



Wedding Menus



We have three packages for you to choose from for your dream wedding day:
Classic, Deluxe and Exquisite.

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.

Please note: The pricing in this brochure is for 2026/2027.
Price increases are applicable for 2028 & 2029.



Drinks Packages

CLASSIC

Arrival drink of sparkling wine, bucks fizz or Bowland Pilsner
Half a bottle of house wine per guest, during the wedding breakfast
A glass of sparkling wine to toast the happy couple

DELUXE

Arrival drink of prosecco, bellini, bottle of Bowland Pilsner, mulled wine, or summer Pimm's cocktail
Half a bottle of house wine per guest during the wedding breakfast
A glass of prosecco to toast the happy couple

EXQUISITE

Arrival drink of house Champagne or cocktail
Half a bottle of house wine per guest from our exclusive list of D. Byrne & Co. wines
A glass of house Champagne to toast the happy couple



Wedding Breakfast

CLASSIC MENU

Soup of the day (your choice) rustic roll *(gfo)* *(veo)*

Prawn & cray-fish cocktail, baby gem & Marie Rose *(gfo)*

Chicken liver pâté, sea salt crostini, house chutney *(gfo)*

Sun blushed tomato & buffalo mozzarella arancini, rocket & balsamic glaze

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Roast beef rump, fondant potato, honey roast root vegetables, Yorkshire pudding & red wine jus *(gfo)*

Pan seared sea bass, herb roast new potato, samphire, white wine sauce, tarragon oil *(gf)*

French trimmed chicken breast, dauphinoise potatoes, wilted greens, mushroom jus *(gfo)*

Mediterranean vegetable gnocchi, tomato & basil sauce & pea shoots *(gfo)* *(ve)*

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Sticky toffee pudding, butterscotch sauce & vanilla ice cream *(gfo)* *(ve)*

Warm chocolate brownie, dark chocolate sauce, white chocolate ice cream *(gfo)*

White chocolate & strawberry cheesecake, raspberry sorbet

Eton mess, seasonal berries, Chantilly cream, crushed meringue, berry compote *(gfo)* *(veo)*

(v) Vegetarian *(v)* Vegan *(gf)* Gluten Free *(gfo)* Gluten Free option available *(veo)* Vegan option available

Please inform a member of staff if anyone in your party has a food allergy or intolerance prior to ordering. We can then advise you about the ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

DELUXE MENU

Ham hock terrine, crostini's, piccalilli, dressed leaves *(gfo)*

Smoked haddock & Lancashire bomber cheese fish cake, tomato relish

Duck breast salad, charred fig, honey & pepper dressing *(gf)*

Goat's cheese & chive parfait, balsamic roasted beets & rocket *(gfo)*

Belly pork, black pudding & apple stack, cider syrup

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Roast sirloin of beef, root vegetable puree, fondant potato, buttered savoy cabbage, Yorkshire pudding & red wine jus *(gfo)*

Lamb rump, roast root vegetables, dauphinoise potatoes, anchovy gremolata & lamb jus *(gf)*

Pan fried salmon fillet, sautéed potatoes, pancetta, garden pea, chive & Champagne cream sauce *(gf)*

Butternut squash & sage risotto, sun dried tomato coulis & rocket *(gf) (ve)*

Chicken breast, champ mash potato, seasonal greens, girolle mushrooms, red currant jus *(gf)*

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Milk chocolate & orange cheesecake, pistachio crumb, Jaffa Cake ice cream

Steamed ginger pudding, crème anglaise

Tiramisu, coffee soaked lady fingers, Chantilly cream

Dark chocolate torte, cherry compote, Amaretto sorbet

Lemon posset, meringue & berry compote *(gf)*



EXQUISITE MENU

BBQ beef short rib bon bons, truffle mayo, cress

Greek lamb cutlet, mint raita & salad *(gf)*

King scallop, curried cauliflower purée, onion bhaji & coriander oil *(gf)*

Chargrilled celeriac, heritage beetroot, sweet potato purée & pickled fennel *(gf) (ve)*

