

# Room Hire

**Congratulations on your forthcoming wedding.**

**To assist you in the organisation of your big day we have put together a useful guide.**

**The Grand Ballroom** is spacious, elegant and ideal for the larger Wedding Breakfast and Evening Reception.

Wedding Breakfasts are for a minimum of 60 adults and a maximum of 220 guests. An Evening Reception can accommodate a maximum of 250 guests. You can enjoy your own exclusive bar with a wide range of beers, wines and spirits. The Grand Ballroom is licensed for Civil Ceremonies.

**The Douglas Suite** is a traditionally decorated Banqueting Suite with majestic views overlooking the Golf Course and the River Douglas. Located on the first floor with access by the magnificent staircase, lift facilities are also available.

Wedding Breakfasts are for a minimum of 40 adults and a maximum of 120 guests. An Evening Reception can accommodate a maximum of 150 guests.

The hire of the Douglas Suite includes the use of the Douglas Lounge and adjacent Douglas Bar where you can enjoy exclusive bar facilities with a wide range of beers, wines and spirits.

The Douglas Suite and Douglas Lounge are licensed to hold Civil Ceremonies.



## **Included within the room hire:**

- Personal Wedding Co-ordinator who will assist with planning your arrangements at Haigh Hall.
- Superb choice of cuisine.
- Red carpet on arrival
- Use of extensive grounds for photographs.
- Car parking facilities around Haigh Hall.
- Gold picture frame and easel to display your table plan.
- Linen napkins\*.
- Silver cake stand.
- Haigh Hall cake knife for you to keep as a memento of your day.
- Use of CD equipment for music throughout your ceremony.
- Gift storage.

\* An extra charge will apply if you require a specific colour of linen other than white.

## **Don't Forget to ask about...**

- Chair covers
- Flowers
- Wedding stationery
- Favours
- DJ
- Entertainment

\* We can provide coloured paper napkins to be folded into the linen for a charge of 25p per person.



*Haigh Hall*  
THE CLASSIC VENUE FOR BUSINESS & LEISURE

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# Wedding Breakfast - Starters

Please take time to select the menu of your choice for your special day. It is essential to avoid any confusion on the day, therefore we ask that you choose the same menu for all your guests, consisting of one starter, one main meal, one dessert with tea, coffee and mints. There is also the option of having intermediate courses added at your request. We will endeavour to meet all religious or dietary requirements for your guests to enjoy your celebration with you. We will be more than pleased to accommodate any higher priced items for your Guests who wish to order fillet steak or other items on the menu in addition to the option you have chosen.

Our prices (shown against the main course options) include a soup or starter, main course, dessert and coffee & mints per person. Our Chefs will be more than pleased to answer any queries you may have, please contact us.

## Soup

Creamed broccoli with Lancashire cheese

Char grilled tomatoes with aubergines and peppers

Seasonal vegetable broth with a thyme and sage crouton

Chicken, courgette and pine nuts with an infusion of basil oil

Leek and potato with chives and crème fraiche

All soups served with a selection of rustic bread rolls

## Cold Starters

Chicken liver parfait with apricots and farmhouse tomato chutney

Smoked trout and gravadlax cornucopia with lime, lemon and dill dressing

Trio of melon tower with melon pearls and fruits of the forest

Smoked duck breast wrapped in parma ham with fresh fig and a raspberry vinaigrette

North Atlantic potted prawns with a lemon and caper mayonnaise

## Hot Starters

Wild mushrooms in smoked cheese sauce served in a light pastry shell

Natural smoked haddock and parsley shanty with a pea fritter

Five spiced chicken with plum sauce and hoisin oriental noodles

Char grilled asparagus and cherry vine tomatoes with a roasted garlic oil

Sweet shallot marmalade with goats cheese on a crisp pastry base with spiced baby tomatoes



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# Wedding Breakfast - Intermediate

## Intermediate Courses

Sorbets to cleanse the palate

<b>Lemon</b>	<b>£2.85</b>
<b>Champagne with strawberry</b>	<b>£3.60</b>
<b>Pink grapefruit</b>	<b>£2.85</b>
<b>Fruits of the forest</b>	<b>£2.85</b>
<b>Apple</b>	<b>£2.85</b>

Alternatively you can choose from our range of starters as an intermediate course prices start from £5.

