & creamy aged Cheshire cheddar cheese

Chicken liver & port parfait with quince jelly & crisp leeks

Cured prosciutto with pickled vegetables & olives, truffle oil & Parmesan crisp

Serrano ham with honey glazed fig & Stilton crumb

VEGETARIAN

Lancashire Blue cheese crumb with caramelised pears & candled walnuts

Roasted butternut squash with sage slow cooked pumpkin & paprika pepper hummus

Spiced compôte of autumn peach, plums & dark cherry & creamy goats’ cheese curd

Heritage cherry slow cook tomatoes with Ricotta pesto & crispy basil

VEGAN

Smoky sesame avocado with pumpkin salsa & toasted sesame seeds

Garlic roasted chick peas, cauliflower with a sweetcorn salsa
FOUR CANAPÉ BITES £10.00pp
ADDITIONAL BITES £2.75pp

**MEAT**
Beef Wellington, horseradish Hollandaise
Duck gyoza, plum & chilli sauce
Black pudding rösti, fried quail’s egg, crisp pancetta, Hollandaise sauce
Redcurrant glazed pork belly, crackling skewer
Chicken & Armagnac pâté on toasted sourdough

**VEGETARIAN**
Butternut squash & feta falafel, smoked aubergine purée (V)
Baked artichoke filled with a sweet pepper & tomato salsa, Welsh rarebit
Pear & plum tartlet, pistachio dust (V)
Black winter truffle Mascarpone, toasted brioche
Goats’ cheese curd & beets tartlet, sweet basil jam

**VEGAN**
Panko breaded spicy cauliflower cakes, sweet pepper sauce
Smoked tofu & spicy pumpkin skewers

**FISH**
Twice bake crab soufflé, sauce vierge, crispy purple basil
Smoked haddock scone, poached quail’s egg & Hollandaise
King Prawn skewer, lime & chilli aioli
Seared tuna, wasabi, black sesame seed toast
Oak smoked salmon, horseradish & dill blini, cream cheese, keta pearls

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THREE-COURSE CHILDREN’S MENU
(Includes juice, Coke, lemonade, still and sparkling mineral water)

£16.75pp

SHARING STARTER
Breadsticks, mini pots of mixed crudités, dipping sauces, cheese straws (v)

STARTER
Soup & mini bread rolls (v)

MAIN COURSES
Simply chicken - roast free-range chicken, new potatoes, seasonal vegetables

Macaroni cheese, garlic dough balls (v)

Mini Cumberland sausages, mash potatoes, baked beans or peas, gravy

Margarita pizza, skinny fries (v)

Mini fish pie topped with cheesy mash

Classic burger & chips

DESSERTS
Balls of either chocolate, strawberry or vanilla ice cream topped with chocolate sauce

Trio of desserts - Kids favourite “99 ice cream”, marshmallow lollipop dipped in hundreds & thousands, raspberry filled doughnut

Mixed fruit salad topped with vanilla ice cream