Crab & lobster ravioli, seafood bisque, crispy leeks

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Fillet of beef, champ mash potato, Cauliflower purée, tender stem broccoli, wild mushroom jus *(gfo)*

Duck Breast, dauphinoise potatoes, pancetta & black pudding fricassée, plum sauce *(gf)*

Roast belly pork, apple purée, sage & onion stuffing, Lancashire cheese croquette, cider jus *(gfo)*

Pan seared cod fillet, chorizo & garden pea risotto, truffle oil & crispy capers *(gf)*

Roasted pepper & sun blushed tomato parpadelle, basil oil & rocket *(veo) (gfo)*

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Pain au chocolate bread & butter pudding, mandarin crème anglaise

Salted caramel tart, toasted pecan crumb, clotted cream

Luxury cheese board - Blacksticks Blue, Smoked Applewood, Brie, chutney, grapes & crackers *(gfo)*

White chocolate & raspberry cheesecake, raspberry sorbet

Chocolate fondant, chocolate fudge sauce & toffee ice cream



CANAPÉS

Canapés are not included in our packages as standard but can be added as an extra.

Honey mustard chipolatas

Sticky Chinese chicken & avocado taco

Cauliflower & onion pakora, curry mayo *(veo)*

Beetroot falafel, mint yoghurt *(ve) (gf)*

Cajun tempura king prawn, chilli dipping sauce *(gf)*

Spring onion & haddock fish cake, tomato coulis

Salami & gruyère croûte

Peppered mackerel pâté tartlet

Hoisin duck spring roll

Goat's cheese & chive mousse, Ryvita biscuit *(v)*

Selection of 3 £11.50 per person | Selection of 5 £13.95 per person



INTERMEDIATE COURSE

Add a refreshing sorbet before your main course is served

Lemon sorbet, Limoncello | Orange sorbet, Cointreau | Peach sorbet, Peach Schnapps | Strawberry sorbet, Prosecco
Raspberry sorbet, Daiquiri (Bacardi) | Mango sorbet, Passoa | Champagne sorbet Elderflower & mint Prosecco

£5.00 per person

CHILDREN'S MENU

Mocktail on arrival | Soft drink during the wedding breakfast and to toast

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Salad of melon, fresh fruits and raspberry coulis

Garlic bread

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Chicken goujons & hand cut chips *(gfo)*

Fish goujons & hand cut chips *(gfo)*

Sausages, mashed potato & gravy

Pasta with fresh tomato sauce *(ve)*

Cheese or chicken breast sandwich with hand cut chips *(gfo)*

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Chocolate brownie, vanilla ice cream, chocolate sauce

Mixed fruit fondue, marshmallows, dipping sauces

Ice cream *(gfo)*

Suitable for under 12's • £40.00 per child



Evening Menus

Additional evening guests £19.50

BACON & SAUSAGE BARMS

Dry cured bacon & Cowman's sausage swirl, onion ketchup, smoked tomato sauce, brioche bun & real chips (*gfo*) (*veo*)

HOG ROAST

Minimum 80 guests | £8.50 per person supplement

Rare breed slow roasted Gloucester Old Spot hog roast, served on a choice of freshly baked breads. With green salad, crisp crackling, sage and onion stuffing, American coleslaw and the famous striped sauce selection: Bramley apple and cider, smoked sticky BBQ and sweet chilli sauce

STREET FOOD SELECTOR

Choice of two | £8.50 per person supplement

Crispy chicken, katsu sauce, coconut rice | Pork taco, sour cream, chipotle ketchup

Beef bao bun, sesame, spring onion | Korean glazed BBQ chicken (*gf*) | Sesame tofu, soy, ginger & coriander (*ve*)

Yuzu & miso prawn ramen | Ginger salmon & nori rice "sushi"

BBQ brisket dirty fries, sour cream, honey & BBQ sauce | Veggie loaded fries, guacamole, jalapeño, sour cream (*ve*)



