

Sparth House Hotel

WHALLEY ROAD, CLAYTON LE MOORS, LANCS. BB5 5RP.

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Menu Selector 2009

I have pleasure in presenting our menu selector, which will enable you to choose a special menu suitable for the occasion you are arranging. In order to ensure the complete success of your function it is essential that the same menu is chosen for all guests. We are sorry that we cannot offer a choice of dishes for each course but every assistance will be given to provide religious and dietary requirements.

WEDDING BREAKFAST MENU MUST CONSIST OF:
ONE STARTER, ONE MAIN COURSE, ONE DESSERT AND COFFEE/TEA

Starters

<i>Smooth Chicken Liver Pate</i> served with a toasted crouté with a plum & red onion marmalade	£ 5.00
<i>Fan of Seasonal Melon</i> dressed with a refreshing mango & raspberry coulis	£ 4.75
<i>Mousseline of Smoked Mackerel & Horseradish</i> dressed with a roasted cherry tomato & herb compot	£ 5.20
<i>Peeled Prawns & Smoked Salmon</i> served on an apple, celery & walnut salad bound in a lemon scented crème fraiche	£ 5.30
<i>Tian of Beef Tomato, Buffalo Mozzarella & Sweet Cured Ham</i> drizzled with a pesto dressing	£ 4.75
<i>Baked Open Cup Mushrooms</i> filled with smoked chicken, spinach and glazed in Roquefort cheese	£ 5.10
<i>Salad Nicoise</i> French beans, tomato, potato, black olives and egg mixed with a classic French dressing	£ 4.75
Soup	
<i>Spring Vegetable Soup</i> a blend of seasonal vegetables enriched with cream & coriander	£ 4.50
<i>Thick Vegetable & Barley Broth</i> scented with fresh garden herbs served with crisp croutons	£ 4.50
<i>Minestrone</i> , Italian vegetable & pasta soup served with grated parmesan cheese	£ 4.50
<i>Leek & Potato Soup</i> with a sprinkling of chives	£ 4.50
<i>Celery & Apple Soup</i> garnished with toasted almonds	£ 4.75
<i>Cream of Mushroom</i> with a hint of tarragon	£ 4.50
<i>Tomato Soup</i> with a swirl of basil cream	£ 4.50
<i>Cream of Minted Pea & Ham Soup</i> served with crisp croutons	£ 4.75

Fish

	Fish Course	Main Course
<i>Paupiettes of Sole</i> <i>filled with a prawn mousse lightly glazed with a hollandaise sauce</i>	£7.45	£15.70
<i>Griddled Fillet of Scottish Salmon</i> <i>accompanied by a creamy watercress sauce</i>	£7.45	£14.25
<i>Seared Tuna Steak</i> <i>placed on a bed of Mediterranean vegetables, olive oil & fresh herbs</i>	£7.45	£15.70
<i>Filletts of Trout sandwiched with a fennel mousse</i>	£7.45	£14.70

Main Course

<i>Prime Roast Sirloin of Beef</i> <i>served with a red wine & mushroom sauce and Yorkshire pudding</i>		£16.00
<i>Roast Local Turkey topped with sage & cranberry stuffing</i> <i>and chipolata sausage wrapped in bacon, served with thickened gravy</i>		£15.00
<i>Pan-fried Supreme of Chicken</i> <i>topped with a smoked bacon, baby onions & forest mushrooms sauce</i>		£15.75
<i>Poached Supreme of Chicken glazed with a leek & stilton cream</i>		£15.75
<i>Leg of Lamb roasted with garlic & rosemary served with an apricot & port wine sauce</i>		£16.00
<i>Roast Loin of Pork</i> <i>with an apple & walnut forcemeat served with a Calvados & grained mustard cream sauce</i>		£15.00
<i>Pan-seared Prime Fillet of Beef</i> <i>topped with a ragout of asparagus & wild mushroom, encircled by a rich Madeira sauce</i>		£20.50
<i>Roast Rack of Lamb with a Dijon & herb crust on a pool of redcurrant & thyme jus</i>		£17.00
<i>Duck Breast marinated in honey, ginger & soy on a bed of Chinese greens</i>		£17.00

