



FORMBY HALL

GOLF RESORT & SPA

Classically Elegant Menu

STARTERS

If you wish to have soup on your special day, choose from one of the following

Celeriac Velouté, Hazelnut Crumb (GF)

Roasted Tomato Soup, Basil Oil (DF, GF, VG)

Butternut Squash Velouté, Chorizo Oil (GF)

TOMATO, BEETROOT & MOZZARELLA SALAD (V)

CHICKEN LIVER PARFAIT

House Chutney, Toasted Brioche (GFA)

SMOKED HADDOCK FISHCAKES

Tatar Sauce, Lemon

MAIN COURSE

ROASTED CHICKEN SUPREME

Fondant Potato, Green Beans, Shallot Puree, Red Wine Jus (GF)

ROASTED PORK STEAK

Dauphinoise Potato, Carrots, Spinach, Cider Jus (GF)

SLOW BRAISED BRISKET OF BEEF

Creamed Potato, Chantenay Carrots, Broccoli (GF)

FILLET OF SALMON

Crushed New Potatoes, Wilted Spinach, Broccoli (GF)

DESSERTS

VANILLA CRÈME BRULEE

Shortbread Biscuit (GFA)

STICKY TOFFEE PUDDING

Butterscotch Sauce, Caramel Ice Cream

CITRUS TART

Raspberries, Chantilly Cream

WARM CHOCOLATE BROWNIE

Vanilla Ice Cream



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Enchanting Menu

STARTERS

CONFIT DUCK CROQUETTE

Plum Compote, Watercress & Orange Salad

CRAYFISH & CRAB SALAD

Lemon Mayonnaise, Pickled Cucumber, Sourdough Croute (GFA)

CHICKEN & LEEK TERRINE

Red Pepper Gel, Parma Ham Crisp (DF, GF)

GOATS CHEESE & RED ONION TART

Tomato Salad, Basil Oil (V)

MAIN COURSE

ROASTED FILLET OF BEEF

Roasted New Potatoes, Shallots, Butternut Squash, Asparagus (DF, GF)

RACK OF LAMB

Dauphinoise Potato, Baby Carrots, Baby Leeks (GF)

FILLET OF COD

Crushed New Potatoes, Creamed Leeks, Tenderstem Broccoli (GF)

DUO OF PORK

Fondant Potato, Carrot Puree, Baby Fennel, Redcurrant Jus (GF, DF)

DESSERTS

FRESHLY BAKED CHOCOLATE FONDANT

Vanilla Ice Cream, Praline

SALTED CARAMEL TART

Chocolate Soil, Caramel Ice Cream

TRIO OF CHEESECAKES

TIRAMISU

Caramel Sauce, Vanilla Ice Cream

CHEESE COURSE

A SELECTION OF LOCAL LANCASHIRE CHEESE

Grapes, Chutney & Biscuits Per Table



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Radiant Menu

STARTERS

HAM HOCK TERRINE

Homemade Piccalilli, Sourdough Croute (GFA, DF)

BEETROOT CARPACCIO

Goats Cheese Salad, Candied Walnuts (GF,V)

POACHED SALMON

Potato & Chive Salad, Lemon Dressing (GF)

LANCASHIRE CHEESE & LEEK TART

Dressed Watercress (V)

MAIN COURSE

TRADITIONAL ROAST SIRLOIN OF BEEF

Roasted Potatoes, Carrots, Green Beans & Yorkshire Pudding (GFA, DF)

SMOKED BACON CHICKEN BREAST

Pomme Anna, Celeriac Puree, Tenderstem Broccoli (GF)

BRAISED SHOULDER OF LAMB

Boulangère, Butternut Squash Puree, Baby Leeks, Jus (GF)

ROASTED PORK RIBEYE STEAK

Dauphinoise Potato, Medley of Green Vegetables, Jus (GF)

DESSERTS

TRADITIONAL APPLE CRUMBLE

Plum & Cinnamon Ice Cream

CHOCOLATE TORTE

Salted Caramel Sauce

PASSIONFRUIT BAVAROIS

Mixed Berry Compote

RASPBERRY CHEESECAKE

Fresh Raspberries, Raspberry Coulis