



The Menu

2026

BASHALL BARN



CANAPÉS

CHOOSE FOUR OF THE FOLLOWING

Mini marinated chicken kebabs with lemon and chive mayo (GF)

Hasselback potatoes topped with tomato salsa (VE) (V) (GF) (DF)

Mini cheese scones, cream cheese and crispy pancetta (VFo)

Mini Caesar salad (GFa) (V)

King prawn in spicy tempura batter accompanied with a coriander mayo dip (GF)

Mini vegetable samosa served with cucumber & mint raita (V) (VEo)

Thai fishcake with sweet chilli dressing (GFo)

Tasty Lancashire gougères filled with a blend of soft cheeses (V)

Sweet chilli glazed cocktail sausage (DF)

Grilled vegetable skewers and pesto dip (V) (GF) (DF)

Please note all day and evening guests must be catered for.

STARTER

CHOOSE ONE OF THE FOLLOWING

Hoisin duck spring roles served with pickled carrots, red onion and baby leaf salad

Chicken liver pate with homemade plum chutney & melba toast (GFo)

Stuffed portobello mushroom with goats cheese & herb crust & balsamic glaze (V) (VEo) (GFo)

Homemade tomato and roasted garlic soup, pesto oil (GF) (VE)

Rosette of smoked salmon accompanied by avocado mousse (GF)

Chicken and ham hock terrine, parma ham, pickled vegetables, tarragon mayo and baby leaves (GF)





MAIN COURSE

CHOOSE ONE OF THE FOLLOWING

Seabass served with a fire roasted red pepper & Petits pois a la francaise (GF)

Wild mushroom risotto with mushroom ketchup and crumbly Lancashire cheese (GF) (V) (VE) (DFo)

Braised lamb rump, with savoy cabbage, roasted root veg & lyonnaise potatoes (GF)

Chicken fillet supreme , chantenay carrots, green beans , dauphinoise potatoes, peppercorn & tarragon sauce (GF)

Roasted aubergine stuffed with ratatouille style vegetables accompanied by warm herb scented rice (GF) (V) (VE) (DF)

Slow cooked Roast Beef & all the trimmings (GFo) (DFo)

Sharing platter – Steak, ale & mushroom pie, mashed potato, savoy cabbage, garden peas & gravy

WE CAN CATER FOR DIETARY REQUIREMENTS UPON REQUEST



DESSERT

CHOOSE ONE OF THE FOLLOWING

- Pavlova sharing platter with mixed berries (GF) (V) (VE)
- Poached pear in red wine with Vanilla ice cream (GF) (Vo) (VEo) (DF)
- Raspberry & Almond Bakewell tart and Chantilly cream (V)
- Tiramisu (V)
- Passionfruit and white chocolate cheesecake with mango sorbet (V)
- Vegan chocolate fudge cake & fruits of the forest sorbet (GF) (V) (VE) (DF)
- Sticky toffee pudding, toffee sauce and toffee ice cream (V) (GFo)
- Trio of desserts: Bakewell tart, white chocolate cheesecake, tiramisu (V) (VEo)

CHILDREN'S MEALS

(UNDER 12'S)

3 COURSES FOR £30 PER HEAD

Choose one from each of the following for all children:

To Start (Select One)

- Veg sticks and hummus (V) (GF)
- Cheesy garlic bread (V)
- Garlic bread (VE)
- Soup with freshly baked bread (VE) (GFa)

To Follow (Select One)

- Pork sausages
- Homemade beef burger
- Homemade veggie burger (VE) (V)
- Chicken strips

And then choose two of the following:

- Chips, garden peas, gravy or beans

To Finish (Select One)

- Chocolate cake with homemade fruit ice (VE) (GF)
- Sticky toffee with homemade toffee chocolate crunch ice cream (V) (GFa)
- Chef's vanilla bean ice cream (GF)
- Chocolate brownie with vanilla ice cream (V) (GF)