## Fish Courses

Poached fillet of lemon sole in Chablis and butter sauce with Muscat grapes	<b>£9.25</b>
Shetland salmon on a bed of fresh asparagus with hollandaise sauce	<b>£9.25</b>
Lobster Thermidor gratinated with shallots and parsley in a white wine, cheese and mustard sauce (served in its shell)	<b>£22.75</b>
Menai mussels in white wine with a garlic and lemon butter sauce	<b>£9.25</b>
Roasted loin of cod with a creamed parsley sauce	<b>£9.25</b>

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# Wedding Breakfast - Mains

## Roast Main Courses

Garlic and French mustard crusted lamb leg served on a rosemary mash with a rich redcurrant gravy **£29.95**

Roast loin of pork and crackling served on a thyme and onion mash with a rich calvados jus **£29.95**

Roasted breast of turkey basted in sage butter served on a sage and onion mash with stuffing, chipolata and roasted gravy **£29.95**

Roasted chicken breast served on an apple mash with pork and apple stuffing and roasted gravy **£29.95**

Slow roasted sirloin of English beef served on a creamy horseradish mash with Yorkshire pudding and a burgundy jus **£33.50**

## Vegetarian Main Courses

Oven roasted aubergine stuffed with Mediterranean young vegetables topped with mozzarella and served with a tomato and red pepper sauce **£29.95**

Wild mushroom risotto served with shaved parmesan, flat leaf parsley and basil oil **£29.95**

Lancashire cheese and local vegetable hotpot in a puff pastry pillow served with braised red cabbage and apple compote **£29.95**

Tempura coated young vegetables served with a timbale of savoury rice and curried mango cream **£29.95**

Tricolour of tagliatelle with broccoli, mushrooms and courgettes in a cream cheese sauce **£29.95**

## House Speciality Dishes

**Poached chicken fillet** **£29.95**  
stuffed with bacon and black pudding with button onions and a mustard and mushroom sauce

**Lamb fillet** **£33.50**  
Prime cut of English lamb fillet served with a choice of garnish and sauce  
- Chicory, mushrooms and tomatoes with a rich red wine jus  
- Artichoke and garden peas with Madeira sauce

**Pork fillet** **£33.50**  
Prime cut of English pork fillet  
- Seasoned pork fillet with mushroom, sage and apple farce wrapped in pastry with a rich white wine sauce  
- Pan fried pork fillet with a sweetcorn and red pepper fritter and a light apricot jus

**Fillet of beef** **£46.50**  
**Prime cut of fillet steak served on a crouton with a choice of garnish and sauce:**  
- Pate and mushrooms with Maderia sauce  
- Cheese coated cauliflower floret with port and stilton sauce  
- Bacon and button onions with red wine and peppercorn sauce  
- Char grilled vine tomatoes with bearnaise sauce

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# Wedding Breakfast - Mains

Please choose one potato and two vegetable dishes

## Potato Dishes

Minted new potatoes served in their skins

Roasted potatoes in a choice of vegetable oil or beef dripping

Fondant turned potatoes baked in vegetable stock

Boulangere sliced potatoes with onions in vegetable stock

Dauphnoise potatoes baked in a garlic cream sauce and cheese topping

## Vegetable Choices

### Spring & Summer

Baton carrots steamed and flavoured with star anise

Spring cabbage with bacon lardons

Cauliflower florets

Sweet potato and rosemary mash

Broccoli florets

Other seasonal vegetables available on request

### Autumn & Winter

Roasted local root vegetables in honey and rosemary

Ratatouille

Panache of seasonal greens

Brussels sprouts

Baton carrots steamed and flavoured with orange & ginger

Other seasonal vegetables available on request



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# Wedding Breakfast - Desserts & Coffee

