



# Welcome!



If you'd like to know the detail about having your event at Barton Grange, this brochure gives you a taste of what we can offer and how much it will cost in 2011.

If you can't find the information you need, or you'd like to discuss your own ideas, **we'd be absolutely delighted to talk, give us a call on 01772 867070.**

We've produced this because we need to give you a starting point - please don't let this limit your event! This is just a guideline showing what we could do.

If you'd rather throw this booklet in the bin and just tell us what you really want, we'll be delighted to give you a price!



Welcome your guests in style with  
an arrival drink, choose from the following;

Champagne  
Kir Royale  
Pimms  
Bucks Fizz  
Rose Cava  
Sparkling Wine  
Bottled Beer

Of course if you'd like to enhance this,  
you could ask us to offer your guests a  
top-up of their arrival drink or offer  
them a scrummy canapé!

### Canapés

Lobster Tail, lemon and chervil mascarpone

Corn-fed Chicken Liver on toasted brioche

Smoked Salmon Grissini

Goats Cheese Bruschetta

Smoked Duck, ginger and soy

Brie, chilli chutney, raisin bread

Ham hock, quail egg, mustard aioli

# Arrival Drinks



## Canapés

£4.65 per person

Allowing 3 Canapés per person



## Starters



Melon Rose  
strawberry jelly fruit ice, tuilles  
**£4.75**

Smoked Duck Breast  
lettuce parcel of stir-fried vegetables  
citrus mango chutney  
**£6.10**

Warm Hot Pot Tart  
brown sauce, spiced beetroot  
garden pea vinaigrette  
**£4.75**

Caesar Salad  
crispy parma ham  
**£4.05**

Pressed Ham Hock  
quail egg, cresses  
apple and mustard chutney  
granary toast  
**£5.05**

King Prawn Cocktail  
home-made seafood sauce  
gems and roast tomato confit  
**£5.85**

Chicken Liver Parfait  
red onion and thyme marmalade  
toasted fruit bread  
**£5.05**

Asparagus and Parma Ham  
warm roasted vine tomatoes  
basil and black pepper hollandaise  
**£5.55**

Home-made Fish Cake  
celeriac and basil remoulade  
petit salad  
**£6.10**

Asparagus and Brie Herb Pancakes  
roast pepper coulis  
**£5.05**

Confit of Goosnargh Duck Leg  
roast pear salad, sherry and  
pink peppercorn dressing  
**£5.60**

Smoked Salmon and Crab Tian  
crème fraiche, petit salad of herbs  
and cresses, brioche  
**£5.60**

Salad of Goats Cheese  
Pancetta, mixed beans  
semi-dried tomato, garlic croutons  
sweet and sour balsamic dressing  
**£5.05**



## Starters





## Main Courses



Chicken Breast filled with  
sweet wood-roasted Piquillo peppers,  
spinach and Lancashire cheese. Red wine jus  
**£16.10**

Tournedos of Beef Fillet  
stuffed with chicken and chorizo mousseline  
wrapped in Parma ham.  
Piquant port and balsamic jus  
red onion confit  
**£19.65**

Braised Rump of Beef  
horseradish dumpling, mushroom, thyme  
and pepper sauce enriched  
with Madeira and double cream  
**£16.10**

Chicken Breast filled with Confit of Ham Hock  
wrapped in filo pastry with  
toasted sesame seeds.  
Blush tomato and basil jus  
**£15.55**

Slow Roasted Shoulder of Lamb  
caramelised red onions  
port and thyme jus  
**£16.10**

Herb Crusted Carré of Lamb  
garden pea and rosemary velouté  
**£20.15**

Tenderloin of Pork  
centred with fresh asparagus,  
wrapped with smoked bacon.

Red wine and sage jus

**£17.30**

Roast Duck Breast  
creamed citrus spinach, pear cider jus

**£18.35**

Lemon Sole rolled with Lobster and Scallop Mousse  
wild mushroom and Lancashire cheese sauce

**£18.35**

Roast Pavé of Salmon  
fennel and chive-butter sauce

**£15.05**

To complement your menu choice, vegetables and  
potatoes of the season will be served  
(Vegetarian options are given on their own page)

We expect to maintain most if not all of these prices  
for the life of this booklet

Food prices can sometimes fluctuate dramatically  
however and at such times we reserve the right  
to adjust prices accordingly



