



TWELVE
EVENT MANAGEMENT
FOOD | PARTIES | DESIGN

recommended caterers at

Great Hall at Mains





WEDDING MENU ONE

celeriac soup

mini herb croutons, truffle oil



breast of chicken

courgette, leek and pea veloute, pea shoots

seasonal vegetables and potatoes



sticky toffee pudding

butterscotch sauce, vanilla pod ice cream



tiki fair-trade coffee

hand-made chocolates, nut praline



WEDDING MENU TWO

trio of melon

watermelon juice, blackcurrant sorbet



roast topside of forest of bowland beef

parsnip puree, yorkshire pudding, onion gravy

seasonal vegetables and potatoes



raspberry cheesecake

raspberry sauce



tiki fair-trade coffee

hand-made chocolates , nut praline



WEDDING MENU THREE

warm smoked mackerel fillet
red onion, fennel and chickpea salsa



pot roasted shank of lamb
champ potato, green beans, red wine sauce
seasonal vegetables and potatoes



vanilla panacotta
strawberries, champagne jelly, shortbread



tiki fair-trade coffee
hand-made chocolates



WEDDING MENU FOUR

knuckle of ham and lancashire cheese terrine
pineapple chutney, toasted brioche



confit of salmon
creamed potatoes, asparagus, pesto
seasonal vegetables and potatoes



chocolate and pistachio tart
liquorice ice cream



tiki fair-trade coffee
hand-made chocolates, nut praline



WEDDING MENU FIVE

toasted goats cheese
plum tomato and green bean salad, pesto



pan-fried duck breast
confit of duck leg, fondant potato, griottine
seasonal vegetables and potatoes



raspberry baked alaska
raspberry shooter



tiki fair-trade coffee
hand-made chocolates, nut praline



WEDDING MENU SIX

traditional un-vented oak smoked salmon
quail egg, chive creme fraiche blini, micro herbs



forest of bowland beef fillet
gratin of wild mushrooms
seasonal vegetables and potatoes



creme catalan
caramelised bananas, mocha sauce, shortbread



tiki fair-trade coffee
hand-made chocolates, nut praline



CANAPE MENU ONE

tartlet of chicken liver parfait
madeira soaked raisins

mini tomato and herb pizza wheel

mini vol au vent of fresh water prawns
marie rose foam



CANAPE MENU TWO

spoons with cured salmon
pea puree, creamy truffle oil

chicken skewers roasted in hoi sin sauce
black sesame seeds

mini toasted goats cheese tart
fruit chutney



WEDDING BREAKFAST CARVED BUFFET

hot carved local fylde turkey served with tyme and chestnut stuffing

asparagus wrapped in rare forest of bowland beef

fillet of fleetwood smoked mackerel served with dill and mustard dressing

knuckle of ham and lancashire cheese terrine

tomato and basil quiche

tossed green salad of mixed leaves, pepper and cucumber

coleslaw

baby potato, chive and bacon salad

penne pasta, sweet corn, tomato mayonnaise



cheese platter, selection of biscuits, celery, fruit chutney

profiteroles served with warm chocolate sauce



tiki fair-trade coffee and handmade chocolates, nut praline



WEDDING BREAKFAST CARVED BUFFET MENU TWO

hot roast sirloin of beef

cold poached salmon

potted fleetwood smoked mackerel mousse, pickled vegetables

coarse country chicken liver and pork terrine, apple sauce

baby leek, pea and cheese tart

tossed green salad of mixed leaves, pepper and cucumber

coleslaw

warm minted new potatoes

penne pasta, sweet corn, tomato mayonnaise



cheese platter, selection of biscuits, celery, fruit chutney

profiteroles served with warm chocolate sauce

tiki fair-trade coffee and handmade chocolates, nut praline



LAZY SUSAN BUFFET MENU ONE

roast topside of forest of bowland beef

goujons of haddock, tartare sauce

fleetwood smoked mackerel, pickled vegetables

coarse country chicken liver and pork terrine, apple sauce

baby leek, pea and cheese tart

feta cheese salad

coleslaw

new potatoes

penne pasta, sweet corn, tomato mayonnaise



cheese platter, selection of biscuits, celery, fruit chutney

profiteroles served with warm chocolate sauce

tiki fair-trade coffee and handmade chocolates, nut praline



LAZY SUSAN BUFFET MENU TWO

roast rib of forest of bowland beef

goujons of haddock, tartare sauce

cold poached salmon, tartare sauce

chicken and truffle mousse terrine wrapped in bacon

baby leek, pea and cheese tart

shredded, courgette and apple in lemon mayonnaise

plum tomatoes and red onions in olive oil

new potatoes, shallot dressing

salad of continental leaves



cheese platter, selection of biscuits, celery, fruit chutney

strawberry tarts with fresh cream

tiki fair-trade coffee and handmade chocolates, nut praline



BARBEQUE MENU ONE

'Twelve' forest of bowland beef burger

oriental sticky chicken wings and drumsticks

spiced lamb kofta

cumberland sausage, red onion jam

field mushroom filled with garlic, parmesan and brioche breadcrumbs

coriander and cumin cous cous

plum tomatoes and red onions in olive oil

mixed salad leaves, french dressing

new potatoes, chives, bacon and mayonnaise

selection of barbeque dips and sauces



cheese platter, selection of biscuits, celery, fruit chutney

crème catalan, caramelised bananas, mocha sauce



BARBEQUE MENU TWO

'Twelve' forest of bowland beef burger

thai pork kebabs

rosemary and garlic leg of lamb

coconut chicken legs

oriental mixed vegetable parcels

citrus seafood and penne pasta

coriander and cumin cous cous

plum tomatoes and red onions in olive oil

mixed salad leaves, french dressing

new potatoes, chives, bacon and mayonnaise

selection of barbeque dips and sauces



cheese platter, selection of biscuits, celery, fruit chutney

seasonal fruit tarts, fresh cream



tiki fair-trade coffee and handmade chocolates, nut praline



EVENING FINGER MENU

open sandwich platter : - served on wholemeal and organic white rolls

rare beef and horseradish cream
ham and wholegrain mustard
free range egg and watercress
cheddar cheese, carrot chutney and onion

marmalade glazed chicken drumstick

cheese, baby leek and onion quiche

cocktail sausage rolls

pork cocktail sausages

 **EVENING BUFFET MENU TWO**

hot choice of two of the following;

lamb tagine, pitta bread, yoghurt, cous cous

chilli con carne and rice, baked potato, tossed salad

beef bourguignon, rosemary roasted new potatoes

chicken curry, naan bread & rice

cottage pie, crusty bread and mixed pickles

lasagne, garlic bread, tossed salad

steak and mushroom pie, crusty bread

 **EVENING BUFFET MENU THREE**

platter of cold meats and local cheeses
roast topside of bowland beef, honey ham, roast turkey

lancashire cheese and baby leek quiche

mixed green salad, pesto

baby potato, bacon and chive salad



profiteroles
warm chocolate sauce and whipped cream



EVENING LARGE CANAPE MENU ONE

cones of joseph holt beer batter fish goujons & french fries

mini choux, chickpea & lemon filling

hot mini fillet of beef wellingtons

lancashire cheese and baby leek tart

onion bahji



WINTER WONDERLAND WEDDING BREAKFAST MENU SELECTOR

SOUPS

parsnip soup with light coriander curry oil

celeriac soup with herb croutons

red lentil and toasted cumin soup with bacon and croutons

cauliflower soup with lancashire cheese crouton

mushy pea and ham soup



STARTERS

lancashire cheese rarebit, plum tomatoes, fennel and green bean salad, black olives, pesto

coarse country pate terrine, celeriac and apple mayonnaise, toasted brioche

chicken and tarragon mousse terrine wrapped in bacon, red onion jam, toasted brioche

melon and seasonal fruits, mango coulis

smoked mackerel pate, pickled vegetables, buttered toast





WINTER WONDERLAND WEDDING BREAKFAST MENU SELECTOR

MAINS

individual steamed beef and ale suet pudding, parsnip puree, baby vegetables

braised beef steak, root vegetables, herb dumpling

bread crumb coated chicken breast filled with almond and garlic butter, cepe sauce

confit of salmon, bubble and squeak potato cake, chive veloute

roast breast of local turkey, chestnut and thyme stuffing, cranberry sauce

pot roasted shoulder of lamb, champ potato, green beans, red wine sauce



SWEETS

warm peach and apricot swiss trifle, topped with meringue

ginger cheesecake, butterscotch sauce

winter fruit crumble, cinnamon ice cream

red wine and sherry trifle, brandy snap crackling

warm nut brownie, chocolate sauce, vanilla pod ice cream

sticky toffee pudding, sticky toffee sauce, sticky toffee ice cream



COFFEE

tiki fair-trade coffee, hand-made chocolates, nut praline

winter wonderland menu includes a choice of a soup or starter (all served with home-made bread),
a main course (all served with seasonal vegetables and potatoes), sweet and coffee.

winter wonderland menus are also available during autumn and winter for the great hall at mains 'monday - thursday packages'
we would be pleased to offer seasonal alternatives for spring and summer 'monday - thursday packages'

all our menus are suggested and we would be more than delighted to discuss your individual requirements.



WINTER WONDERLAND EVENING MENUS

MENU ONE

selection of open and closed sandwiches
selection of cocktail sausage rolls and cheese rolls
coconut and lime chicken skewer
cheese and baby leek quiche

MENU TWO

mini bowl and beef burger
mini fish and chips in bamboo cones
mini choux, chickpea and lemon filling

MENU THREE

choice of one of the following

beef bourguignon, rosemary roasted new potatoes
chicken curry, naan bread and rice
lamb hot pot, pickled red cabbage
chilli con carne and rice, baked potato, tossed salad
lamb tagine, pitta bread, yoghurt, cous cous



SUMMER SYMPHONY MENU SELECTOR

SOUPS

blackpool tomato soup, basil oil
celery soup, blue cheese rarebit
carrot and coriander, creme fraiche
cream of vegetable, herb croutons
snow pea, crispy bacon



STARTERS

trio of melon, raspberry sorbet
lancashire cheese rarebit, plum tomatoes, fennel and green bean salad, black olives, pesto
pork and chicken liver terrine, celeriac and apple mayonnaise, toasted brioche
goats cheese terrine, beetroot salad, pickled walnuts, crumpet
knuckle of ham and lancashire cheese terrine, piccallii, toasted brioche
smoked mackerel pate, pickled vegetables, buttered toast





SUMMER SYMPHONY WEDDING BREAKFAST MENU SELECTOR

MAINS - TRADITIONAL ROASTS

roast topside of forest of bowland beef, parsnip puree, yorkshire pudding, gravy

roast breast of local fylde turkey, thyme stuffing, cranberry sauce, crispy bacon, gravy

roast leg of lamb stuffed with garlic and rosemary, green beans, champ potato

MAINS - OTHER

' open chicken pie ', baby leeks, peas and courgettes, cream sauce, pea shoots and mini puff pastry

' shepherds pie ' confit of lamb shoulder, duchess potatoes, english garden peas

' chicken kiev ', panko crumbed chicken breast filled with herb, almond and garlic butter, panache of steamed green summer vegetables

poached fillet of organic salmon, lemon mayonnaise, mixed green salad, english garden peas, buttered new potatoes

breast of chicken, fondant potato, dried bacon, red wine sauce

SWEETS

creme brulee, strawberries and cheesecake

raspberry cheese cake, raspberry sauce

sticky toffee pudding, sticky toffee sauce, sticky toffee ice cream

strawberry pavlova, chantilly cream

gooseberry fool, coconut cookie

chocolate mousse, tiramasu cream, shortbread

COFFEE

tiki fair-trade coffee, hand-made chocolates, nut praline

summer menu includes a choice of a soup or starter (all served with home-made bread),
a main course (all served with seasonal vegetables and potatoes), sweet and coffee.

all our menus are suggested and we would be more than delighted to discuss your individual requirements.



SUMMER SYMPHONY EVENING MENUS

MENU ONE

selection of open and closed sandwiches
selection of cocktail sausage rolls and cheese rolls
coconut and lime chicken skewer
cheese and baby leek quiche

MENU TWO

bowland beef burger
beer battered fish and chips in bamboo cones
mini choux, chickpea and lemon filling

MENU THREE

choice of one of the following

beef bourguignon, rosemary roasted new potatoes
chicken curry, naan bread and rice
lamb hot pot, pickled red cabbage
chilli con carne and rice, baked potato, tossed salad
lamb tagine, pitta bread, yoghurt, cous cous