## Cold Desserts

Duo of chocolate mousse with a dark and white chocolate sauce

Fresh fruit salad served in a brandy snap basket with fruit coulis and crème chantilly

Strawberry cream pillar served with a champagne and strawberry compote

Lemon pannacotta set in vanilla cream with lemon syrup and cointreau flavoured orange compote

Coffee and amaretto cream set in a dark chocolate cup with mocha cream and amaretto biscuits

## Hot Desserts

Sticky toffee pudding served with crème chantilly and butterscotch sauce

Apple and blackberry crumble with old English custard

Steamed vanilla syrup sponge with crème anglaise

Cherry bakewell tart with black cherry compote and crème chantilly

Deep filled lemon meringue pie with citrus cream

## Cheese

Available at £6.25 per person as an extra course, or at a supplement of £1.60 per person if taken instead of dessert

A selection of English cheese to include creamy Lancashire, Mrs Kirkhams local cheese, soft stilton, appledore and Somerset brie served with butter and crisp biscuits

## Coffee

Freshly made rich flavoured coffee with Haigh Hall Chocolate Mints

(Petit Fours, Truffles or Biscotti available at a supplement of 80p per person)

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# Wedding Breakfast - Childrens Menu

Our aim is to provide healthy menu options for our young Guests under the age of 12.  
All menu items are made by our chefs and use the finest fresh ingredients.

## *Soups*

Char grilled tomato and red pepper

Leek and potato with chives

Seasonal vegetable broth with crisp sippets

## *Starters*

Crunchy vegetable and fruit fingers with a creamy dip

Pearls of melon with fruits of the forest

Humus with salad leaves and warm pita fingers

## *Main Courses*

Penne pasta with either a fresh tomato sauce, bolognaise or served plain with butter

Yorkshire pudding filled with grilled pork sausages and served with creamy mash and gravy

Cod bites in crispy batter with chunky chips and garden peas

Breadcrumbs chicken fillets with spicy tomato sauce and chunky chips

100% beef quarter pound burger in a salad roll with French fries and coleslaw

## *Desserts*

Fresh fruit salad and whipped cream

Banana boat with chocolate or fruit sauce

Sticky toffee pudding with vanilla ice cream

**£10.50** per child

**Alternatively we can offer children a half portion of the adult menu at half of the adult price.**

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# Evening Buffet

## Finger Buffet

**A selection of overfilled wholesome sandwiches with fillings of:**

- Egg mayonnaise with garden fresh cress
- Poached salmon with cucumber
- Savoury cheddar with red onion & peppers
- Home baked ham and ripe tomato

Coronation chicken skewer with cucumber and mint yoghurt dip

Mushroom & mozzarella quiche

Freshly baked savoury pork sausage roll with sweet pickle

Dressed salad leaves

Creamy coleslaw

Warm minted potatoes

**£12.50** per person

Minimum 80 portions

## Hot & Cold Buffet

**A selection of overfilled wholesome sandwiches with fillings of:**

- Prime roast beef with red onion and horseradish cream
- Poached salmon with lemon mayonnaise
- Savoury Lancashire cheese with red onion
- Line caught tuna with cucumber

**One choice of hot dishes from the following:**

- Chicken Cacciatore with poached rice
- Italian meatballs with buttered pasta
- Sweet and sour pork fillet with egg fried rice
- Vegetable Lasagne
- Root vegetable and cheese topped hotpot

Dressed four seasons salad

Creamy coleslaw

Potato salad with fresh chives

Ripping bread

**£14.95** per person

Minimum 80 portions

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# Evening Buffet

## Hot Buffet Menu

Please choose 2 main courses and 3 salads from the following:

### Main Courses:

1. Beef chilli, tacos and soured cream
2. Beef stroganoff
3. Sweet & sour chicken
4. Italian meatballs & pasta
5. Chinese chicken stir fry
6. Spaghetti bolognaise
7. Farmhouse sausage and mash
8. Fisherman's pie
9. Beef stew and dumpling
10. Lancashire hotpot with potato topping
11. Lasagne
12. Chicken cacciatore
13. Indonesian fruit spiced curry
14. Moussaka
15. Beef madras

All dishes can be prepared using Halal products on request.