## Main Courses





## Desserts



Passion Fruit and Raspberry Eton Mess  
hazelnut grissini  
**£4.05**

Bitter Chocolate Torte  
crème fraiche  
**£5.05**

Iced Vanilla Parfait  
petit brulee, strawberry compote  
**£5.05**

Trio of Desserts  
petit brulee, chocolate torte  
raspberry panacotta  
**£6.30**

Sandham's Tasty Lancashire Cheese  
raisin and rosemary bread  
home-made chutney  
**£5.60**

Lemon Possett  
topped with crushed raspberries  
and buttery sable biscuits  
**£5.05**

Chocolate Mocha Mousse  
chocolate liqueur syrup, pistachio macaroon  
**£5.05**

## Hot Puds!

Traditional Bread and Butter Pudding  
apricot coulis, clotted cream ice-cream  
**£4.85**

Pear Upside Down Pudding  
toasted pecan and maple syrup ice-cream  
**£4.85**

Sticky Toffee Pudding  
hot butterscotch sauce  
vanilla ice-cream  
**£4.05**

Apple and Blackberry Crumble  
hot vanilla custard  
**£4.85**

Old Fashioned Jam Roly Poly  
hot vanilla custard  
**£4.85**

Tea or Coffee with Petit Fours  
**£3.05**

Tea or Coffee with Chocolate Mints  
**£2.30**

Tea or Coffee with Lancastrian 'tasties'  
**£3.30**



## Desserts





# Vegetarian Main Courses



Goats Cheese and Plum Tomato Tarte Tatin  
rocket and balsamic

Asparagus and Wild Mushroom Linguine  
toasted pine nuts, herb oil and parmesan

Butternut Squash Risotto  
semi-dried tomatoes, celeriac crisps

Roast Aubergine and Piquillo Pepper Tian  
petit spring roll, confit garlic and basil dressing

## **Intermediate**

Pan Seared Scallop, wilted gems, tomato fondue  
**£5.05**

Roast Monkfish, creamed cauliflower  
and saffron, herb oil  
**£5.05**

Pave of Salmon, brioche crumble,  
veloute of pea, brown shrimp and chervil  
**£5.05**

## **Home-made Sorbets**

Blackcurrant, Rhubarb, Lemon

Bramley Apple, Pineapple

**£3.60**

## Soups

Roast Sweet Potato  
Butternut Squash and Shallot

Tomato and Basil

Cream of Vegetable

Cauliflower and Sage, blue cheese crouton

Carrot and Coriander

Garden Pea, lemon and mint oil

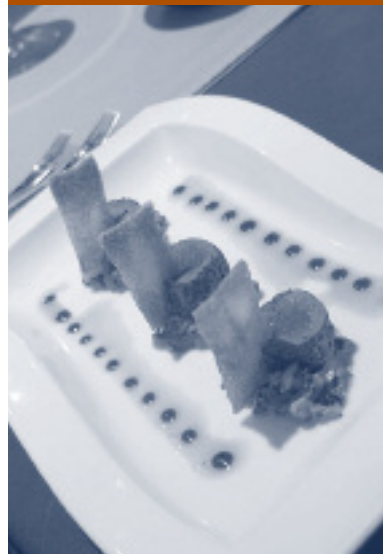
Roast Vegetable Provencale, basil oil

Wild Mushroom and Thyme

**£4.05**



# Soups



# Buffet

Menu Choice One

£17.10 per person



# Buffet

Menu Choice Two

£18.65 per person

## **BUFFET MENU 1 @ £17.10**

Oriental Beef  
with savoury rice

Home-baked Bacon and Brie Toasties

Cumberland Sausage rolls

Basil and black peppered Salmon pieces

Cajun Roasted Potatoes in crème fraiche

Home-made coleslaw, rocket & cress,  
Sliced vine tomatoes and olives  
Seasonal mixed salad

Freshly baked garlic and herb bread

Glazed Lemon Tart

Home-Baked Blackcurrant Cheesecake

## **BUFFET MENU 2 @ £18.65**

### **Local and Continental Cheese Board**

Presented with selections of grapes and celery and biscuits

### **A Selection of Pate & Terrines**

Chicken Liver

Course Pressed Ham Terrine

Potted Beef

Potted Salmon

Wild Mushroom and Toasted Walnut

Marinated olives, gherkins, shredded beetroot

Home-made piccalilli and sweet pickles

Tomato and onion salad

Warm freshly baked loafs and rustic cobs  
Served with a selection of oils and dressing

