

Special Occassions

Stanley House Hotel

Reception Drinks

House Bucks Fizz (Orange Juice & Sparkling)	£4.75 per glass
Stanley Bucks Fizz (Orange Juice & Champagne)	£7.25 per glass
Pimms Cocktail	£4.75 per glass
Sea Breeze	£5.25 per glass
Hot Mulled Wine	£5.25 per glass
Kir Royale (Champagne)	£8.50 per glass
Alcoholic Punch	£22.00 per jug *
Non-Alcoholic Punch	£11.00 per jug *
Orange Juice	£9.00 per jug *

** Each jug will serve approximately 6 glasses*

This is just a selection of the reception drinks we offer.

However, we can tailor-make a drinks package to suit your requirements.

Menu Selector

Please choose One Starter, One main and One Dessert for all your guests

To start

Creamed soup of leek and potato, truffle cream @ £6.50

Chilled seasonal melon with seasonal fruits @ £8.00

Smooth chicken liver and mushroom pate, fig chutney,
toasted brioche, wild cresses @£8.50

Gravadlax of salmon, potato salad, grain mustard sauce, wild cress @ £9.00

Lancashire day old curd cheese and Parma ham salad. tomato
and red onion salad @ £9.00

Ham Hock terrine, traditional pickle, baby shoots @ £9.00

Atlantic prawn cocktail, tomato sauce and caviar, rye bread @ £10.00

Pan-fried fish cake, shellfish tartar sauce, garden leaves @ £10.50

Pressing of confit chicken, leeks and wild mushroom,
tarragon & truffle vinaigrette @ £10.50

Slow cooked belly pork with sweet potato puree,
crisp apple salad, sauce epice @ £11.00

Pave of smoked salmon, creamed cabbage and bacon,
trompet mushrooms, red wine sauce @ £13.00

To Follow

Risotto of Cepe mushroom, parmesan cheese and caramelised shallots (v) @ £18.50

Tian of Mediterranean vegetables, buttered spinach, Polenta mash,

basil pesto (v) @ £18.50

Roast breast of chicken, garlic smoked mash, sauce epice @ £19.95

Roast leg of Bowland lamb, dripping roasted potatoes, minted jus @ £20.45

Slow cooked shoulder of lamb, Forestier sauce, minted potato puree @ £20.95

Smoked bacon wrapped fillet of pork, sage and onion mash,

Morteau sausage jus @ £21.75

Steamed fillet of salmon, champ potatoes, lemon dill

and tomato butter sauce @ £21.95

Steamed breast of chicken, creamed wild mushrooms

and tarragon sauce, fondant potato @ £21.95

Braised blade of beef, horseradish mash, Guinness sauce @ £22.25

Roast loin of pork, cider fondant potatoes, tarragon butter sauce @ £22.75

Pan-fried breast of Guinea Fowl, Morrell mushroom sauce,

Dauphinoise potatoes @ £24.95

Braised shank of lamb, Hot Pot potatoes, rosemary juices @ £26.75

Roast breast of Goosnargh duckling, Dauphinoise potatoes,

black cherry and almond sauce @ £27.95

Roast rib eye of beef, Yorkshire pudding, red wine gravy @ £29.95

Your Menu Choice will be accompanied by a selection of seasonal vegetables

To Finish

Passion fruit tart, white chocolate ice cream, mango puree @ £7.50

Sticky toffee pudding, toffee sauce, vanilla cream @ £7.50

Raspberry cheesecake with raspberry sorbet @ £7.50

Coffee crème brulee, amoretti biscuit @ £7.50

Chocolate bread and butter pudding, English custard @ £7.50

Gateau 'Opera, gold leaf @ £8.50

Bramley apple mousse, vanilla ice cream, cider apple syrup, apple crisp @ £8.50

Vanilla panna cotta, poached exotic fruits, coconut syrup, pineapple wafers @ £8.50

Pave of dark chocolate marquise and hazelnut meringue,

chocolate sauce pistachio nut croquette @ £8.50

Cheese Plate @ £9.50

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Coffee and Chocolates @ £2.25

Coffee and Petit Fours @ £3.50

Something Special.....

