

Function Menus

Buffet Options

Option One ... £7.95per person

A Selection of freshly prepared sandwiches with
various fillings

Homemade Jam & Cream Scones

Tea & Coffee

Option Two ... £11.95per person

A selection of freshly prepared sandwiches with
various fillings

Freshly baked Smoked Bacon and Lancashire Cheese Flan

Jacket Potatoes with bowls of
coleslaw

Pieces of freshly roasted Chicken

Homemade Sausage Rolls

Homemade Jam & Cream Scones

Option Three ... £13.95

Homemade Beef Lasagne

Garlic ciabatta

Bowls of tossed seasonal salad with a selection of dressings

Jacket potato stuffed with red
onions and Lancashire cheese

Pieces of Chicken with Cajun spices served with sour cream and
chives

Moo 2 You Ice Cream

Option Four ... £19.95

Decorated sides of fresh Salmon with prawns

Tarragon roasted Sirloin Beef

Roast Fylde Turkey with Cranberry Jelly

Stuffed Loin of Pork with fresh sage

Buttered herbed potatoes

A selection of Salads

A selection of fresh Breads

Baileys & Cream Cheesecake

Homemade Apple Pie & Moo 2 You Ice Cream

Profiteroles with Chocolate Sauce

Buffet Options One to Four are based Upon a minimum of: 15
People Daytime or 25 people Evenings.

Function Menus

Sit Down Meals

Option Five ... £24.95

Homemade Farmhouse Broth with fresh bread

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Roast Chicken pieces with sage Seasoning

Or

Poached Salmon with a Seafood Sauce
(both served with fresh seasonal vegetables and
roast potatoes)

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Homemade Apple Pie served with fresh Cream

Or

Huntleys Moo2You Ice Cream

Followed by

Coffee & Mints

Option Six ... £29.95

Wild Mushroom & Thyme Soup with fresh Bread

Or

Homemade Chic ken Liver Pate with hot toast and red onion
marmalade

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Medallions of prime Fillet Steak pan cooked with tarragon and
Burgundy wine sauce

Or

Grilled Fillet of Hake with a lemon and prawn butter sauce
(both served with fresh seasonal vegetables and
roast potatoes)

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Homemade Sticky toffee Pudding with Cream

Or

Huntleys Moo2You Ice Cream

Followed by

Coffee & Mints

Sit Down Meal Options Five and Six are based upon a minimum
of: 25 people. Pre-order Required 1 week prior to function.

£5 per person deposit required for all Function Menus in order to
confirm booking. Final payment due a week prior to function.

To Book please fill in the bookings form or feel free to contact the
restaurant on 01779 877193

Wine List

	Glass	Bottle
White Wines		
Domaine la Croix Belle Caringole Blanc, France A sauvignon blanc from the Languedoc region. Bursting with the citrus flavours of sauvignon blanc.	£3.75	£15.50
Delfina Pinot Grigio del Veneto, Italy A classic pinot grigio, pale straw with a hint of green, a dry white with elegant fruit and a persistent finish.	£4.00	£17.00
Rosario Chardonnay, Chile A fruity wine with touches of banana, peaches and vanilla.		£15.50
Red Whines		
Domaine la Croix Belle Caringole Rouge, France A very stylish but easy to drink medium red with flavours of cherry and redcurrant made from a blend of syrah, carignan and merlot.	£3.75	£15.50
Riojanas Cabernet Sauvignon, Argentina Terrific value wine bursting with soft blackcurrant fruit and a lingering finish, but subtle enough to complement chicken to Perfection.	£3.75	£15.50
Rosario Merlot, Chile A quality merlot, ripe luscious fruit and packed with velvety flavour.		£15.50
Carlos Reynolds Tinto, Portugal A classy red made from Portuguese grape varieties by a small but renowned producer. Mouth watering fruit and full body is a classic. wine for steak and roast beef		£19.95
Rose Wines		
Domaine la Croix Belle Caringole Rose, France Beautiful strawberry pink colour with intense fruit aromas. Delicate, elegant, fresh and crisp with a smooth and well balanced finish.	£3.75	£15.50
Delfina Pinot Grigio Blush, Italy A blush pinot grigio, with a clean and crisp finish. Not just very fashionable but very tasty!	£4.00	£17.00

Wine List

Bottle

Sparkling Wine

Prosecco - Santandrea, Italy

Soft fruity bubbles. It is Italy's answer to refreshing, well-made, sparkling wine. One of the most fashionable sparkling wines of the moment made by a very small producer in Northern Italy. Prosecco is light, affordable, and fun - but try it with the mussels!

£19.25

Champagne

Gosset Brut Excellence NV

A classy champagne from one of the oldest champagne houses. Pale-gold in colour, essence of pear, honeysuckle and floral aromas on the nose. Creamy full flavoured, a well-balanced wine with long, lingering length. Excellence is an ideal aperitif or just drink it to celebrate.

£39.95

Testulat carte d'or NV Brut

Clean, fresh and elegant Champagne made from the two classic black grape varieties. A well balanced rich and fruity style with complex flavours of vanilla, peaches and cream.

£39.95

Booking Form

Date:

Occasion:

Name:

Contact Numbers:

Address:

Email:

Number of Guests:

Food Selection:

Please Tick:

Buffet One	£7.95	<input type="checkbox"/>
Buffet Two	£11.95	<input type="checkbox"/>
Buffet Three	£13.95	<input type="checkbox"/>
Buffet Four	£19.95	<input type="checkbox"/>
Sitdown Meal Five	£24.95	<input type="checkbox"/>
Sitdown Meal Six	£29.95	<input type="checkbox"/>

Total Function Cost:

Deposit Owed:

Booking will be confirmed
once the deposit has
been paid

Remainder of payment due a week prior to booking

Huntleys Use: