



W Y R E B A N K

CELEBRATORY DINNER

Please find a selection of set menus for your perusal. The menus we have created are to suit all tastes and budgets. Should you require a meeting with our chef to devise your very own menu, please do not hesitate to contact one of the events team. Should you choose to give your guests a choice of meals, we do require a pre-order two weeks before, including any dietary requirements. To ensure a smooth service we also require the menu choices table by table. We also have a varied selection of vegetarian dishes upon request.

All menus are for a minimum of 50 Guests

Room hire for 4 hours is £150 or 6 hours £200

Prices from £17.95pp for details, contact our events team

If you would like a choice menu there is a £2per person supplement.

MENU OPTION 1

Homemade "soup of the day" with warm local bread

Or

Towered Trio of Melon finished with fresh raspberries and a forest fruits coulis

Chicken & Leek Pie served with chips and local seasonal vegetables

Or

Beer Battered Cod and Chips with mushy peas

Vegetarian options available upon request

Apple pie with custard

Or Sticky Toffee Pudding with cream

Tea, Coffee, Herbal Infusions & Mints

Please inform us of any dietary requirements prior to your event



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MENU OPTION 2

Homemade "soup of the day" with warm local bread

Chef's Homemade Chicken Liver Pâté Pot with mini loaf toast, dressed leaves and chutney

Towered Trio of Melon finished with fresh raspberries and a forest fruits coulis

Traditional Roasted Pork served with crackling and a cider jus

Roast Chicken Breast stuffed with sage and onion and covered in a pan jus

Mediterranean Cod with sundried tomatoes and olives

Vegetarian options available upon request

All the above accompanied with local seasonal vegetables

Chocolate covered, cream filled Profiteroles

Fresh Fruit Salad topped with seasonal fruit

Your very own choice of flavored Cheesecake

Tea, Coffee, Herbal Infusions & Mints

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MENU OPTION 3

Traditional Ham Hock Terrine served with dressed baby leaves finished with homemade chutney

Creamy Garlic Mushrooms en croute, on a bed of dressed leaves

Smoked Salmon and Prawn Cornets with a lemon dressing

Loin of Pork, apple sauce, crackling and cider jus

Chicken Forestière, a creamy onion and mushroom sauce

Vegetarian options available upon request

All the above accompanied with local seasonal vegetables

Eton Mess

Caramelized Lemon Tart with summer berries and ice cream

Tiered Strawberry shortbread with whipped cream and summer berries

Tea, Coffee, Herbal Infusions & Mints

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MENU OPTION 4 (5 COURSE)

Lancaster Smoke house Chicken served with asparagus and lemon grass risotto, finished with cherry crème fraiche

Twice Baked Sandham's Lancashire Cheese Soufflé served with roasted fig chutney and a watercress salad

Hot Oak Smoked Salmon with chef's tartare sauce, watercress and ginger salad

Seared King Prawns with sweet chilli jam on a bed of red chard and Asian-slaw

Char grilled Beef Steak (6oz rib eye) cooked in garlic butter finished with mushroom cream sauce garnished with roasted vine tomatoes and served with chunky chips

Pot Roasted Mini Joint of Local Sourced Lamb with port and redcurrant jus and braised red cabbage

Roasted Seabass with a chilli lemon butter

Vegetarian options available upon request

All the above accompanied with local seasonal vegetables

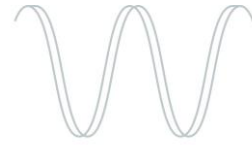
Raspberry Crème Brulée served with panna cotta ice cream

Individual Lemon Meringue Pie

Selection of Local Cheese and Biscuits served with chutneys, celery and grapes

Tea, Coffee, Herbal Infusions & Mints

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CREATE YOUR OWN MENU

If you would prefer to start from scratch and select your own menu, please choose from the following options, and if there's still nothing there that you fancy just let us know!

Starters

Soup of your choice served with warm local bread

Smoked Chicken from Lancaster Smoke house served with asparagus and lemon grass risotto, finished with cherry crème fraiche

Chef's Homemade Chicken Liver Pâté pot with mini loaf toast, dressed leaf and tomato & chilli jam

Haggis and Olde Garstang Scotch Egg with Ruby-slaw and mango glaze

Traditional Ham Hock Terrine served with dressed baby leaves finished with homemade chutney

Twice baked Sandham's Lancashire cheese soufflé served with roasted fig chutney

Towered Trio of melon pearls finished with fresh raspberries and crisp honeycomb

Trio of mini starters

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Sorbet Course

Choice of Chef's sorbet served in a large shot glass

Fish Course

Poached Halibut wrapped in smoked salmon in lobster and prawn sauce

Hot Oak Smoked Salmon, Chef's tartare sauce, watercress and ginger salad

Seared King Prawns with sweet chilli jam on a bed of red chard and Asian-slaw

** FISH COURSES AVAILABLE AS MAIN COURSES Price on request

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Main Courses

Char-grilled Beef Steak (6oz rib eye) cooked in garlic butter finished with mushroom cream sauce garnished with roasted vine tomatoes and served with chunky chips

Pot Roasted Mini Joint of Cumbrian Beef with whiskey & onion sauce

Pot Roasted Mini Joint of Local Sourced Lamb with port & redcurrant jus and braised red cabbage

Free Range Chicken Breast with mango and ginger glaze served with jasmine scented rice

Roast *Beef, Pork or Half Roast Chicken served with all the traditional trimmings and pan jus

Seared Tuna Steak on a bed of stir fry noodles

Steamed Fresh Asparagus wrapped in ribbon vegetables with a homemade hollandaise sauce

Field Mushroom Stroganoff with a timbale braised rice

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Desserts

Raspberry Crème Brulée with panna cotta ice cream

Chef's Sticky Toffee Pudding served with vanilla bean ice cream

Coffee Renoir

Summer Berry Eton Mess

Choice of Homemade Cheesecake

Chocolate covered, cream filled profiteroles

Assiette of Desserts: chocolate molten pudding, lemon posset and mini pavlova

Selection of Local Cheeses with biscuits and chutney, celery and grapes

Individual course prices are per person (inc. VAT), minimum 50 paying guests, plus room hire

Please inform us of any dietary requirements prior to your event