### Vegetarian Courses

1. Vegetable lasagne
2. Mushroom stroganoff
3. Root vegetable and cheese topped hotpot
4. Five spiced vegetable stir fry

### Salads

1. Creamy coleslaw with sultanas
2. Dressed English garden salad
3. Twisted pasta with fresh mint
4. Pasta swirls with coriander, peppers, onion, tomato & garlic
5. Potato salad with fresh chives
6. Salad nicoise
7. Jewelled rice

All the above served with rice, new potatoes, jacket wedges or chips as appropriate.

£16.50 per person  
Minimum 80 portions

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# Evening Buffet

## Desserts

1. Strawberry fresh cream gateau
2. Chocolate gateau
3. Apple pie
4. Carrot cake
5. Fruits of the forest cheesecake
6. Chocolate chip cheesecake
7. Profiteroles with chocolate sauce
8. Lemon cream flan

£3.65 per person  
Minimum 80 portions

## Hot Barm and Panini Menu

Choose any two from the following:

1. Roasted pork and apple sauce
2. Roasted turkey breast and cranberry sauce
3. Baked gammon and wholegrain mustard mayonnaise
4. Cumberland sausage and caramelised onions
5. Smoked back bacon and cherry vine tomatoes
6. Tuna and mozzarella melt panini
7. Ham and Lancashire cheese melt panini

With one of the following:

1. Chunky chips
2. French fries
3. Spicy oven baked jacket wedges
4. Buttered jacket potato

Served with a selection of sauces

£10.50 per person  
Minimum 80 portions

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# Additional Items

## Cold Sliced Deli Meats

(4oz uncooked weight) price per portion

- |  |       |
|--|-------|
| 1. Slow roasted sirloin of beef with horseradish cream | £6.35 |
| 2. Roasted loin of pork with apple sauce               | £2.85 |
| 3. Baked gammon with piccalilli cream                  | £2.85 |
| 4. Roasted turkey breast with cranberry sauce          | £3.10 |

## Hot sliced deli meats

(6oz uncooked weight) price per portion

- |   |       |
|---|-------|
| 1. Slow roasted sirloin of beef with horseradish cream  | £9.25 |
| 2. Roasted loin of pork with apple sauce                | £4.20 |
| 3. Baked gammon with piccalilli cream                   | £4.20 |
| 4. Roasted turkey breast with cranberry sauce           | £4.50 |
| 5. Herb crusted roast leg of lamb with redcurrant jelly | £4.75 |

## Additional Savoury Items

King Prawns	Price on request
Seafood platter	Price on request
Dressed salmon	£152.00
Gala cutting pie	£40.95
Turkey, sage & onion cutting pie	£40.95

Minimum 30 portions

Sticky barbecue pork ribs	£4.20 ea
Sticky barbecue chicken thigh	£4.20 ea
Individual pork and apple pie	£2.00 ea
Mini quiche assortment	£1.30 ea
Dim sum	£1.70 ea
Chicken liver parfait with tomato compote	£1.35 ea

## Additional Sweet Items

Mini pastries	£2.10 ea
Mini cheesecake	£1.40 ea
Mini chocolate cup	£1.30 ea
Fresh cream cake assortment	£2.60 ea
Jewelled cup cake	£2.60 ea
Fresh fruit tartlet	£3.10 ea
Lemon meringue tart	£3.10 ea

Fruit platter with a choice of dip, Cointreau cream, chocolate syrup, crème fraiche with pistachio or mascarpone with kirsch  
£6.35 per person  
Minimum 10 portions

### Cold Canapes/Hot Canapes

£1.60 per item  
5 for £6.40 per person

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# Additional Items

## Dippers

Choose 5 items from the following:

