

TWELVE

THE GREAT HALL AT MAINS

TWELVE ARE DELIGHTED TO BE A RECOMMENDED CATERER SINCE 2009 AT THE GREAT HALL AT MAINS.

At the heart of our outside catering business, is our award-winning restaurant.

The restaurant has won numerous awards, including Two AA Rosettes (since 2007), A Michelin Bib Gourmand (since 2005) and Lancashire Life Restaurant of the Year.

With this wealth of experience in the catering and leisure industry there is no doubt that the team at Twelve provide both exceptional service and fabulous quality food.

We would be delighted to discuss your wedding menu with you and offer some initial ideas for your special day. From a traditional three course wedding breakfast, bbq's, hog roast, sharing platters and street food concepts or your very own ideas. We have the experience and skilled team of chefs to create and turn your ideas into reality.

SAMPLE MENU 2019

WEDDING BREAKFAST

HAM HOCK AND PARSLEY TERRINE
pineapple chutney, toasted brioche

PESTO CRUSTED LANCASHIRE CHICKEN BREAST
garlic and rosemary dauphinoise potatoes
chantenay carrots, stem broccoli

WHITE CHOCOLATE AND STRAWBERRY CHEESECAKE
honeycomb, basil

TIKI FAIRTRADE COFFEE / LANCASHIRE TEA
petit fours

£41pp inclusive of vat

EVENING SUPPER MENU

FISH 'N' CHIPS
cones fleetwood beer battered fish
chips and tartar sauce

£9 pp inclusive of vat