Vegetarian Option

<i>Leek, Mushroom & Almond Strudel served with a chive & bell pepper cream</i>		£15.95
<i>Ragout of Wild & Woodland Mushrooms with asparagus, spinach & tagliatelli</i>		£15.95
<i>A Tower of Carrot, Courgette Fritter & Feta Cheese</i> <i>oven-baked with a coriander salsa verde</i>		£15.95

Sweets

Traditional Sherry Trifle

sponge cake strewn with raspberries laced with sherry, finished with custard & fresh cream £ 4.50

Deep Apple Pie Bramley apples with a touch of cinnamon baked in a deep pastry case served with a cherry & brandy compot £ 4.50

Meringue Nest filled with double cream then finished with an array of fresh fruit £ 4.50

Rich Chocolate Truffle Torte served on a pool of coffee cream £ 5.00

Fresh Fruit Salad a medley of seasonal & exotic fruit marinated in a light stock syrup £ 4.50

Tuille Basket filled with strawberry flummery & shortbread fingers £ 5.00

Choux Pastry Swans filled with cream, swimming on a rich chocolate sauce £ 5.20

Mango & Passionfruit Delice set aside a compot of hedgerow fruits £ 5.20

Warm Caramelised Apple & Blackberry Tart with vanilla ice cream £ 5.20

Selection of English & Continental Cheeses served with celery, grapes & savoury biscuits £ 6.50

Freshly Brewed Coffee and Chocolate Mints £ 2.20

For a 4-course meal with an additional soup or sorbet course for only an extra £ 2.60p.p.

Extras (per head)

Garlic Bread £0.95 Potato Skins £1.50

Coleslaw £1.95 Potato & Chive Salad £1.95

Prawn & Pasta Salad £1.95 Tuna & Spring Onion £1.95

Sandwiches & Crisps £4.25

Assorted Sparth House Sweets £4.25

Freshly Brewed Tea or Coffee with Chocolate Mints £2.20

Children's Menu

Applicable to guests under 10yrs of age

Chicken Nuggets served with chips & peas
or
Golden Whales on a sea of creamed potatoes &
baked beans
or
Tagliatelle in a ham and mushroom cream sauce

Selection of Ice Cream

Cordial

£ 12.00 per child

Hot Buffet

Lasagne
Chilli and Pilau Rice
Chicken or Vegetable Curry with Rice
Potato Pie, Peas & Gravy
Lancashire Hotpot

£ 11.50 per person

Carving Buffet

*Home-made Chicken Liver Pate with
Redcurrant Jelly and Melba Toast
A mixed cascade of seafood including:
Prawns, Mussels and Smoked Trout
A well of seasonal melon filled with a
spring of tropical fruit
Carved Roast Beef
Whole Dressed Salmon
Honey Roast Ham
Roast Goosnargh Turkey
Hot Minted Potatoes
Various Salads:
Coleslaw, Potato & Chive, Tuna, Pasta,
Tomato & Nut, Curried Fruit and
Mixed Salad
Freshly baked warm bread rolls
An array of speciality Sparth House Sweets*

£33.55 per person

Light Fork Buffet

*Home-made Chicken Liver Pate with
Redcurrant Jelly and Melba Toast
A selection of Cold Roasted Meats:
Honey Roast Ham, Carved Beef
and Loin of Pork
Prawn and Smoked Trout Cascade
Minted New Potatoes
Various Salads:
Potato & Chive, Coleslaw, Tuna,
Pasta, Tomato & Nut, Curried Fruit
and Mixed Salad
Cornets of Smoked Ham
filled with Cream Cheese & Chive
Deep Apple Pie & Cream*

£21.50 per person

Evening Finger Buffet

Buffet A

*Closed Sandwiches
Vegetable Samosas & Onion Bhajis
with Yoghurt Dressing
Gorgonzola, Garlic & Red Onion Focaccia
Chinese Spring Rolls with
Spring Onion & Soy Sauce Dressing
Cajun Chicken Drumsticks
Black Pepper Potato Wedges and Sour Cream
Salad Selection
Crisps*

£ 11.50 per person

Buffet B

*French filled Baguettes
Gorgonzola, Garlic & Red Onion Focaccia
Cajun Chicken Drumsticks
BBQ Spare Ribs
Vegetable Samosas & Onion Bhajis
with Yoghurt Dressing
Breaded Mushrooms & Garlic Dip
Lamb Kebabs with a Mint Sauce Dressing
Salmon Goujons served with Tartare Sauce
Salad Selection
Crisps*

£13.50 per person