



HOLMES MILL

CLITHEROE

Sample Wedding Menus

Choose to hold your dream wedding in either our Cotton Room or the Bistro, Bar & Grill. We have three packages for you to choose from depending on your chosen space.

Please see our pricing sheet for details.

This brochure outlines the menus that are included in each package, as well as additions or upgrades that are also available. Should you wish to upgrade your drinks reception, wedding breakfast or evening food packages, please speak to your Wedding Coordinator who will share the supplement prices with you.

DRINKS PACKAGES

Welcome Drinks

All our wedding packages include a glass of Prosecco per person for your welcome drink.

Looking for something a bit different?

We have the following options to choose from:

Beer Buckets | Pimm's & Lemonade | Mulled Wine & Cider

Or why not upgrade to Champagne

Wine Packages

Our packages include half a bottle of house wine per person.

Our house wines are:

Flying Zebra, Chenin Blanc, South Africa

Villa Elsa, Pinot Grigio, Italy

Finca Ramos, Cabernet Sauvignon Merlot, Chile

Jean Julien, Shiraz, France

Ca Del Lago, Pinot Grigio Rosé, Italy

For our Bistro wedding packages, please ask your wedding coordinator for our supplement wine list should you wish to upgrade your wine.

Toast Drinks

Our packages include a toast drink of Prosecco.

Why not upgrade to Champagne



Wedding Breakfast

CLASSIC MENU

Starters

CRISPY FRIED BRIE BITES (V)
chilli jam and sesame

CHICKEN LIVER PATE
toasted brioche, apple & brandy chutney

CHUNKY LEEK AND POTATO BROTH (V)(VEO)
crusty roll

TANKARD OF PRAWN COCKTAIL
lemon & crusty granary roll

ROY PORTERS PORK PIE
wedge of mature Lancashire cheese,
homemade piccalilli & watercress

Mains

ROOT VEGETABLE AND MUSHROOM COBBLER (V)(VEO)
maple roast carrots and mash potato

ROY PORTER'S OF CHATBURN FAMOUS PIES*
make a choice from steak & ale, cheese & onion (V)
and chicken & mushroom.
All served with buttery mash potato OR triple cooked chips,
mushy peas and Lancashire gravy (vegetarian gravy available)

HOT POT
braised lamb shoulder and onions topped with potato,
carrot & swede mash, served with family style red cabbage

INDIVIDUALLY BAKED FISH PIE
served with buttered peas and savoy cabbage

Desserts

STICKY TOFFEE PUDDING (VEO)
butterscotch sauce and vanilla ice-cream

STEAMED SYRUP SPONGE AND CUSTARD (V)

STRAWBERRY PAVLOVA (V)
with whipped cream and macerated strawberries

EGG CUSTARD TART (V)

DARK CHOCOLATE MOUSSE (V)
bourbon biscuit crumble

Please choose one option from each course.
Please note that any dietary requirements can be catered for separately.



FORMAL DINING MENU

COTTON ROOM CLASSIC PACKAGE

Starters

SCORCHED SEA BASS FILLET
lime pickled onion, crushed minted peas

MINESTRONE BROTH (V)(VEO)
with baked ciabatta and parmesan

SMOKED HAM HOCK AND COMTE CHEESE PRESSED TERRINE
raspberry & hazelnut vinaigrette

POTTED BROWN SHRIMP RISOTTO
tarragon, lemon and peas

PORT AND THYME MARINATED DUCK LIVER PATE
pickled pear chutney and toasted brioche roll

TRUFFLED MUSHROOMS ON TOAST (V)(VEO)
with garlic and wild rosemary cream

Mains

All served with seasonal vegetables family style

HERB CRUSTED LAMB RUMP
tartiflette potatoes, tender-stem broccoli,
salt baked carrot, lamb sauce

PAN FRIED CHICKEN BREAST
chopped potato and roast garlic hash, fine beans, jus

ROAST SIRLOIN
Yorkshire pudding, carrot and swede, cauliflower cheese
and roast potatoes, red wine jus

ROAST SALMON EN CROÛTE
salmon supreme with cream cheese, spinach and fine herbs,
wrapped in butter puff pastry, served with charred
cucumber relish, dressed greens and choron sauce

BAKED BLACK COD LOIN
butterbean, crayfish and pesto cassoulet

CHARRED AND ROASTED AUBERGINE STUFFED WITH
MOROCCAN SPICED TOMATO (VE)
apricots, cured lemon and chickpeas served
with toasted almond couscous

Desserts

WARM APPLE AND TOFFEE FRANGIPANE TART (V)
whipped cream and caramel

RASPBERRY PANNA COTTA
with mini doughnuts and compote

CHOCOLATE, AMARETTI AND STEM GINGER TART (V)
with milk ice-cream

LEMON MERINGUE PIE (V)
macerated strawberries

PEACH MELBA CHEESECAKE (V)
caramelized peach compote

STICKY TOFFEE PUDDING (VEO)
butterscotch sauce and vanilla ice-cream

Tea, Coffee & mints



TEMPLE OF BEER BUFFET

AVAILABLE IN THE COTTON ROOM ONLY

Meat

STEAMED BAO BUNS KOREAN BBQ SHREDDED CHICKEN
with Asian slaw and sriracha mayo

PULLED HAM HOCK AND GRILLED SMOKED CHEESE TOASTIES

HOT PASTRAMI PRETZEL ROLL
Swiss cheese, club sauce and sauerkraut

GIANT YORKSHIRE PUDDING STUFFED BURRITO
with pit roast beef brisket and gravy, pickled red onion
and Dijon mayonnaise

