

Corporate Dining

Table D'hote

Enjoy a 3 course menu for just £29 per person. All dishes are from our Al A Carte & Classics Menu's.

This menu can be enjoyed by you and your guests in either Bennett's Restaurant or a private function room.

** Room Hire charges may apply for private rooms **

Private Dining

Our private dining menu is perfect for corporate events. The price of this menu comes inclusive of 3 course dinner, room hire and post dinner Tea, Coffee and Mints.

Choose 3 choices for each course to offer to your guests.

A pre-order is required for private dining.

Buffet

If you would prefer to offer a buffet to your guests we have a wide variety of buffet options to suit your event.

Chef's Table D'hote Dinner Menu

£29 per person

Homemade Soup of the Day served with Ciabatta Bread

Ripe Seasonal Melon served with Winter Fruits and Blackcurrant Sorbet

Loch Fyne Scottish Smoked Salmon with Toasted Pikelets, Herb Crème Fraiche,
Cucumber Pickle and Lemon

Smooth Chicken Liver Pate with Pickled Apple Relish, Dressed Salad Leaves
served with Rosemary Brioche Toast

Grilled Bury Black Pudding presented on Toasted Muffin, Crispy Pancetta,
Poached Egg and Hollandaise Sauce

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Baked Breast of Chicken with a Serrano Ham and Manchego Cheese filling, Chorizo and
Sage Crumb, Smoked Garlic Reduction and Parmentier Potatoes

Pan-fried Sea Bass with Sweet Chilli Noodles, Stir Fried 'Greens', Shrimp and Fennel Herb Dressing

Pan Seared Calves Liver served over Creamed Potato with Onion Gravy

Roast Vegetable Risotto with Parmesan Shavings and Pesto

Baked Salmon with Crushed Local Potatoes, Spiced Shrimp and
Sweetcorn Fritter and Leek Beurre Blanc

8oz Aberdeen Angus Fillet Steak with Traditional Grill Garnish and Homemade Chips
(£7.50 supplement)

All Main Courses are served with Seasonal Vegetables

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Baked Chocolate Cheesecake served with Tia Maria Marinated Strawberries and
White Chocolate Sauce

Selection of Dairy Ice Creams and Sorbet

Sticky Toffee Pudding with Vanilla Ice Cream and Toffee Sauce

Honey and Vanilla Poached Pineapple finished with Mango Sorbet and
Seasonal Fruit Skewers

Vanilla Crème Brulee served with Mulled Berries and Shortbread Biscuits

Selection of Cheeses with Savoury Biscuits, Fruit and our own Chutney



THE WRIGHTINGTON

HOTEL & HEALTH CLUB

Private Dining

£35 per person

Starters & Homemade Soups

Roast Plum Tomato, Red Pepper & Basil
Veloute of Butternut Squash and Sweet Potato
Creamed Leek Potato and Chive Soup
Cream of Mushroom Tarragon and Madeira
Asparagus and Fresh Herbs
All soups served with fresh roll & butter

