

# Corporate Dining

## Table D'hote

Enjoy a 3 course menu for just £35 per person. All dishes are from our Al A Carte & Classics Menu's.

This menu can be enjoyed by you and your guests in either Bennett's Restaurant or a private function room.

*\* Room Hire charges may apply for private rooms \**

## Private Dining

Our private dining menu is perfect for corporate events. The price of this menu comes inclusive of 3 course dinner, room hire and post dinner Tea, Coffee and Mints.

Choose 3 choices for each course to offer to your guests.

A pre-order is required for private dining.

## Buffet

If you would prefer to offer a buffet to your guests we have a wide variety of buffet options to suit your event.

# Chef's Table D'hote Dinner Menu

## Sample Menu

£35 per person

Homemade Soup of the Day served with Ciabatta Bread

Ripe Seasonal Melon served with Winter Fruits and Blackcurrant Sorbet

Loch Fyne Scottish Smoked Salmon with Toasted Pikelets, Herb Crème Fraiche,  
Cucumber Pickle and Lemon

Smooth Chicken Liver Pate with Pickled Apple Relish, Dressed Salad Leaves  
served with Rosemary Brioche Toast

Grilled Bury Black Pudding presented on Toasted Muffin, Crispy Pancetta,  
Poached Egg and Hollandaise Sauce

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Baked Breast of Chicken with a Serrano Ham and Manchego Cheese filling, Chorizo and  
Sage Crumb, Smoked Garlic Reduction and Parmentier Potatoes

Pan-fried Sea Bass with Sweet Chilli Noodles, Stir Fried 'Greens', Shrimp and Fennel Herb Dressing

Pan Seared Calves Liver served over Creamed Potato with Onion Gravy

Roast Vegetable Risotto with Parmesan Shavings and Pesto

Baked Salmon with Crushed Local Potatoes, Spiced Shrimp and  
Sweetcorn Fritter and Leek Beurre Blanc

8oz Aberdeen Angus Fillet Steak with Traditional Grill Garnish and Homemade Chips  
(£9.95 supplement)

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Baked Chocolate Cheesecake served with Tia Maria Marinated Strawberries and  
White Chocolate Sauce

Selection of Dairy Ice Creams and Sorbet

Sticky Toffee Pudding with Vanilla Ice Cream and Toffee Sauce

Honey and Vanilla Poached Pineapple finished with Mango Sorbet and  
Seasonal Fruit Skewers

Vanilla Crème Brulee served with Mulled Berries and Shortbread Biscuits

Selection of Cheeses with Savoury Biscuits, Fruit and our own Chutney



# Private Dining

£45 per person

## Starters & Homemade Soups

Roast Plum Tomato, Red Pepper & Basil  
Veloute of Butternut Squash and Sweet Potato  
Creamed Leek Potato and Chive Soup  
Cream of Mushroom Tarragon and Madeira  
Asparagus and Fresh Herbs  
*All soups served with fresh roll & butter*

Galia Melon Slices

Served with a Berry Salad and Vanilla Syrup

Smooth Chicken Liver and Fois Gras Parfait  
Sweet Onion Chutney and Toasted Brioche

Warm Smoked Haddock & Leek Fishcake  
Watercress Salad and Lemon Dressing

Tasty Lancashire and Spring Onion Tart  
Tomato Relish

Duo of Salmon

Smoked and Oak Salmon with Caviar Crème Fraiche  
Endives and Fresh Lemon

Ham Hock Terrine

With Pineapple Pickle and Sour Dough Croutes

## Main Courses

Classic Roast Sirloin of Beef

Presented with Yorkshire pudding, Roast Gravy and Horseradish Sauce

Butter Roasted Goosnargh Turkey

Served with Traditional Accompaniments and Cranberry Scented Gravy

Roast Loin of Pork

Bubble and Squeak, Cider Apple Reduction

Shank of Lamb

Potato Rosti, Braised Red Cabbage and Thyme Jus

Chargrilled Chicken Breast

Fondant Potato, Wild Mushroom and Pancetta Fricassee

Pan Fried Duck Breast

Dauphinoise Potato, Green Peppercorn Sauce

Supreme of Local Chicken wrapped in Bacon

Sweet Potato Mash and herbs, Rich Madeira Sauce

All main courses served with Roast Potatoes  
Cauliflower Cheese and Glazed Carrots



