

## PRIVATE DINING

Whether you are hosting a small intimate gathering or a larger occasion, we have three function rooms for you to choose from, featuring private bar and stunning outside areas. Depending on the number of guests you anticipate attending the following suites are available:

- The Bridgeman Suite - Up to 50 guests
- The Wrightington Suite - Up to 90 guests
- The Blazers Suite - Up to 225 guests

Overleaf you will find a selection of dishes to choose from, we will of course also create or adapt menus to suit your wishes and dietary requirements.

Drinks on arrival can be pre-ordered for guests or there is the option to run an account bar if requested.

We ask that you choose a set menu for your guests, to include one choice from the starters, one choice from the main courses (plus a vegetarian option) and one choice from the desserts.

The menu you choose will be served to all of your guests, we need to just be informed of how many vegetarians and dietary requirements.

Should you wish to offer your guests a choice, a table plan and a pre-order would be required a week prior to your event and a maximum of three choices from each course can be offered.

The price of our 3 course private dining menu for parties 25 guests and over is £55 per person.  
Includes coffee and mints to finish your meal

Should you wish to offer your guests a choice menu, please list your choices for each course below:

### To Start (3 choices)

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

### Main Courses (3 choices)

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

### Desserts (3 choices)

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

**A reminder of the menu choices made by your guests is recommended to have with you on the day.**

### Canapes

(Additional Charges Apply - Choice of 3 - £8, Choice of 4 - £9)

Honey Mustard Chipolata Sausage

Roast Beef, Red Onion Chutney, Mini Yorkie

Chilli & King Prawn Skewer

Feta & Onion Chutney Mini Quiche (v)

Black Pudding & Smoked Applewood Bon Bon

Wild Mushroom Arancini (v)

Mini Fish Finger & Pea Puree

## To Start

### Choices of Soup:

(Choose one flavour)

French Onion, Gruyere Croute (v)  
Spiced Butternut Squash, Herb Oil (v,vg)  
Creamed Mushroom & Truffle (v)  
Lightly Spiced Cauliflower, Herb & Pine nut Drizzle (v)  
Carrot & Coriander, Crispy Leek (v, vg)

Smooth Chicken Liver Parfait Encased in Saffron Butter  
Red Onion Jam & Toasted Brioche

Goats Cheese Bon Bon  
Balsamic Beetroot, Rocket (v)

Smoked Fish Cake  
Lemon Cream, Fried Leeks

Salt & Pepper Squid  
Homemade Sweet Chilli Sauce

Loch Fyne Salmon & Crayfish Soft Cheese Rilette  
Lemon & Dill Dressing

Ham Hock Terrine  
Caper & Shallot Dressing, Toasted Croute

## Main Courses

12 Hour Glazed Beef  
Crisp Polenta, Carrot & Fennel Puree, Confit Shallot, Pancetta Crisp, Thyme Jus

Slow Cooked Lamb Neck Ballotine  
Honey Glazed Carrot, Rosemary & Spring Onion Mash, Red Wine Jus

Goosnargh Chicken Breast  
Fondant Potato, Pea & Baby Leek Fricassee

Confit Belly Pork  
Celeriac Mash, Tender Stem Broccoli with Hazlenuts. Apple Crisps, Apple Puree, Pork & Cider Jus

## **Fish Dishes**

Pistachio Crusted Cod Loin  
Curried Mixed Bean & Pancetta Broth

Fillet of Salmon  
Wild Garlic Mash, Roasted Fennel & Leek, Prawn Beurre Blanc

Pan Fried Seabass  
Pak Choi, Mangetout, Chilli & Soy Dressing, Pineapple & Mango Salsa

Pan Fried Hake Fillet  
Chive Crushed New Potatoes, Tenderstem Broccoli, Caper Butter Sauce

## **Vegetarian Dishes**

Butternut Squash & Wild Mushroom Risotto  
Toasted Pine Nuts & Parmesan Crisp (v, vg)

Goats Cheese & Leek Gratin  
Penne Pasta, Herb Cream (v)

Stuffed Aubergine  
Roast Vegetable & Cherry Tomato Ragout (v, vg)

## Desserts

Homemade Sticky Toffee Pudding  
Honeycomb Ice Cream & Butterscotch Sauce (v)

Vanilla Bean Baked Cheesecake  
Passion Fruit & Mango Syrup (v)

Chocolate & Hazelnut Pave  
Treacle Ice Cream, Hazelnut Brittle (v)

Espresso Creme Brulee  
Burnt Orange Shortbread (v)

Stem Ginger Egg Custard  
Garibaldi Biscuit (v)

Dark Chocolate & Salted Caramel Tart  
Hazelnut Brittle, Clotted Cream

Bread & Butter Pudding  
Apricot Jam, Creme Anglaise

Selection of Farmhouse Cheeses  
Celery, Grapes, Savoury Biscuits & Homemade Chutney

Freshly Brewed Coffee, Tea & Mints  
£3.75 per person

## Our Recommended Suppliers

### Entertainment

Book our recommended resident DJ via your banqueting team.

### Venue Dressing

We highly recommend Impress Your Guests for chair covers, table centres, backdrops and much more.

44b Ormskirk Rd, Up Holland

T: 07852 527429

### Pier Fun Casinos

Fun Casino with professional croupiers adds a fantastic twist on your event

T: 07731400646

[www.fun-casino.org](http://www.fun-casino.org)

### Photographer

David Stanbury Classic Photography

T: 01942 747050

[www.classicphotogallery.co.uk](http://www.classicphotogallery.co.uk)

## Stay Overnight - 2026 Rates

In addition to providing excellent service and a warm welcoming atmosphere, we are also able to offer concessionary bedroom rates to you and your guests:

Single Occupancy, Bed & Breakfast	£115
Double Occupancy, Bed & Breakfast	£145
Sunday Rates	£90/£115

The above rates include full use of the health club facilities whilst a guest of the hotel, parking, WIFI & VAT.