Dark Chocolate Mousse  
hazelnut cookies

Apple and Blackberry Crumble  
with English custard

### **BUFFET MENU 3 @ £20.35**

Chicken Korma  
Pork Satay  
with spring onions  
Beef Stroganoff  
Chilli and Plum Lamb Skewers  
Finished with mint  
Served with basmati rice  
Vegetable Parcels  
Roast Baby Jacket Potatoes  
Basket of Freshly Baked Breads  
Selection of Fresh Salads  
Fresh Fruit Salad  
Pear Upside Down Pudding  
maple and pecan ice cream

### **BUFFET MENU 4 @ £25.00 (2 courses) or £29.10 (3 courses)**

Your choice of starter from our Banqueting Menus

#### **Decorated Joints Carved in the Room**

Prime Rib of Beef  
Sugar Baked Ham  
Roasted Local Turkey  
Freshly Poached Black peppered Salmon  
Baby Jacket Potatoes roasted in rosemary and olive oil  
Dressed Tomato & Shallot Salad  
Pasta, Chic pea and Basil salad  
Homemade Coleslaw  
Rocket, Chard and Parmesan  
Cucumber and Crème Fraiche  
Freshly Baked Breads

Your choice of dessert from our Banqueting Menus

Coffee & Mints

*And if you want something really, really special just ask us  
for details of our Gala Show Buffet!*

# Buffet

Menu Choice Three

£20.35 per person



# Buffet

Menu Choice Four

£25.00 for 2 courses or  
£29.10 for 3 courses  
per person

Host your Event with us and we will include all of these (unless, of course you'd like to do things differently).

**Master of Ceremonies (your Banqueting Manager)**

**Candelabras**

**Your choice of Coloured Table Linen & Napkins from an extensive range**

**Special Accommodation rates for your guests**

**Depending on guest numbers, menu choice and your chosen day, there may also be a Room Hire fee. But if you're able to be flexible, our 'boffins' in the office will work out if we can avoid this.**

In addition, we can also provide:

**Chair covers** at £4.05 per chair

**Floral Vases** from £20.00 per vase

**A String Quartet or Jazz Band** for Arrival/Drinks Reception (\*p.o.a)

**A Table Magician** to entertain your guests (\*p.o.a)

**\*Price on Application**

And of course our resident **DJ** from £330.00

(Do you have something else in mind? Just ask!)

**This is the essential, legal bit. The very last thing we want is to have any mis-understandings that could spoil your event, so please read our Terms & Conditions carefully.**

An initial Deposit is required along with the signed Contract; this Deposit is non-refundable in any circumstances.

Four to six weeks prior to the event your appointed Banqueting Manager will contact you to arrange to meet and agree all the final arrangements. Following this meeting all details will be confirmed in writing to you, together with a Pro Forma Invoice. Full payment is due 2 weeks prior to the event.

In the event of cancellation, we would look to replace your event with one of similar value. If we are unable to replace your event a cancellation charge would be payable. For the purposes of this Contract a postponement is considered a cancellation.

This Booking will only be taken as confirmed when a signed Contract has been returned.

Our cancellation policy for accommodation is 48 hours prior to the date of arrival.

**Thank you.**

**All prices include Vat at 20%**

## Terms & Conditions

My husband and I chose your venue for my retirement function. The words 'classy', 'food superb' and 'best yet' were frequent. I would wish you to pass on our appreciation to the Banqueting Butler for his advice and full co-operations on the evening in question. Without his help the occasion would have lacked that 'something'. Thank you once again. Just a brief note to thank you for hosting our get together. Many comments have been made to me regarding the excellent food, the service from the staff and the suitability of both the dining room and the lounge. As always the event was run with expert professionalism. The food was delicious, the service impeccable and the entertainment fantastic. Everyone was complimentary about the whole event which is mainly down to you - we are incredibly lucky to have such a great venue on our doorstep. My wife and I held a family 'get together' at Barton Grange last week and I write to thank you and your staff for making our stay so enjoyable...Barton Grange proved an ideal venue for such an occasion.



THE BARTON GRANGE HOTEL  
BARTON, PRESTON, LANCASHIRE PR3 5AA  
TELEPHONE 01772 867070  
CELEBRATE@BARTONGRANGEHOTEL.COM  
WWW.BARTONGRANGEHOTEL.COM