

Betty's Kitchen - Gisburne Park Estate Menu **Package**





Canapé Menu

Hot Canapés £2.50 Each

Beer Battered Cod, Twice Cooked Chips, Minted Mushy Peas, Salt & Vinegar (Wrapped in newspaper of course...)

Ribble Valley Rare Breed Pork, Fresh Sage Mini Scotch Egg

Wild Mushroom, Thyme & Chick Pea Tartlet

Bacon, Lettuce & Sundried Tomato Soup Shot

Chorizo, Fennel & Spinach Croute

Tandoori Chicken Skewers, Mint Yoghurt Sauce, Fried Garlic

Hand Rolled Vegetable, Ginger, Garlic Spring Rolls, Lime & Coriander Sauce

Mini Bowland Reared Beef Burger, Sesame Bun, Gruyere, Little Gem Lettuce, Pickle & Tomato Salsa

Cold Canapés £2.50 Each

Vietnam Rice Paper Rolls, Peanut Hoi Sin Sauce, Coriander Oil

Bowland Reared Roast Beef, Mini Yorkie Pudding, Rocket, Garlic Cream Dressing

Mrs. Kirkham's Lancashire Cheese Tartlet, Red Onion Jam

Shredded Ham Hock, Watercress, Garlic Croute, Sweet Mustard Dressing

Smoked Hummus, Dried Tomato, Pine Nut, Sweet Potato Crisp, Basil Dressing

Filo Baked Fig, Local Goats Cheese, Honey, Black pepper

Crab, Lemon Mayonnaise, Basil, Brioche Bun

Slow Roast Belly Bowland Pork, Caramel Glaze, Chilli, Spring Onion, Sesame Seed

Snacking £4.50 Each

Grissini, Balsamic Vinegar & Tomato Sauce, Olives, Parmesan Crisps

Hand Fried Tortilla Chips, Crushed Avocado & Tomato Salsa, Four Cheese Sauce

Hot & Sticky Chicken Wings, Bourbon Dipping Sauce, Crispy Beer Batter Onions





Dessert Canapés £2.50 Each

Mini Belgian Chocolate Cookies, Hazelnut, Vanilla, Chocolate Sauce

Strawberry Shortcake, Fresh Cream, Peppered Strawberries, Strawberry Coulis

Toffee Apple, Milk Chocolate, Salted Caramel Pieces

Chocolate Cheesecake, Hobnob Crumb, White Chocolate & Rum Sauce

Milk Chocolate Brownie, Vanilla Cream, Dark Chocolate Crisp

Ginger Syrup Sponge, Butterscotch Sauce, Clotted Cream

Vanilla Cheese Cake, Caramel Popcorn, Peanut Butter, Caramel Sauce

Tarte Au Citron, Sugar Glaze, Seasonal Berries

Apple Crumble, Vanilla Custard, Ginger Chocolate Crumbs





Starter

Ciabatta Bruschetta, Burrata, Mint, Red Chilli, Wild Rocket, Olive Oil, Local Bowland Honey, Chilli Oil £8.00 Roast Asparagus & Spinach Soup, Chervil Oil, Lemon & Garlic Sippets £7.00 Mediterranean Roast Vegetable, Filo Pastry, Balsamic Glaze, Basil Pesto £7.00 Warm Goats Cheese, Toasted Olive Bread, Beetroot Puree, Pickled Beetroot, Citrus Oil £7.50 Smoked Duck, Fresh Fig, Pomegranate, Baby Gem Lettuce, Walnut, Warm Dijon **Mustard Dressing** £8.00 Cured Scottish Smoked Salmon, Dill & Caper Dressing, Radish, Endive Leaves, **Preserved Lemon** £8.50 Creamy Lancashire & Ham Croquette, Spiced Tomato Coulis, Aioli, Watercress £7.50 Roast Chicken, Chorizo, Halloumi Cheese, Crisp Salad Leaves, Orange Segments £8.00





Main Course

Locally Reared Short Rib of Beef, Bowland Brewery Deer Stalker Stout, Horseradish Mash, Heritage Carrot, Caramel Shallot, Roasting Jus

£23.00

Cod Fillet, Pea Puree, Baby Leek, Spinach & Potato Hash, Basil Oil

£22.00

Pressed Pork Belly, Apple Puree, Fondant Potato, Bury Black Pudding, Cider Sauce

£20.00

Goosnargh Chicken Breast, Herb Polenta, Autumn Greens, Grain Mustard Cream

£19.50

Salmon Fillet, Spiced Giant Cous Cous Salad, Salsa Verde, Beetroot Crisps

£21.00

Garlic & Herb Greens, Layered Potato, Baba Ganoush, Mushroom Barley, Watercress Cream

£17.00

Ribble Valley Lamb Shank, Hot Pot Potato & Onion, Fine Beans, Red Wine Jus

£23.00

Harissa Fried Cauliflower, Cauliflower Croquette, Butternut Puree, Crispy Kale, Tahini Dressing

