



FORMBY HALL

GOLF RESORT & SPA



CLASSICALLY ELEGANT MENU

STARTER

If you wish to have Soup on your special day please choose from our selection of delicious options below

Slow Roasted Tomato Soup, Basil Oil (V)

Leek, Potato and Scallion Veloute (V)

Roast Butternut Squash Soup, Curry Oil (V)

Vegetable Broth, Parsley Dumpling (V)

**

Galia Melon, with Passion Fruit, Mango and Pineapple Salsa, Citrus Sorbet (V)

**

Smooth Chicken Liver Parfait, Spiced Grape Chutney, Petit Salad and Toasted Brioche

**

Smoked Haddock and Parsley Fishcakes Tomato and Basil Relish, Tartar Sauce and Lemon

MAIN COURSE

Baked Chicken Supreme

Boulangerre Potato, Green Beans and Shallots, Vine Roasted Cherry Tomatoes, finished with a Thyme Jus

**

Roast Farm Assured Chicken Breast

Fondant Potato, Provencal Vegetables, Tenderstem Broccoli, Woodland Mushroom, Baby Onion and Smoked Bacon Jus

**

Roasted Pork Loin

Rosemary Roasted Potatoes, Chantennay Carrots and Tender Stem Broccoli, Apple Sauce and Home-Made Crackling

**

Braised Lancashire Feather Blade of Beef

Horseradish Creamed Potato, Roasted Baby Carrots, Sautéed Spinach and Shallot

DESSERT

White Chocolate and Raspberry Ingot, Raspberry Gel

**

Sticky Toffee and Date Pudding, with a Sticky Toffee, Rum & Banana Sauce

**

Glazed Citrus Lemon Tart, Fresh Raspberry Sauce and Raspberry Sorbet

**

Apple Tart & Custard

Freshly Brewed Tea or Coffee and Chocolate Mints



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RADIANT MENU

STARTER

Smoked Ham Hock & Chicken Terrine
Petit Salad with Pickled Shallot and Sherry Vinegar Dressing

**

Pea & Asparagus Risotto, Herb Dressing and Petit Salad (V)

**

Warm Poached Salmon, Potato, Chive Salad, Rocket Lettuce and Lemon Dressing

**

Lancashire Cheese and Leek Tart, Watercress and Apple Salad (V)

MAIN COURSE

Traditional Roast Sirloin of Beef
Rosemary Roasted Potatoes, Parsley Carrots, Broccoli & Green Beans
with Homemade Yorkshire Pudding and a Red Wine Sauce

**

Ballontine of Chicken
Stuffed with Sun Blush Tomato & Spinach, Basil Creamed Potatoes, Green Beans,
Celeriac Puree and Tarragon Cream Sauce

**

Roast Leg of Lamb
Marinated in Lemon, Garlic and Rosemary with Boulangere Potatoes,
Broccoli, Roasted Carrots, with a Red Wine Jus

**

Pork Loin Steak
Mushroom & Tarragon Stuffing, Carrot & Celeriac Potato Cake
Green Beans, Vicky Carrots, Calvados Sauce

DESSERT

Apple, Sultana & Cinnamon Butter Puff Tart Tatin, Vanilla Ice Cream

**

Mint Chocolate Dome, Salted Caramel Sauce

**

Raspberry & Vanilla Cheesecake Dome, Berry Compote

**

Mango & Apricot Bavarois, Freeze Dried Raspberries

Freshly Brewed Tea or Coffee and Petit Fours



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ENCHANTING MENU

STARTER

Confit Goosnargh Duck Rilette
Caramelized Onion Puree, Endive, Sour Dough Tuille
**

Tian of Prawns, Chive Crème Fraiche, Blush Tomatoes,
Granary Tuille
**

Smoked Chicken Caesar Salad, Crisp Pancetta Slice,
Baby Gem Lettuce & Parmesan
**

Goats Cheese, Courgette and Red Onion Tart,
Tomato Coulis, Basil Oil (V)

INTERMEDIATE

Refreshing Sorbet
please choose from our options of flavours below

Strawberry & Champagne Sorbet, Mango,
Lemon, Raspberry or Blackcurrant
Or Soup

Slow Roasted Tomato Soup, basil oil (V)

Wild Mushroom Soup, Tarragon Crème Fraiche (V)

Leek, Potato and Scallion Veloute (V)

Roast Butternut Squash Soup, Curry Oil (V)

Vegetable Broth, Parsley Dumpling (V)

MAIN COURSE

Roast Lancashire Sirloin Medallion
Red Onion Tart Tatin, Braised Ox Cheek Fritter,
Vichy Carrots and Creamed Potato
**

Herb Crusted Rump of Lamb
Bubble and Squeak Cake, Pea & Mint Puree,
Roasted Carrot, Leeks, Lamb Jus
**

Roast Rib of Beef and Braised Shin
Dauphinoise Potatoes, Celeriac Puree, Sautéed Spinach,
Vichy Carrots and Red Wine Jus
**

Slow Cooked Lamb Steak
with Braised Shoulder Croquette Spinach, Baby Carrots,
Stem Broccoli with Redcurrent Jus
**

Roast Farm Assured Free Range Chicken
Stuffed with Gruyere Cheese
Fondant Potato, Ratatouille of Vegetables,
Green Beans, Thyme Jus

DESSERT

Baked Soft Centered Chocolate Fondant, with Pistachio Ice Cream
**

Trio of Cocktails

Gin & Tonic Mousse, Strawberry Daiquiri, Peach Bellini
**

Rhubarb and Custard Sphere, Vanilla Sauce, Raspberries and Pistachio Crumb
**

Assiette of Chocolate

Dark Chocolate & Mint Mousse, Praline Quenelle, White Chocolate & Strawberry Mousse

Freshly Brewed Tea or Coffee and Petit Fours