



WYREBANK

WYREBANK CELEBRATION MENUS

Our buffet menus have been devised for all occasions, if there is anything specific you would like, then please do not hesitate to discuss with our events team. Please advise us of any dietary requirements prior to your booking.

All final numbers must be given two weeks before the event.

Please note BBQs include a gazebo and are served outside weather permitting.

We do have a minimum of 50 guests per function for exclusive use of the venue.

Room hire fee applies on all bookings of £200

Menu prices start from £9.50, enquire for details

LIGHT BITES

(choose 1 option per 50 guests)

Cheese & Pate Grazing table, Served with biscuits, oat cakes, flat breads, grissini, focaccia, chutney, grapes and celery

Local cured bacon or Hamlets sausage on a floured bap

Indian spiced chicken in warm naan bread

Pulled pork wraps & coleslaw

Mini fish & chip cones, lemon wedge & tartar sauce

Mini hand raised burgers with assorted toppings

Includes hand cut chips OR seasoned wedges

VINTAGE AFTERNOON TEA

Served to your table, maximum 10 to a table

Selection of closed finger sandwiches

dressed with Garden leaves

Savory nibbles & sausage rolls

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A variety of homemade cakes & pastries

Freshly baked jam & cream scone

TRADITIONAL BUFFET

Selection of filled sandwiches, served on white & wholemeal bread

Hamlets pork pies and Sausage rolls

Selection of homemade quiches

Selection of House Salads

Hand cut chunky chips

CARVED MEAT BUFFET MINIMUM OF 60 GUESTS

(Choose two types of meat per 60guests)

Butter roasted Turkey

Carved Slow Roasted local Beef

Carved Honey Roasted Gammon

Baked Breads

Selection of four house salads

Assorted Quiches

Hamlets of Garstang Sausage Rolls and pork pies

Chunky chips Or New potatoes

*(Alternatively, you can choose to have the same meat joints with seasonal vegetables,
Potatoes & mash and gravy)*

HOT BUFFET- 30 GUESTS PER OPTION

Fleetwood Fisherman's pie served with a Lancashire cheese crust

Homemade chicken and leek pie with chips

Traditional Fish & Chips, mushy peas and tartar sauce (maximum 50)

Chicken Korma, braised rice & popadom's

Beef or Vegetable Lasagna, garlic bread

Traditional homemade Steak and Ale Pie with chips

Traditional Lancashire Hot pot with mushy peas, red cabbage and beetroot

Chilli Con Carne with steamed rice, tortilla chips & Mexican dips

Thai green chicken curry, Basmati rice

Cider braised pork with sage and caramelized apples with roast potatoes

Tempura vegetables with sweet and sour glaze

Includes a Selection of house salads

(Green salad leaves, roasted red pepper couscous, coleslaw, potato salad & Tomato and balsamic vinegar)

HOG ROAST

There is a minimum of 80 guests for a full hog, due to size.

The very best Gloucester old spot pork reared locally in Lancashire - we roast the Hog slowly (between 18-24 hours) producing perfect pulled pork. Carved and shredded for your enjoyment. Served with chefs roasted Bramley apple sauce and fresh sage & onion stuffing.

Along with...

Freshly baked bread rolls

Warm buttered new potatoes

House Salad

Homemade Coleslaw

Tomato & Basil salad

Mediterranean Couscous

BBQ MENU-

MINIMUM NUMBER OF 80 GUESTS

Choose 6 BBQ items and 4 salads from the selector below:

BBQ Selection:

Chicken Drumsticks' or Chicken Kebabs with your choice of marinade

*Lime & Coriander, sticky sweet BBQ, Jack Daniels glaze, Cajun, Indian Curried, Lemon Pepper.

Hand Raised Burgers with a selection of toppings and artesian rolls

Peppered Pork and Mushroom Kebabs

Pulled pork coated in BBQ sauce

Sweet and Sticky Chinese glazed ribs

Hamlett's Cumberland Sausage curl, with caramelized onions and artesian roll

American Hot Dog, tomato sauce, sweet mustard

Buttery Baked Corn on the Cob

Mini Baked Potatoes with garlic and rosemary

Lamb Koftas with yogurt, cucumber and mint dip

Salad Selection:

Coleslaw

Tomato & basil

Garden leaves with house dressing

Feta and olive salad

Baby potato salad, coated in creamy mayonnaise with chopped chives and spring onions

Cajun potato wedges OR Chunky chips

Mediterranean couscous

DESSERT OPTIONS

Cream filled profiteroles with chocolate sauce

Sticky toffee pudding served butterscotch scotch sauce & fresh cream

Coffee Renoir with fresh cream

Creamy rice pudding with strawberry jam

Fresh fruit salad

Hot, sweet waffle with vanilla ice cream and chocolate sauce.

Strawberry Cheesecake

Jam Roly Poly & Custard

Lemon Meringue pie

Selection of Gateaux table serves 80people

Ice cream Tubs

Selection of Local cheeses and biscuits, grapes, celery & chutney grazing table