

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 2010.

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

£4.50 per person

Allowing 3 Canapés per person



Starters



Melon Rose
strawberry jelly fruit ice, lavender tuilles
£4.65

Smoked Duck Breast
lettuce parcel of stir-fried vegetables
citrus mango chutney
£5.95

Warm Hot Pot Tart
brown sauce, spiced beetroot
garden pea vinaigrette
£4.65

Caesar Salad
crispy parma ham
£3.95

Pressed Ham Hock
quail egg, cresses
apple and mustard chutney
granary toast
£4.95

King Prawn Cocktail
home-made seafood sauce
gems and roast tomato confit
£5.75

Chicken Liver Parfait
red onion and thyme marmalade
toasted fruit bread
£4.95

Asparagus and Parma Ham
warm roasted vine tomatoes
basil and black pepper hollandaise
£5.45

Home-made Fish Cake
celeriac and basil remoulade
petit salad
£5.95

Asparagus and Brie Herb Pancakes
roast pepper coulis
£4.95

Confit of Goosnargh Duck Leg
roast pear salad, sherry and
pink peppercorn dressing
£5.50

Smoked Salmon and Crab Tian
crème fraiche, petit salad of herbs
and cresses, brioche
£5.50

Salad of Goats Cheese
Pancetta, mixed beans
semi-dried tomato, garlic croutons
sweet and sour balsamic dressing
£4.95



Starters





Main Courses

Chicken Breast filled with
sweet wood-roasted Piquillo peppers,
spinach and Lancashire cheese. Red wine jus
£15.75

Tournedos of Beef Fillet
stuffed with chicken and chorizo mousseline
wrapped in Parma ham.
Piquant port and balsamic jus
red onion confit
£19.25

Braised Rump of Beef
horseradish dumpling, mushroom, thyme
and pepper sauce enriched
with Madeira and double cream
£15.75

Chicken Breast filled with Confit of Ham Hock
wrapped in filo pastry with
toasted sesame seeds.
Blush tomato and basil jus
£15.25

Slow Roasted Shoulder of Lamb
caramelised red onions
port and thyme jus
£15.75

Herb Crusted Carré of Lamb
garden pea and rosemary velouté
£19.75

Tenderloin of Pork
centred with fresh asparagus,
wrapped with smoked bacon.
Red wine and sage jus
£16.95

Roast Duck Breast
creamed citrus spinach, pear cider jus
£17.95

Lemon Sole rolled with Lobster and Scallop Mousse
wild mushroom and Lancashire cheese sauce
£17.95

Roast Pavé of Salmon
fennel and chive-butter sauce
£14.75

Braised Rib-eye of Pork
roast root vegetable jus
£14.75

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
£3.95

Bitter Chocolate Torte
crème fraiche
£4.95

Iced Vanilla Parfait
petit brulee, strawberry compote
£4.95

Trio of Desserts
petit brulee, chocolate torte
raspberry panacotta
£6.15

Sandham's Tasty Lancashire Cheese
raisin and rosemary bread
home-made chutney
£5.50

Lemon Possett
topped with crushed raspberries
and buttery sable biscuits
£4.95

Chocolate Mocha Mousse
chocolate liqueur syrup, pistachio macaroon
£4.95

Hot Puds!

Traditional Bread and Butter Pudding
apricot coulis, clotted cream ice-cream
£4.75

Pear Upside Down Pudding
toasted pecan and maple syrup ice-cream
£4.75

Sticky Toffee Pudding
hot butterscotch sauce
vanilla ice-cream
£3.95

Apple and Blackberry Crumble
hot vanilla custard
£4.75

Old Fashioned Jam Roly Poly
hot vanilla custard
£4.75

Tea or Coffee with Petit Fours
£3.00

Tea or Coffee with Chocolate Mints
£2.25

Tea or Coffee with Lancastrian 'tasties'
£3.25



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
£4.95

Roast Monkfish, creamed cauliflower
and saffron, herb oil
£4.95

Pave of Salmon, brioche crumble,
veloute of pea, brown shrimp and chervil
£4.95

Home-made Sorbets

Blackcurrant, Rhubarb, Lemon

Bramley Apple, Pineapple

£3.50

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

£3.95



Soups



Buffet

Menu Choice One

£16.75 per person



Buffet

Menu Choice Two

£18.25 per person

BUFFET MENU 1 @ £16.75

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 @ £18.25

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 @ £19.95

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 @ £24.50 (2 courses) or £28.50 (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

£19.95 per person



Buffet

Menu Choice Four

£24.25 for 2 courses or
£28.25 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 £3.95 per chair

Floral Vases from £16.00 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 £320.00

(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 17.5%

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