

2025 Menn

Lovingly CRAFTED DISHES

FROM CANAPÉS TO EVENING FOOD

Our team of experienced chefs have been creating sensational food from local ingredients for over 20 years. At Bashall, our dishes are always made with love and attention to detail. From the canapés to the three-course meal – we offer a range of options for your special day. Your wedding breakfast and evening food are integral parts of your day, which is why we go above and beyond to create unforgettable dishes that you and your guests will talk about for years to come.

CANAPÉS

CHOOSE FOUR OF THE FOLLOWING

Garlic croute, topped with a tomato, red onion and balsamic bruschetta (V) Ve)

Feta and goats cheese roulade, olive tapenade (GF)

Breakfast stack, Cumberland sausage, black pudding, fried bread, quail egg

Honey and mustard glazed chipolatas

Hasselback potatoes topped with sour cream and chives (V) (GF)

Salmon goujons in a sesame seed crumb, lime and wasabi dip

Saffron chicken salad on a mini poppadom with raita

Tempura king prawn, sweet chilli sauce (GF)

Pork and red onion marmalade sausage roll

Guacamole, sweet potato crisp (Ve) (GF) (V)



Three Course WEDDING BREAKFAST

STARTER

CHOOSE ONE OF THE FOLLOWING

Wild mushroom and lemon thyme soup, with warm bread roll and butter (GFa) (Ve) (V)

Smoked chicken salad, with avocado and cranberry (GF)

Roquefort, spinach and toasted walnut tart, balsamic roasted fig (GF) (V)

Five spiced roasted pork belly, apple puree, mixed baby leaves (GF)

Crispy ham hock fritter, mustard greens

Chicken liver parfait, red onion chutney, toasted brioche, dressed baby leaves (GFa)

Due of salmen, slicedeak smoked, Bradan rost, with bestroot, sorrel and horseradish dressing (GF)





MAIN COURSE

CHOOSE ONE OF THE FOLLOWING

Roast pork tenderloin, crispy crackling, wholegrain mustard & sage mash, creamed Savoy cabbage, cider gravy (GF)

Oven baked hake, crushed potatoes, peas, broad beans, salsa verde (GF)

Roast rump of beef, roast potatoes, Yorkshire pudding, mashed carrot and swede, green beans and gravy (GFa)

Lamb shank braised in red wine, Boulangère potatoes, roasted roots, mint gravy (GF)

Butter roast chicken, herb chicken lollipop, dauphinois potatoes, butternut squash puree, thyme jus

Roast mushroom wellington, caramelised onions, Cashel blue cheese, oven roast squash, balsamic gravy (GFa) (Ve) (V)

Seasonal risotto (GF) (V) (Ve)









DESSERT

CHOOSE ONE OF THE FOLLOWING

Spiced apple cake, clotted cream ice cream, warm berry compote

Sticky toffee pudding, toffee sauce, honeycomb ice cream (GFa)

Seasonal fruit sharing pavlova, raspberry coulis, violas, crushed meringue (GF)

Triple chocolate brownie, hazelnut ice cream, white chocolate shard (Ve) (GFa)

Profiterole filled with chocolate and baileys mouse, lemon meringue pie, raspberry cheesecake

Raspberry creme brûlée, shortbread biscuit, sorbet (GFa)

Evening Menu

CHOOSE FROM THE FOLLOWING:

Stone baked pizza selection (GFa) (Ve)

Pulled pork barms (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)



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)

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)



Unforgettable MOMENTS UNFOLD



Bashall Barn, Bashall Town, Clitheroe, Lancashire, BB7 3LQ 01200 428964 | weddings@bashallbarn.co.uk

WWW.BASHALLBARN.CO.UK