Galia Melon Slices

Served with a Berry Salad and Vanilla Syrup

Smooth Chicken Liver and Fois Gras Parfait

Sweet Onion Chutney and Toasted Brioche

Warm Smoked Haddock & Leek Fishcake

Watercress Salad and Lemon Dressing

Tasty Lancashire and Spring Onion Tart

Tomato Relish

Duo of Salmon

Smoked and Oak Salmon with Caviar Crème Fraiche

Endives and Fresh Lemon

Ham Hock Terrine

With Pineapple Pickle and Sour Dough Croutes

Main Courses

Classic Roast Sirloin of Beef

Presented with Yorkshire pudding, Roast Gravy and Horseradish Sauce

Butter Roasted Goosnargh Turkey

Served with Traditional Accompaniments and Cranberry Scented Gravy

Roast Loin of Pork

Bubble and Squeak, Cider Apple Reduction

Shank of Lamb

Potato Rosti, Braised Red Cabbage and Thyme Jus

Chargrilled Chicken Breast

Fondant Potato, Wild Mushroom and Pancetta Fricassee

Pan Fried Duck Breast

Dauphinoise Potato, Green Peppercorn Sauce

Supreme of Local Chicken wrapped in Bacon

Sweet Potato Mash and herbs, Rich Madeira Sauce

All main courses served with Roast Potatoes

Cauliflower Cheese and Glazed Carrots



THE WRIGHTINGTON

HOTEL & HEALTH CLUB

Fish Dishes

Natural Smoked Haddock
With Mash and Peas, Soft Poached Egg, Mild Mustard Cream

Fillet of Salmon
Crushed New Potatoes, Spinach and Hollandaise Sauce

Grilled Seabass
With a Potato and Red Fennel Rosti, Braised Leeks, Tarragon

Lemon Sole Fillets
Buttered Spinach and a Dill Cream Sauce

Vegetarian Dishes

Baked Crottin of Goats Cheese
Roasted Vegetables and a Tomato Dressing

Butternut Squash, Chick Pea and Red Onion Risotto

Open Lasagne of Asparagus Wild Mushrooms
Artichokes and Parmesan Crust

Desserts

Sticky Toffee Pudding
Served with a rich Butterscotch Sauce & Vanilla Ice Cream

Baked Vanilla Cheesecake
Rich Berry Compote

Glazed Lemon Tart
With Raspberry Sorbet

Dark Chocolate Truffle Delice
Red Fruit Coulis Honey Comb Dust

Buttermilk Panna Cotta
Poached Strawberries and Shortbread

Caramel Apple Crumble
Vanilla Custard

Milk Chocolate Sponge Pudding
White Chocolate Sauce

Assiette of Desserts
Choose 3 options from the selection above supplement of £3.50pp

Selection of Farmhouse Cheeses
Presented with Celery, Grapes and Savoury Biscuits

Tea, Coffee & Mints

Buffet

Finger Supper Buffet

Lemon Pepper & Chinese Chicken Kebabs
Duck Spring Rolls
Vegetable Tempura (v)
Mini Meat Pies
Assorted Filled Sandwiches
Seasoned Salt & Cracked Black Pepper Chips (v)
Mixed Salad (v)

£15.95

Enhance your Finger Buffet with the following:

Sweet Chilli or Cajun Spiced Chicken Thighs
Warm Cumberland Sausage Rolls with Onion and Mustard
Breaded Brie Wedges with Cranberry Dipping Sauce (v)
Vegetable Spring Rolls with a Sweet Chilli Sauce (v)
Cajun Buttered Corn Cobs
Goats Cheese & Tomato Brushetta
Garlic & Herb Ciabatta (v)

£1.50 per item

Two Course Carvery Buffet

Roast Sirloin of Local Aged Beef
Honey Glazed Wiltshire Ham
Tempura Vegetables served with a Sweet & Sour Sauce (v)
Garlic & Rosemary Roast Potatoes (v)
Strips of Chicken in a Brandy & Peppercorn Sauce
Panache of Vegetables (v)
Chefs Dessert Selection

£25.00

Classic Carved Hot Roasted Sandwich Buffet

Choice of 2 of the following Meats:
Roast Leg of Pork
Apple Sauce, Sage & Onion Stuffing
Roast Sirloin of Beef
Fried Onions & Choice of Mustards
Roast Local Turkey
Chipolatas, Chestnut Stuffing Balls & Cranberry Sauce
Honey Baked Gammon
Pineapple Chutney
Accompanied by Granary & Soft White Baps, Warm Ciabatta Rolls,
Assorted Salads & Seasoned Salt & Black Pepper Chips

£18.50

Hot Supper Buffet

Choice of 2 items:

Pastry Topped Hot Pot

Selection of Pickles, Mushy Peas & Crusty Bread

Chicken Tikka Masala

Basmati Rice, Poppadoms & Mango Chutney

Pulled Beef or Pork

In Peppercorn Sauce with Soft Tortilla Boats

Classic Beef Lasagne

Garlic & Herb Ciabatta

Chicken, Beef or Mixed Bean Fajitas

Tortillas, Guacamole, Salsa & Sour Cream

Thai Green Curry

Jasmine Rice

Wild Mushroom & Spinach Pasta Bake (v)

Mixed Salad, Garlic & Herb Ciabatta

Macaroni Cheese

Mixed Salad, Garlic & Herb Ciabatta (v)

£16.95

Selection of Bacon & Sausage Barmcakes

Salt & Pepper Chips & Heinz Ketchup & HP Sauce

£15.00

Add a Dessert to your Buffet

Choose between:

Warm Chocolate Brownie

White Chocolate Sauce

Banoffee Pie

Whipped Vanilla Cream

Eaton Mess

Seasonal Berries

Key Lime Pie

Mango Coulis

£2.50 per person

Tea, Coffee & Mints

£3.20 per person



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HOTEL & HEALTH CLUB