ROAMING BIG CANAPÉS

Choice of 3 | £8.50 per person supplement

Mini cod & chips | Beef slider, brioche bun, smoked cheddar | Mini beef bao bun

Mini pork taco | Smoked haddock fishcake *(gf)*

King prawn & chorizo kebab, red pepper ketchup | Cajun breaded halloumi *(gf)*

Lamb and pea samosa, mint yoghurt | Mini cottage pie, cheddar cheese mash

Hoisin jackfruit boa buns *(v) (ve)*

BARBECUE

£8.50 per person supplement

Prime beef burger | Cowman's sausage | Goosnargh chicken thigh *(gf)*

Pulled pork *(gf)* | Lamb kofta | Corn *(v) (ve) (gf)* | Brioche buns *(v) (veo)*

Selection of salads *(v) (veo) (gf)* | Roasted new potatoes *(v) (ve) (gf)*

Optional: Vegan Moving Mountains burgers *(v) (ve) (gf)*

WOOD FIRED PIZZAS

£8.50 per person supplement, choose a selection of 4 artisan pizzas or garlic breads | Minimum 70 guests

Garlic Breads

The Plain Jane - Garlic butter | The Big Cheese - Garlic butter, lots of cheese | The San Marzano - Garlic butter, tomato sauce

The Mexicana - Garlic butter, tomato sauce, red onion, fresh chilli

The Pizzas

The Margherita - Mozzarella, san marzano, fresh basil | The Pig & Pineapple - Slow cooked ham, juicy pineapple

The Double Pep - Double pepperoni | The Nduja Badboy - Fiery nduja sausage, pepperoni, jalapeño, wild rocket

The Goat & Balsamic *(v)* - Goats cheese, caramelised onions, wild rocket, balsamic syrup

The Roasted Vegetable *(ve)* - Red peppers, sun-blushed tomato, red onion, olives, vegan mozzarella

The Naughty Corner

The Brownie Badboy - Custard base, chocolate brownie chunks, Nutella, sugar shake

The Biscoff Badboy - Banana custard base, Lotus biscuits, Biscoff spread, sugar shake

Additional Services

IN-HOUSE MENU TASTING

As our in-house team offer many options for your wedding breakfast, we can arrange a menu tasting before your big day to sample your favourite dishes accompanied by your selected wines. We hold our tasting evenings regularly, please ask your co-ordinator for details on how to organise this.

Menu & wine tasting from £59.50 per person

BESPOKE REAL ALE

If you love real ale, why not have the Bowland Brewery keg of the day labelled for your special day?

Think of your own name and the brewery will design a pump clip for you for £95.00 to keep.

N.B This cost is for the design and label only, your guests will have to buy the beer in the usual manner.

GIN BARS

Choose four different gins from our selection, accompanied with the perfect Fever-Tree tonic mixer and garnishes to suit £625.



PAYMENTS

If you would like to go ahead and book the Shireburn Arms, we request a 25% deposit of your wedding package price (minimum of £1,000).

Nine months before the date of your wedding, 50% of the estimated wedding total is payable.

The outstanding balance must be paid three months prior to the wedding date – any further items added to the invoice after the final payment must be settled one month prior to the wedding date.

Children are classed as 12 and under but are not included in the minimum numbers.

Please be aware that the prices are subject to any vat increases.

WEDDING INSURANCE

Paying for your big day is a significant financial commitment. It is for this reason that we require you to have the basic wedding insurance policy in place on confirmation of your booking. Please ask your wedding co-ordinator for a copy of our guide to wedding insurance or you are welcome to source your own insurance provider.

PAYMENT PLANS

If you would like to spread the cost of your wedding, please ask your wedding co-ordinator for details of our payment plans.

MINIMUM GUEST NUMBERS

Depending on the time of year and day of the week there are a minimum number of day & evening guests that must be met. Please ask your wedding co-ordinator for further details