BOWLAND DOG
Bowland banger, grilled onions and American mustard

Veggie

FALAFEL WITH SHREDDED BEETROOT & CUCUMBER (V)
tahini mint yoghurt rolled in toasted flatbread

STUFFED JALAPEÑOS (V)
crispy fried and stuffed with beer cheddar
and sweet pickle, sriracha ketchup

CRISPY FRIED AUBERGINE KATSU CURRY (VE)
shredded salad and pickled red onion in a folded roti

Fish

SESAME CRUSTED POLLOCK LOIN
sea salt and black pepper tiger roll,
shredded lettuce, sweet chilli mayo

BREWERY MALT GLAZED SALMON FILLET
lemongrass and ginger in Swedish flat rye, basil mayo

Sides & Salads

HOUSE SALAD (Ve)
house dressing and toasted seeds

WARM CRUSHED NEW POTATOES (V)
olive, capers and parsley, dressed in Dijon mustard mayonnaise

SMASHED TOMATO AND AVOCADO SALAD (VE)
dressed in lime, chilli and spring onion

POMEGRANATE, ALFALFA & CHARRED CAULIFLOWER (VE)
olive oil dressed quinoa

ORANGE AND ROAST HERITAGE CARROT SALAD (VE)
with shredded fennel, dressed in raspberry vinegar
and rapeseed oil

Dessert Table

Brownies, blondies, cupcakes, tarts & meringues

Please choose...

2 MEAT | 1 FISH | 1 VEGETARIAN | 2 SIDES
DESSERT TABLE INCLUDED

Canapés

LANCASHIRE CHEESE BOBETTES (V)(VEO)
bite sized versions of our famous Lancashire cheese bobbins,
served with chipotle ketchup

'HOLMES MADE' SAUSAGE ROLL
HP to dip

SHREDDED DUCK ROLLS
with ponzu dipping sauce

KILN ROASTED SMOKED SALMON PATE
on toast with pickled lemon

CRISPY FRIED KOREAN BBQ PULLED CHICKEN
shredded kimchi

CREAM CHEESE AND ROAST PEPPER STUFFED GOUGERS (V)

SMOKED HADDOCK AND CURRIED LEEK TARTLET
spiced mango relish

Evening Buffet

ROLLS, CHIPS & DIPS

Beer sourdough rolls stuffed with dry cured and
smoked middle cut bacon, Cowman's Lancashire sausages,
veggie sausages and triple cooked chips
all topped off with a selection of condiments

BEER HALL EVENING BUFFET

'TASTE OF AMERICA'

MACARONI CHEESE (V)
herb crumb

HOLMES MADE REUBEN SANDWICH
Pastrami, sauerkraut, gherkin, dijon & Swiss cheese

BEER HALL HOT DOG (Veggie option also available)

TEXAS BBQ BABY BACK RIBS
hickory glaze

BEER HALL BEEF BURGER (Veggie option also available)
lettuce, cheese, onion, tomato

All served with sweet potato fries,
corn on the cob & Caesar salad



PIE FACTORY

ROY PORTER'S OF CHATBURN'S FAMOUS PIES

Choose 3 from the following

Meat and potato | Steak and ale | Chicken and mushroom
Cheese and onion | Lamb mint and apple | Mince and onion

Served with triple cut chips and buttery mash potato,
mushy peas and Lancashire gravy (vegetarian gravy available)

BURGER BAR

Pick your patty, throw it in a seeded brioche bun
(vegan bun available) and load it with fillings and toppers,
finish it all off with a side of slaw and choose
between straight fries or cajun fries.

CHOOSE FROM;

Lamb Shawarma Patty | Prime Beef Patty
BBQ lentil & seeds patty (Ve) | Sriracha spiced chicken

FILLINGS

CHEESES

Cheese's | Monterey Jack Cheese | Stilton | Swiss Cheese

TOPPERS

Bacon Jam | Fried Onions | Grilled Mushrooms & Peppers

SALADS & GREENS

Dill Pickle | Sauerkraut | Sliced Tomato | Shredded Iceberg
Sliced Red Onion | Jalapeños

SAUCES & RELISH

Burger sauce | Burger Relish | BBQ | Hot sauce | Ketchup



Children's Menu

Includes mocktail on arrival, soft drink with the wedding breakfast and soft drink for the toast.

Starters

TOMATO SOUP AND CHEESE TOAST (V)(VEO)
MELON AND STRAWBERRIES (VE)
CHICKEN SALAD
CRISPY FISH GOUJONS AND LEMON MAYO WITH SALAD

Mains

FISH TACO
salsa, salad and corn on cob
CHICKEN WRAP WITH GARLIC MAYO
salad and fries
FLAT BREAD PIZZA TOPPED WITH CHEESE AND TOMATO (VEO)
with fries and salad
'BEER HALLS MEGA KIDS BURGER'
beef burger with cheese on a bun with fries and salad
SAUSAGE AND MASH
with broccoli and gravy

Desserts

STICKY TOFFEE PUDDING (VEO)
ice cream
BIG BOWL OF BOWLAND ICE-CREAMS AND TOPPINGS (V)
CHOCOLATE BROWNIE (V)
chocolate sauce and chocolate ice-cream
OREO CHEESECAKE (V)
raspberry sauce

