



SAMPLE MENUS

EDGELEY PARK CONFERENCE & EVENTS

MENU 1

CHICKEN LIVER PARFAIT

Served with beetroot & rosemary chutney.

ROAST BREAST OF CHICKEN

With Lancashire cheese & chive sauce, served with fondant potato.

RASPBERRY CHEESECAKE

Vanilla pod ice cream.

MENU 2

BUTTERNUT SQUASH & SWEET POTATO SOUP

Freshly baked artisan bread roll.

CHICKEN SUPREME

Roasted with garlic & thyme served with fondant potato and tarragon velouté.

STICKY TOFFEE PUDDING

Served with butterscotch sauce.

MENU 3

CHICKEN & HAM HOCK TERRINE

Served with spiced apple chutney.

HONEY GLAZED GAMMON

Served with colcannon mash, crackling and pommery mustard sauce.

LEMON POSSET

Served with raspberries & shortbread.

MENU 4

CAESAR SALAD

Crispy pancetta, shaved parmesan, focaccia croutons.

ROASTED PORK LOIN

Caramelized granny smith, naves, apricot stuffing, sage & onion gravy, pork crackling.

MALTED CHOCOLATE CHEESECAKE

Honeycomb & pouring cream.

MENU 5

HAM HOCK & VEGETABLE RILLETTE

Black pudding bon bons, bramley apple chutney, ciabatta toast.

ROASTED BEEF FILLET

Braised ox cheek, potato boulangère, sticky carrots & port wine.

ADAM & EVES PUDDING

Caramelised apple puree, crème anglaise.

MENU 6

CONFIT DUCK LEG & CHORIZO PRESSING

Smoked breast, spiced plum & focaccia.

SLOW BRAISED LAMB SHOULDER

Buttered fondant potato, roasted root vegetables & rich lamb sauce.

PASSIONFRUIT DELICE

Rosewater pates de fruit, coconut & white chocolate.

EXTRAS

ADDITIONAL EXTRAS PRICE AVAILABLE UPON REQUEST

Tea Coffee & Mints
Sharing cheese board

Please note that all the menus are sample and dishes can be altered and changed to suit guests needs and requirements please advise of any special dietary requirements in advance.