



2024
Menu

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CANAPÉS

CHOOSE FOUR OF THE FOLLOWING

Guacamole, sweet potato crisp (Ve, GF)

Honey mustard chipolatas

Tempura king prawn, chilli, lime and ginger dip (GF)

Mini cone of fish and chips

Wild mushroom arancini ball, black garlic ketchup (V)

Creamed leek, toasted thyme and gruyere tartlet (V)

Pork sausage and red onion marmalade roll

Mini yorkshire pudding, roast beef and horseradish

Spanish meatball, piquant sauce

Sticky pork belly, sweet barbecue glaze

Three Course

WEDDING BREAKFAST

STARTER

CHOOSE ONE OF THE FOLLOWING

Butternut squash and roasted red pepper soup, freshly baked bread (Ve, GFo)

Ham hock terrine, fresh pea puree and piccalilli, brioche (GFo)

Griddled halloumi, pineapple salsa, pink peppercorn syrup (V, GF)

Smoked haddock fishcake, lemon mayonnaise, tomato salad

Chicken liver parfait, caramelised red onion chutney, toasted brioche (GFo)

Sweet potato, spinach and chickpea sausage roll (Ve)

Beetroot and gin cured salmon, pickled cucumber and radish, mustard sauce (GFo)

WE CAN CATER FOR DIETARY REQUIREMENTS UPON REQUEST

MAIN COURSE

CHOOSE ONE OF THE FOLLOWING

Rare roast beef rump, roast potatoes, Yorkshire pudding, mashed carrot and swede, green beans and gravy (GFo)

Rolled lamb shoulder, roasted root vegetables, lightly minted mash, rosemary and redcurrant sauce (GF)

Roast chicken breast, cider fondant, wilted leeks, Chantenay carrots, wholegrain mustard velouté (GF)

Lemon and pesto crusted cod loin, Mediterranean roasted vegetables, sauteed potatoes (GF)

Wild mushroom, leek and stilton wellington, tarragon sauce (V)

Sweet potato and herb gnocchi, butternut squash puree, toasted pine nuts, watercress, parsnip crisps, curry oil (Ve, N)

Oven baked salmon, herb roasted new potatoes, sauteed Tenderstem broccoli, oven roasted vine tomatoes, lemon butter sauce (GF)

DESSERT

CHOOSE ONE OF THE FOLLOWING

Strawberry and prosecco cheesecake, sorbet, strawberry compote (V)

Glazed lemon tart, raspberry coulis, clotted cream (V)

Bakewell blondie, cherry ice cream, almond crumb (N)

Sticky toffee pudding, toffee sauce, toffee ice cream (V, GFo)

Seasonal fruit sharing pavlova

Vegan chocolate fudge cake, raspberry sorbet (Ve)

Triple chocolate brownie, vanilla ice cream, chocolate fudge sauce (V, GF)

CHILDREN'S MEALS

(UNDER 12'S)

Choose one from each of the following for all children:

To Start (Select One)

- Veg sticks and hummus (V, GF)
- Cheesy garlic bread (V)
- Soup with freshly baked bread (Ve, GFa)

To Follow (Select One)

- Pork sausages
- Homemade beef burger
- Homemade veggie burger (Ve)
- Chicken strips

And then choose two of the following:

- Chips, garden peas, gravy or beans

To Finish (Select One)

- Vegan chocolate cake with homemade fruit ice (Ve, GF)
- Sticky toffee with homemade toffee chocolate crunch ice cream (V, GFa)
- Chef's selection of ice cream (GF)
- Chocolate brownie with vanilla ice cream (V, GF)

Evening Menu

CHOOSE FROM THE FOLLOWING:

- Stone baked pizza selection (GFa) (Ve)
- Pulled pork barmes (GFa)
- Pulled barbecue jackfruit sandwiches (Ve)(GFa)
- Veggie burgers (V)(GFa)

All served with a chefs selection of homemade salads and skin on seasoned fries (Ve)(GF)

Unforgettable
MOMENTS UNFOLD



@bashallweddings

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