

Red Hall Hotel

2011 / 2012 Wedding Menu's

SET MENU'S

MENU A

Roasted Plum Tomato Soup
with garlic and rosemary croutons.

Breast of Lancashire Chicken wrapped in Smoked Bacon
with white onion stuffing and red wine sauce.

Sharp Lemon Cheesecake
with honeyed raspberry puree

Coffee and Mint Chocolates

£26.95

MENU B

Cantaloupe, Ogen and Watermelon
with blackberry sorbet.

Poached Supreme of Scotch Salmon
with parsley pomme puree and asparagus cream sauce.

Sticky Toffee Pudding
With caramel sauce and vanilla ice cream

Coffee and Mint Chocolates

£28.95

MENU C

Flakes of Hot Smoked Salmon
with chives bound in lemon mayonnaise with dressed rocket salad.

Loin of Cheshire Pork
With roast apricot stuffing, tarragon mash and cider sauce.

Dark and White Chocolate Mousse
With Cointreau scented cream.

Coffee and Mint Chocolate.

Please inform a Member of Management if you have any Dietary Requirements

£29.95

MENU D

Marinated Tomato, Mozzarella and Sarano Ham
With basil pesto and aged balsamic dressing.

Roast Sirloin of Prime Beef
With Yorkshire pudding, horseradish and Madeira sauce.

Warm Apple Pie
With double cream custard.

Coffee and Mint Chocolates.

£30.95

MENU E

Grilled Bury Black Pudding
Glazed with smoked Lancashire cheese and apple chutney.

Herb crusted Rump of Lamb
With crushed Anna potatoes, wild mushroom and olive jus.

Vanilla Crème Brulee
With Ginger crisp biscuits.

Coffee and Mint Chocolates.

£31.95

MENU F

Smooth Chicken Liver Parfait
With spiced cheery compote and toasted brioche.

Pan Seared Fillet of Arctic Cod
With duchess potato, sweet pea and soft herb salsa.

Chocolate and Raspberry Tart
With mink, choc chip ice cream.

Coffee and Mint Chocolates

Please inform a Member of Management if you have any Dietary Requirements

£33.50

MENU G

Terrine of Smoked Mackerel and Cured Salmon
With spring onion and radish salad, grain mustard dressing.

Pan Seared Breast of Duck
With croquette potato, steamed greens and peppercorn sauce.

Glazed Lemon and Lime Tart
With mascarpone and red currant syrup.

Coffee and Mint Chocolates.

£ 34.95

MENU H

Sweet Baby Pineapple
With fresh water prawns, mango and Marie rose sauce.

Medium Roast Barrell Fillet of Beef
With fondant potato, roast vegetables and foie gras infused red wine jus.

Assiette of Red Hall Desserts
With three fruit sauces.

Coffee and Mint Chocolates

£36.50

Please inform a Member of Management if you have any Dietary Requirements

MENU SELECTOR

Starters:-

1. Roasted Plum Tomato Soup with garlic and rosemary croutons. £5.25
2. Creamy Leek and Potato Soup with crème fraiche and chives. £5.25
3. Cantaloupe, Ogen and Watermelon with blackberry sorbet. £5.50
4. Flakes of Hot Smoked Salmon with chives bound in lemon mayonnaise with dressed rocket salad. £6.95
5. Marinated Tomato, Mozzarella and Sarano Ham with basil pesto and aged balsamic dressing. £6.95
6. Grilled Bury Black Pudding Glazed with smoked Lancashire cheese and apple chutney. £5.95
7. Smooth Chicken Liver Parfait with spiced cherry compote and toasted brioche. £6.95
8. Traditional Prawn Cocktail with Marie rose sauce, brown bread and butter. £5.95
9. Terrine of Smoked Mackerel and Cured Salmon with spring onion and radish salad, grain mustard dressing. £6.25
10. Sweet Baby Pineapple with fresh water prawns, mango and Brandy mayonnaise. £6.95

Mains:-

1. Breast of Lancashire Chicken wrapped in Smoked Bacon with white onion stuffing and red wine sauce. £14.50
2. Poached Supreme of Scotch Salmon with parsley pomme puree and asparagus cream sauce. £15.25
3. Loin of Cheshire Pork with roast apricots, tarragon mash and cider sauce. £15.25
4. Roast Sirloin of Prime Beef with Yorkshire pudding, horseradish and Madeira sauce. £17.50
5. Herb crusted Rump of Lamb with crushed Anna potatoes, wild mushroom and olive jus. £17.25
6. Pan Seared Fillet of Arctic Cod with duchess potato, sweet pea and soft herb salsa. £17.50
7. Pan Seared Breast of Duck with croquette potato, steamed greens and peppercorn sauce. £17.25
8. Medium Roast Barrell Fillet of Beef with fondant potato, roast vegetables and foie gras infused red wine jus. £23.50
9. Vermouth poached Halibut with shallots, wild mushrooms and fresh cream veloute. £18.25
10. Four Bone Rack of Lamb with dauphinoise potatoes Chanterais carrots and roasting juices. £19.50

Desserts:-

1. Sharp Lemon Cheesecake with honeyed raspberry puree.
2. Sticky Toffee Pudding With caramel sauce and vanilla ice cream
3. Dark and White Chocolate Mousse with Cointreau scented cream.
4. Warm Apple Pie with double cream custard.
5. Vanilla Crème Brulee with Ginger crisp biscuits.
6. Chocolate and Raspberry Tart With mink, choc chip ice cream.
7. Glazed Lemon and Lime Tart with mascarpone and red currant syrup.
8. Assiette of Red Hall Desserts With three fruit sauces.
9. Bread & Butter Pudding with raisin sec and pouring cream
10. Warm Pear and Almond Frangipan with pear coulis.

**All Desserts at
£6.50 each**

Vegetarian Options:-

1. Risotto of Wild Mushrooms with dressed rocket and parmesan shavings.
2. Goats Cheese and Red Onion Tartlet with dressed leaves and balsamic vinegar. £14.50
3. Casserole of Root Vegetables with hot pot potatoes and pickled beetroot.

Please inform a Member of Management if you have any Dietary Requirements

4. Chestnut Mushroom Stroganoff with braised pilau rice.

Canapés

Goats Cheese & roast fig parcels

Smoked Salmon mousse with crème fraîche & chives

Chicken Liver pate, red onion marmalade & toasted brioche

Mini Vegetable spring rolls with soy dip

Toasted Cheese, tomato & spring onion crumpets

Pearls of Sweet honey dew melon & Parma ham

Black Pudding tartlet with roasted blush tomato

Mini Pork & leek sausage with HP sauce

Choose 3 at £4.50 per person – Choose 5 at £6.50 per person – Choose 7 at £8.50 per person

Please inform a Member of Management if you have any Dietary Requirements

EVENING BUFFET OPTIONS

MENU 1

Bacon and Sausage Baps served with, Tomato relish, brown sauce, ketchup and mustards.
Spicy Potato Wedges.

£7.95

MENU 2

Hot Pork Loin Muffins with apple sauce, sage and onion stuffing.
Rocket, Feta Cheese and Tomato Ciabbatta with basil pesto.

£8.95

FINGER BUFFET 1

Selection of cocktail sandwiches
Fingers of broccoli and stilton quiche
BBQ Chicken drumsticks
Warm sausage rolls with pickle
Vegetable Spring Rolls with oriental dips
Onion Bhajis with mango chutney
Bowls of dressed mixed salad.

£10.95

FINGER BUFFET 2

Selection of cocktail sandwiches
Tiger Prawns wrapped in filo pastry with hoi sin dip
Sweet and Sour Chicken and Pepper Kebabs
Pork Ribs glazed with sticky BBQ sauce
Garlic and Rosemary roasted new potato
Greek salad with tomato, cucumber, feta, olives and yoghurt dressing.
Tuna nicoise with balsamic and herb vinaigrette
Selection of all fresh cream desserts and pastries.
Cajun Potato Wedges

£14.95

Please inform a Member of Management if you have any Dietary Requirements

FORK BUFFET

Please choose 2 items from the following

Lancashire Hot Pot with pickled red cabbage and crusty bread.

Vegetable Lasagna with garlic and herb bread.

Meat and Potato Pie with shortcrust pastry and mushy peas.

Lancashire Cheese and Onion Pie with baked beans.

Braised Chicken Curry with pilau rice

£13.50

Chilli Con Carne with saffron rice

Bowls of dressed mixed salad.

Black Forest Gateau with fresh cream.

£ 3.75 per portion if required as additional item

Strawberry Gateau with fresh cream.

£ 3.75 per portion if required as additional item

LUXURY BUFFET 1

Selection of freshly baked bread rolls

Platters of Smoked and Cured Fish with lemon mayonnaise

Hand risen Pork and Egg Pie with mixed pickles

Carved, Roast Sirloin of Beef with a selection of rustic mustards and horseradish.

Selection of Deli Wraps

Mini Baked New Potatoes with crème fraiche and caviar.

Selection of freshly prepared dressed salads.

Assorted Fresh Cream desserts and pastries.

£20.95

LUXURY BUFFET 2

Selection of freshly baked bread rolls

Charcuterie of Cured Mediterranean Meats with homemade chutneys and relishes

Decorated Whole Scotch Salmon

Mignons of Prime Beef with caramelized red cabbage and roasted new potatoes.

Decorated Honey Mustard Glazed Ham with marinated pineapple salad.

Selection of freshly prepared dressed salads.

Selection of Deli Wraps

Chocolate and Mandarin Gateau with fresh cream.

£29.95

Please inform a Member of Management if you have any Dietary Requirements

DRINKS PACKAGES

Package price per person

For The Boys £12.20

Bottle of beer- choose from Budweiser or Becks

Glass Wine- choose from house red or white

Glass Sparkling Wine

Punch Package £13.75

Glass Punch Vodka or White Rum

Glass Wine- choose from house red or white

Glass Sparkling Rose

The Fizz Package £13.90

Glass Bucks Fizz

Glass Wine- choose from house red or white

Glass Sparkling Wine

Winter Warmer Package £13.85

Glass Mulled Wine (hot)

Glass Wine- choose from house red or white

Glass Rose Sparkling Wine

Pimms O'Clock Package £13.95

Glass Pimms and Lemonade

Glass Wine- choose from house red or white

Glass Prosecco

Cocktail Package £14.25

Cocktail- choose from Sea Breeze or Mojito

Glass Wine- choose from house red or white

Glass Sparkling Wine

For The Girls £14.40

Glass Rossini (Prosecco and Strawberry Puree)

Glass Wine- choose from house red or white

Glass Sparkling Rose

Please inform a Member of Management if you have any Dietary Requirements

The Royale Drinks Package £17.50

Kir Royale

Glass Wine- choose from house red or white

Glass Prosecco

Sample Menu

Please inform a Member of Management if you have any Dietary Requirements