Additional options to make your menu that little more special

Canapés

(choose any four for £6.50 per person)

Spiced lamb kofta, minted yoghurt

Tempura fried king prawn, sweet chilli sauce

Chicken liver pâté with truffle en croute

Creamed goats cheese and sun blushed tomato chutney,
tappenade croute (v)

Smoked salmon mousse, Sevruga caviar

Bangers and mash – Cumberland sausages with mustard mash

Truffled egg and cress sandwich (v)

Lemon and garlic marinated chicken with coriander

Sorbets - £1.95 per person

Lime and Ginger Sorbet

Orange and Cardamom Sorbet

Passion Fruit Sorbet

Mango and Chilli Sorbet

Pineapple and Malibu Sorbet

Strawberry and Cracked Black Pepper

Raspberry and Mint Sorbet

Lemon

Buffet Options

Hot Buffet Options

Lancashire Hot Pot, Pickled Red Cabbage, Crusty Bread

Chilli Con Carne with Baked Potato and Rice, Tossed Salad

Chicken Tikka Curry, Basmati Rice, Garlic Naan Bread

Cottage pie, Crusty Bread and Mixed Pickles

Steak and Mushroom Pie, Crusty Bread

Traditional Lasagne, Garlic Bread, Tossed Salad

Continental Platter with Cheeses, Pate, Salamis, Meats, Various Pickles and

Flavoured Breads

£15.00 per person

(please choose one of the above options)

Vegetarian options available catering for a minimum of 10 persons

A £100.00 room hire fee will apply for events catering for less than 50 guests

B-B-Q

Crusty Bread with Butter

Spare Ribs

Vegetable Kebabs

Jacket Potato

Corn on the Cob

Lemon Chicken

Cumberland Sausage

Spiced Lamb Kofta

Tuna Fish

Coleslaw

£25.00 per person (includes equipment hire)

Buffet Options Continued

Buffet Menu A

A varied Selection of sandwiches served on white and wholemeal bread

Lemon, garlic and black pepper marinated chicken

Hand raised pork pies

Cumberland sausage and grain mustard roll in butter puff pastry

Deep-fried breaded button mushrooms with garlic mayonnaise

Mature cheddar Cheese and onion quiche

Homemade crisps

Oven roasted Cajun spiced potato wedges

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Profiteroles with vanilla cream and hot chocolate sauce

£17.50 per person

Buffet Menu B

Open style French baguette sandwich with a varied selection of toppings

Cold sliced meat platter served with various pickles and chutneys and
relishes

Choice selection of locally landed fish and shellfish

Slow roasted pequillo peppers stuffed with garlic cream cheese and chive

Chef's choice of flavoured quiche

Selection of seasonal salads and leaves

Sherry trifle

£19.00 per person

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for less than 50 guests**

Buffet Options continued

Buffet Menu C

Selection of flavoured breads

Seafood platter

Selection of traditional and continental meats

Chicken liver and mushroom pate

Cheese platter with celery and biscuits

Selection of homemade chutneys

Selection of salads

Mixed leaves

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Blackcurrant cheesecake, blackcurrant compote

£25.00 per person

Buffet Menu D

Crisp bread roll with unsalted butter

Cold dressed salmon, dill mayonnaise

Hot, roast sirloin of beef

Marmalade roast ham

Butter roast chicken with herbs

Hot minted new potatoes

Spiced mushroom and rice salad

Coleslaw with horseradish

Potato and chive Salad

Tabouleh with coriander

Tomato, red onion and basil salad

Cucumber and dill salad

Mixed garden leaf salad

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Chocolate feuillantine cake, hazelnut Anglaise

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Coffee and chocolate

£32.50 per person