

# ELEGANCE MENU

## STARTER

Confit Goosnargh Duck Rilette  
Caramelized Onion Puree, Endive, Sour Dough Tuille

\*\*

Beetroot Cured Salmon  
Pickled Fennel & Cucumber Salad, Micro Watercress  
and Beetroot Puree

\*\*

Smoked Chicken Caesar Salad, Crisp Pancetta Slice,  
Baby Gem Lettuce & Parmesan

\*\*

Goats Cheese Panacotta  
Textures of Beetroot, Mizuna, Peashoots,  
Croute and Balsamic Glaze (v)

## INTERMEDIATE

Refreshing Sorbet

Please choose from our options of flavours  
Presecco, Strawberry, Lemon, Raspberry, Blackcurrant

\*\*

Or Soup

Slow Roasted Tomato Soup, Basil Oil (v)  
Wild Mushroom Soup, Tarragon Crème Fraiche (v)  
Caramelized French Onion Soup,  
Lancashire Cheese Rarebit Croute  
Leek, Potato and Scallion Veloute (v)  
Roast Butternut Squash Soup, Curry Oil (v)  
Minestrone Soup, with Parmesan

## DESSERT

Baked Soft Centered Chocolate Fondant, with Pistachio Ice Cream

\*\*

Manchester Tart, Set Custard, with Strawberry Gel, Coconut Ice Cream and Toasted Coconut Tuille

\*\*

Duo of Desserts

Yoghurt and Citrus Panacotta & Burnt Orange Tart

\*\*

Assiette of Chocolate

White Chocolate Dome, White Chocolate and Toffee Cheesecake & Dark Chocolate Tartlet

Freshly Brewed Tea or Coffee and Petit fours

## MAIN COURSE

Roast Lancashire Sirloin Medallion  
Red Onion Tart Tatin, Braised Ox Cheek Fritter,  
Vichy Carrots and Creamed Potato

\*\*

Roast Rump of Lamb, Mini Sheppard's Pie,  
Braised Red Cabbage, Baby Carrots, finished with  
a Rosemary and Redcurrant Jus

\*\*

Pan Seared Pave of Beef, Pomme dauphine,  
Celeriac Puree, Sautéed Spinach,  
Vichy Carrots and Red Wine Jus

\*\*

Roast Rump of Yorkshire Lamb,  
and Braised Shoulder Croquette  
Savoy Cabbage with Smoked Bacon,  
Sweet Pea Puree and Redcurrant sauce

\*\*

Roast Farm Assured Free Range Chicken, Chorizo,  
Sun-Blush Tomato and Basil Risotto, Cured Ham Crisp

\*\*

Honey Roasted Goosnargh Duck Breast  
Pressing of Beetroot, Bubble and Squeak Cake,  
Roasted Baby Leeks, Port Jus

A Vegetarian Menu is Available on request



FORMBY HALL

GOLF RESORT & SPA



# WEDDING

MENUS

## ROMANTIC MENU

### STARTER

If you wish to have Soup on your special day please choose from our selection of delicious options below

Slow Roasted Tomato Soup, Basil Oil (v)

Wild Mushroom Soup, Tarragon Crème Fraiche (v)

Caramelized French Onion Soup,  
Lancashire Cheese Rarebit Croute

Leek, Potato and Scallion Veloute (v)

Roast Butternut Squash Soup, Curry Oil (v)

Minestrone Soup, with Parmesan  
\*\*

Galia Melon, with Passion Fruit,

Mango and Pineapple Salsa, Citrus Sorbet (v)  
\*\*

Smooth Chicken Liver Parfait

Spiced Grape Chutney, Petit Salad and Toasted Brioche  
\*\*

Smoked Haddock and Parsley Fishcakes

Tomato and Basil Relish, Tartar Sauce and Lemon

### MAIN COURSE

Corn-fed Chicken Supreme

Boulangerre Potato, Green Beans and Shallots, Vine Roasted Cherry  
Tomatoes, finished with a Thyme Jus  
\*\*

Confit Leg of Goosnargh Duck

Sweet Potato Mash, Cabbage, Roasted Beetroot,  
with Sweet Plum and Red Wine Sauce  
\*\*

Braised Lancashire Beef

Horseradish Creamed Potato, Roasted Baby Carrots,  
Sautéed Spinach and Shallot  
\*\*

Roast Leg of Lamb, Marinated in Lemon, Garlic and  
Rosemary with Boulangerre Potatoes, Broccoli,

Roasted Carrots and a Red Wine Jus  
\*\*

A Vegetarian Menu is available on request

### DESSERT

White Chocolate and Raspberry Ingot, Raspberry Gel  
\*\*

Sticky Toffee and Date Pudding, with a Sticky Toffee, Rum & Banana Sauce  
\*\*

Glazed Citrus Lemon Tart, Fresh Raspberry Sauce and Raspberry Sorbet  
\*\*

Vanilla Bean & Yoghurt Panacotta with Pomegranate Jelly, and Fresh Berries

\*\*\*\*\*

Freshly Brewed Tea or Coffee and Chocolate Mints

## INTIMATE MENU

### STARTER

Smoked Ham Hock & Chicken Terrine Petit Salad with  
Pickled Shallot and Sherry Vinegar Dressing  
\*\*

Goats Cheese Panacotta

Textures of Beetroot, Mizuna, Peashoots,  
Croute and Balsamic Glaze (v)  
\*\*

Poached Salmon, Potato, Chive salad,  
Roquette Lettuce and Lemon Dressing  
\*\*

Lancashire Cheese and Leek Tart,  
Watercress and Apple Salad (v)

### MAIN COURSE

Traditional Roast Sirloin of Beef, Rosemary Roasted Potatoes,  
Parsley Carrots, Broccoli & Green Beans with Homemade  
Yorkshire Pudding and a Red Wine Sauce  
\*\*

Ballontine of Chicken, Stuffed with Spinach  
and Mascarpone, Basil Creamed Potatoes, Green Beans,  
Celeriac Puree and Tarragon Cream Sauce  
\*\*

Roast Rump of Yorkshire Lamb,  
and Braised Shoulder Croquette

Savoy Cabbage with Smoked Bacon,  
Sweet Pea Puree and Redcurrant Sauce  
\*\*

Honey Roasted Goosnargh Duck Breast  
Pressing of Beetroot, Bubble and Squeak Cake,  
Roasted Baby Leeks, Port Jus  
\*\*

A Vegetarian Menu is Available on request

### DESSERT

Apple, Sultana & Cinnamon Butter Puff Tart Tatin, Vanilla Ice Cream  
\*\*

Vanilla Crème Brulee, Shortbread Fingers and Fresh Raspberries  
\*\*

Pistachio Cake with an Apple Cloud, Pistachio Infused Anglaise Sauce,  
Green Apple Sorbet, and Pistachio Glass  
\*\*

Lemon Meringue Dome, Lemon Curd and Fresh Berries

\*\*\*\*\*

Freshly Brewed Tea or Coffee and Petit fours