1. Carrot sticks
2. Cucumber
3. Raw cauliflower and broccoli
4. Mixed peppers
5. Sugar snap peas
6. Mange tout
7. Radish
8. Spring onion
9. Cherry tomatoes
10. Celery
11. Cheese straws
12. Naan wedges
13. Pita fingers
14. Bread sticks
15. Tortilla chips
16. Prawn crackers
17. Nachos
18. Kettle crisps

With 2 from the following dips:

1. Tzatziki
2. Tomato salsa
3. Humus
4. Garlic & mint yogurt
5. Barbecue sauce
6. Tikka mayonnaise
7. Sour cream and onion
8. Cream cheese and chives
9. Black bean sauce
10. Sweet chilli sauce

£5.75 per person  
Minimum 10 portions

## Nibbles

- |  |          |
|--|----------|
| 1. Mediterranean olives                  | £4.10 ea |
| 2. Salted peanuts                        | £1.85 ea |
| 3. Dry roasted peanuts                   | £1.85 ea |
| 4. Bombay mix                            | £1.85 ea |
| 5. Kettle crisps                         | £1.85 ea |
| 6. Pretzels                              | £1.85 ea |
| 7. Garlic bread with sea salt & rosemary | £2.35 ea |
| 8. Home style chunky chips               | £2.85 ea |

Minimum 10 portions

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# Drinks Packages

## Drinks Packages

**You are free to choose from one of our carefully selected drinks packages, however, if you prefer, you can make your choices from our extensive list:**

All our wines are served in a 175ml measure and champagne and sparkling wines are served in 125ml measures

### **Option 1 - £13.50** per person

- 1 glass House Sparkling (arrival)
- 2 glasses House Red or White (meal)
- 1 glass House Sparkling (toast)

### **Option 2 - £14.85** per person

- 1 glass Prosecco (arrival)
- 2 glasses House Red, Rose or White (meal)
- 1 glass Prosecco (toast)

### **Option 3 - £18.95** per person

- 1 glass Champagne Boizel (arrival)
- 2 glasses House Red, Rose or White (meal)
- 1 glass Champagne Boizel (toast)

## Childrens Drinks Package

Glass orange juice, lemonade or coke/diet coke (reception)  
Glass orange juice, lemonade or coke/diet coke (meal, includes 1 refill)  
Glass of lemonade served in a champagne flute (toast)  
**£5.50** per child

## Reception Drinks

Bucks Fizz Sparkling Wine/Orange Juice	<b>£4.50</b> glass
Peach Fizz Sparkling Wine/Peach Nectar	<b>£4.50</b> glass
Cranberry Fizz Sparkling Wine/Cranberry Juice	<b>£4.50</b> glass
Raspberry Fizz Sparkling Wine/Fresh Raspberry	<b>£4.50</b> glass

**The above cocktails can also be served as champagne cocktails.**

**Champagne** Please refer to our champagne list, priced by the bottle.

Country Park Punch refreshing alcoholic fruit punch	<b>£4.25</b> glass
Prosecco served chilled	<b>£4.75</b> glass
Pimms No.1 served with lemonade	<b>£3.25</b> glass
Mulled Wine, traditional and warming	<b>£4.25</b> glass

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# Canapés

## Cold Canapés

- Thai crab tartlet
- Vine ripened cherry tomato stuffed with tapenade
- Crostini of grilled vegetables
- Cucumber cup with trout mousse
- Parmesan crisps
- Red pepper and goats cheese tartlet
- Marinated salmon with capers and lime on rye bread
- Smoked salmon roularde with cream cheese
- Chicken coronation tartlet

## Hot Canapés

- Grilled aubergine and red pepper crust
- Vine ripened cherry tomato & mozzarella skewer
- Vegetable tempura
- Haigh hall rarebit bites
- Crostini with grilled cheese, bacon and spring onion
- Skewered salmon with pickled ginger and soy dipping sauce
- Beef satay with spicy peanut dip
- Falafel with mint yogurt
- Baby baked potato with blue cheese and red onion marmalade

£1.60 each any 5 for £6.40 per person

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All above menus are set from our Chef's suggestions. Should you require any alternative, we will be more than happy to discuss your requirements.



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