



THE GREAT HALL AT MAINS WEDDING MENU EXAMPLES

We would be delighted to meet you in person and discuss your special day in more detail

Our executive head Chef Paul Rowley would welcome the opportunity to discuss your food taste and ideas then design a unique menu for you



MENU ONE

£39.95 per person
Artisan Breads & Butter for the tables
Tea, Coffee & Chocolate Mints

TO START:

Goats Cheese & Caramelised Onion Croute
Honey Toasted Pine Kernels, Passion Fruit & Beetroot

FOR MAIN:

12 Hour Cooked Daube of British Beef
Lytham Blond Ale & Caramelised Onion Gravy, Mashed Potato & Honey Roast
Vegetables

Vegetarian Alternative supplied as standard

TO FINISH:

Lemon Posset topped with Popping Crumble
Homemade Shortbread





MENU TWO

£43.95 per person
Artisan Breads & Butter
Tea, Coffee & Handmade Toffees

TO START:

Salmon, Cod & Smoked Haddock Fishcake
Wilted Greens, Lytham Shrimp Sauce & Vegetable Crisps

FOR MAIN:

Four Rib Rack of Lamb
Honey, Port Wine & Redcurrant Jus, Wilted Greens, Baby Leeks, Pea & Potato Puree

Vegetarian Alternative supplied as standard

TO FINISH:

Rowley's Chocolate Plant Pot
Edible Garden