THE WRIGHTINGTON

HOTEL & HEALTH CLUB

## **Fish Dishes**

Natural Smoked Haddock  
With Mash and Peas, Soft Poached Egg, Mild Mustard Cream

Fillet of Salmon  
Crushed New Potatoes, Spinach and Hollandaise Sauce

Grilled Seabass  
With a Potato and Red Fennel Rosti, Braised Leeks, Tarragon

Lemon Sole Fillets  
Buttered Spinach and a Dill Cream Sauce

## **Vegetarian Dishes**

Baked Crottin of Goats Cheese  
Roasted Vegetables and a Tomato Dressing

Butternut Squash, Chick Pea and Red Onion Risotto

Open Lasagne of Asparagus Wild Mushrooms  
Artichokes and Parmesan Crust

## **Desserts**

Sticky Toffee Pudding  
Served with a rich Butterscotch Sauce & Vanilla Ice Cream

Baked Vanilla Cheesecake  
Rich Berry Compote

Glazed Lemon Tart  
With Raspberry Sorbet

Dark Chocolate Truffle Delice  
Red Fruit Coulis Honey Comb Dust

Buttermilk Panna Cotta  
Poached Strawberries and Shortbread

Caramel Apple Crumble  
Vanilla Custard

Milk Chocolate Sponge Pudding  
White Chocolate Sauce

Assiette of Desserts  
Choose 3 options from the selection above supplement of £3.50pp

Selection of Farmhouse Cheeses  
Presented with Celery, Grapes and Savoury Biscuits

## **Tea, Coffee & Mints**

# Buffet

## Finger Supper Buffet

Lemon Pepper & Chinese Chicken Kebabs  
Duck Spring Rolls  
Vegetable Tempura (v)  
Mini Meat Pies  
Assorted Filled Sandwiches  
Seasoned Salt & Cracked Black Pepper Chips (v)  
Mixed Salad (v)

**£18.95**

### Enhance your Finger Buffet with the following:

Sweet Chilli or Cajun Spiced Chicken Thighs  
Warm Cumberland Sausage Rolls with Onion and Mustard  
Breaded Brie Wedges with Cranberry Dipping Sauce (v)  
Vegetable Spring Rolls with a Sweet Chilli Sauce (v)  
Cajun Buttered Corn Cobs  
Goats Cheese & Tomato Brushetta  
Garlic & Herb Ciabatta (v)

**£2.50 per item**

**Menus continued on page on  
next page**



## Hot Supper Buffet

Choice of 2 items:

Pastry Topped Hot Pot  
Selection of Pickles, Mushy Peas & Crusty Bread  
Chicken Tikka Masala  
Basmati Rice, Poppadoms & Mango Chutney  
Pulled Beef or Pork  
In Peppercorn Sauce with Soft Tortilla Boats  
Classic Beef Lasagne  
Garlic & Herb Ciabatta  
Chicken, Beef or Mixed Bean Fajitas  
Tortillas, Guacamole, Salsa & Sour Cream  
Thai Green Curry  
Jasmine Rice  
Wild Mushroom & Spinach Pasta Bake (v)  
Mixed Salad, Garlic & Herb Ciabatta  
Macaroni Cheese  
Mixed Salad, Garlic & Herb Ciabatta (v)

**£18.95**

Selection of Bacon & Sausage Barmcakes  
Salt & Pepper Chips & Heinz Ketchup & HP Sauce

**£16.75**

### Add a Dessert to your Buffet

Choose between:

Warm Chocolate Brownie  
White Chocolate Sauce  
Banoffee Pie  
Whipped Vanilla Cream  
Eaton Mess  
Seasonal Berries  
Key Lime Pie  
Mango Coulis

**£3 per person**

Tea, Coffee & Mints

**£3.20 per person**