



W E D D I N G F O O D
M E N U

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, basil 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)

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)



EVENING FOOD SELECTION

CHOOSE FROM

JUST PIZZA

A SELECTION OF PIZZAS

OR

PIZZA PLUS ONE

CHOOSE FROM PIZZA PLUS ONE OF THE FOLLOWING

STONE - BAKED PIZZAS

Enjoy our delicious selection of handcrafted pizzas, served fresh from the oven.

Margherita | Pepperoni | Vegetarian | Garlic bread & cheesy garlic bread

Or your own choice of topping

JUICY LAMB BURGER

Served in a sourdough roll with fresh salad and a hint of mint yoghurt (GFa)

LOADED TACOS

Choose one of the following from: **savoury spiced mince** or **vegetables (V)**, topped with zesty guacamole, fresh salsa, and a cool sour cream & chive dip

MAC 'N' CHEESE BAR

Creamy, mac & cheese (V) with a selection of tasty toppings (think crispy onions, bacon bits, or jalapeños)

SWEET CHILLI CHICKEN SOURDOUGH

Tender chicken coated in sweet chilli glaze, packed in a sourdough roll

STREET-STYLE STIR-FRY NOODLES

Choose between **sizzling chicken** or **crispy spicy beef**, tossed with veggies and sauce

FISH FINGER SANDWICH

Chunky fish fingers in sourdough roll with our homemade tangy tartare sauce

ALL THE ABOVE SERVED SKIN ON FRIES AND HOMEMADE COLESLAW

Rustic Focaccia on the side, perfect for mopping up every last bite.

V - Vegetarian Ve - Vegan VEO - Vegan option GF - Gluten Free GFa - Gluten Free alternative DF - Dairy Free DFa - Dairy Free alternative



EVENING FOOD SELECTION

OTHER OPTIONS

WHOLE HOG ROAST

A full pig roast, carved and served with traditional accompaniments.

OVER
100
GUESTS

PULLED PORK SANDWICHES

Slow-cooked pulled pork served on sourdough rolls with a range of sides and condiments.

UNDER
100
GUESTS

A TWIST ON THE CLASSIC

DESSERT PIZZA

Warm pizza dough topped with your choice of:

Banana, custard & toffee drizzle

Tangy lemon curd & raspberry coulis with a dusting of sugar

LANCASHIRE WEDDING CHEESE CAKE

5 stacked tiers of locally sourced Lancashire cheese, dressed with fresh fruits and served with Bashall chutneys, pickles, bread and biscuits.

PRICING AVAILABLE UPON REQUEST