£17.00





Dessert

£7.00

Milk Chocolate Brownie, Salted Caramel Ice Cream, Chocolate Sauce, Chocolate Straw

£7.50

Vanilla Cheesecake, Ginger Nuts, Toasted Marshmallow, Orange Sauce
£7.50

Crushed Meringue, Vanilla Cream, Fresh Strawberry, Meringue Teardrops,

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream, Fresh Raspberries

£7.50

Panna Cotta, Mixed Berry Compote, Honeycomb Pieces, Toffee Popcorn

£7.50

Belgian Waffles, Maple Syrup, Chantilly Cream, Chocolate Sauce, Caramel Pieces

£7.00

Trio of Desserts –Pick 3 of Your Favorite Dessert Dishes and we will serve the to you in miniature form on your special day.

£10.00

Cheese Board, Figs, Biscuits, Grapes, Fruit, Selection of Ribble Valley Cheeses

£8.50





Evening Food

Greek Slovaki Pork Gyro, Feta, Peppers, Crisp Lettuce, Olives, Mint & Chili Yoghurt Dressing

£13.00

Oat Smoked Pork Hotdog, Brioche Roll, Braised Beef Brisket, Pickles, Mustard Sauce, Crispy Onion

£14.00

Beer Battered Cod Fillets, Soft Taco Shell, Red Onion, Lime, Coriander, Red Cabbage, Cucumber & Lime Mayo

£13.00

Buttermilk Chicken Tenders, Thick Cut Coleslaw, Honey & Mustard Dressing

£14.00

Fried Halloumi, Herb Flatbread, Crispy Salad, Olives, Tzatziki Sauce, Chilli Sauce

£14.00

Pulled BBQ Jackfruit, Toasted Brioche Bun, Pickled Chilli, Rainbow 'Slaw, Honey Dressing

£12.00

4 Cheese Mac & Cheese, Garlic & Herb Bread Crumbs, Tomato Garlic Bread

£12.00

Sides

Thin Cut Fries, Bacon Pieces, Crispy Onions, Baconnaise Sauce

Potato Tots, Spring Onion, Mint, Black Sesame Seed, Hoi Sin Sauce,

Homemade Tortilla Chips, Jalapeno Peppers, Cheese Sauce

£5.95





Late Food

Homemade Panko Cod Fingers, Tartar Sauce, Herb Ciabatta	
	£12.00
Local Bowland Reared Bacon, Spiced Tomato Sauce, Artisan Roll	
	£11.00
Buttermilk Crispy Chicken Tenders, Ranch Sauce, Monterey Jack Cheese, Brid Bun	oche
	£10.00
Aged Ribble Valley Beef Steak, Oven Roasted Shallot, Horseradish Sauce, Crus Baguette	sty
	£12.00

Twice-Cooked Loaded Fries, Sea Salt:

- Slow Cooked Beef Brisket Chilli, BBQ Sauce
- Pancetta, Gruyere Cheese, Garlic Mayonnaise
- Jalapeno Peppers, Avocado, Sundried Tomato, Pepper Sauce
- · Cheddar Cheese, Spring Onion, Basil, Red Chili,

£6.95





BBQ Menu

Homemade Bowland Beef Burgers, Caramelised Onions

Locally Reared Cumberland Sausage

Glazed Brioche Buns, Cheddar Cheese, Sauces, Pickles

Hoi Sin Chicken Pieces, Garlic & Ginger Dipping Sauce
Halloumi Fries, Hoi Sin, Coriander, Spring Onion, Black Sesame

Roasted New Potatoes, Garlic, Thyme & Rosemary Mixed Green Salad, Homemade Lime Dressing Thick Cut Chunky Coleslaw Tomato & Red Onion Salad, Balsamic Dressing

£24.95 per person

(Allergen Info upon request)

BBQ MENU EXTRAS

Enhance your BBQ with the following:

Garlic & Herb Marinated Flank Steak Salt & Pepper or Hot & Spicy Chicken Wings Pork Tenderloin, Candied Apples, Cider Sauce

BBQ Beef Brisket & Ranch Dressing

* Saffron Marinated Monkfish, Chilli & Spring Onion

Soy, Ginger & Garlic Salmon Pieces, Sesame Crumbs

* Cumin Lamb Skewers, Mint Yoghurt
* 6oz Rump Steak, Grilled Tomato, Onion Rings

Hand Cut, Triple Fried Chips, Rock Salt, Malt Vinegar

£3.95 per person - *£4.95 per person

(Allergen Info upon request)





Pizza Menu

Freshly Baked Organic Sour Dough Pizza

Margherita

Neapolitan San Marzano Tomato Sauce, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil

Prosciutto & Mushroom

Plum Tomato Passata Sauce, Buffalo Mozzarella, Prosciutto Crudo Ham, Portobello Mushroom, Wild Rocket, Extra Virgin Olive Oil

Broccoli & Pesto

Neapolitan San Marzano Tomato Sauce, Buffalo Mozzarella, Tender Stem Broccoli, Green Pesto, Pine Nuts, Baby Spinach, Extra Virgin Olive Oil

Hot & Spicy Meat Ball

Neapolitan San Marzano Tomato Sauce, Mozzarella, Local Boland Beef Meat Ball, Jalapeno Pepper, Crispy Fried Onion, Extra Virgin Olive Oil

Grilled Mediterranean Vegetable

Plum Tomato Passata Sauce, Buffalo Mozzarella, Fresh Basil, Grilled Aubergine, Grilled Courgette, Parmesan Shavings, Wild Rocket, Fried Garlic, Herb Olive Oil

Italian Sausage

Neapolitan San Marzano Tomato Sauce, Mozzarella, Napoli Salami, Pepperoni, Caramelized Onions, Extra Virgin Olive Oil

Four Cheese

Plum Tomato Passata Sauce, Buffalo Mozzarella, Parmesan, Pecorino Romano, Gorgonzola, Fresh Milled Black Pepper, Extra Virgin Olive Oil

Artichoke & Olive

Neapolitan San Marzano Tomato Sauce, Buffalo Mozzarella, Baby Spinach, Artichoke, Black Olive, Extra Virgin Olive Oil

£13.95 per person

Allergen Info upon request

(3 varieties of pizza per event to enable the fresh pizza to cook)



Jack Singleton I Lee Jaszczuk I Russell Hayes I Craig Prescott



Burger Menu

Our burger patties are made from 100% Local Reared Bowland Beef and nothing else...

Just Beef ...

6oz Bowland Beef Patty, Brioche Bun, Ranch Dressing, Salad, Relish, Dill Pickle

It's Not Easy, Being Cheesy...

6oz Bowland Beef Patty, Brioche Bun, Ranch Dressing, Mature Cheddar, Salad, Relish, Dill Pickle,

* Double Bubble ...

2x 6oz Bowland Beef Patty, Brioche Bun, American Firecracker Cheese, Onion Rings, American Mustard Sauce, Lettuce, Franks Hot Sauce

Dig On Swine...

6oz Bowland Beef Patty, Brioche Bun, Crispy Bacon Bits, Pulled Pork, Pickle, Baconnaise Sauce, Cheddar Cheese, Lettuce

* The Big Truck...

2x 6oz Bowland Beef Patty, Brioche Bun, Crispy Bacon, Onion Rings, BBQ Sauce, Blue Cheese Crumbs, American Cheese, Potato Straw, Dill Pickle,

The Veggie Pleasure...

6oz Plant Based Vegan Patty, Seeded Bun, Vegan Cheese, Grilled Garlic Vegetables, Chipotle Mayo, Crispy Onions, Crispy Garlic

The Dirty Clucker...

6oz Buttermilk Chicken Breast, Brioche Bun, Cheddar Cheese, Cool Mayonnaise, Chilli Tomato Relish, Gem Lettuce

The Italian Stallion...

6oz Bowland Beef Patty, Brioche Bun, Spicy Meatballs, Marinara Sauce, Mozzarella Cheese, Wild Rocket, Onion Jam, Pickle

£9.95 per person - £13.85 with 1 side - £17.85 with 2 sides
(*£10.95 per person)





Hotdog Menu

Our 'Dogs come with either a Vienna Beef Sausage or German Oak Smoked Frankfurter as the star of the of the show...

The Original...

5oz German Oak Smoked Frankfurter Sausage, Glazed Brioche Bun, Fried Onions, Crispy Onions, Tomato Ketchup, American Mustard

The Bacon Blue...

5oz German Oak Smoked Frankfurter Sausage, Glazed Brioche Bun, Maple Glazed Crispy Bacon, Onion Rings, Gem Lettuce, Blue Cheese Sauce, Baconnaise Sauce

The Mac & Cheese...

5oz Vienna Beef Sausage, Glazed Brioche Bun, 3 Cheese Mac & Cheese, Bacon Bits, Onion Rings, Ranch Dressing, American Mustard

The Wild West...

5oz Vienna Beef Sausage, Glazed Brioche Bun, 4hr Chilli Brisket, Cheddar Cheese, Jalapeno Pepper, Hot Sauce, BBQ Sauce

The Dirty Kebab...

5oz German Oak Smoked Frankfurter Sausage, Glazed Brioche Bun, Donner Kebab Meat, Thick Cut Coleslaw, Garlic Sauce, Pickled Chilli Pepper, Chilli Sauce

The Veggie Pleasure...

5oz German Vegan Bockwurst, Sesame Bun, Vegan Cheese, Tomato Salsa, Smashed Avocado, Smoked Paprika Mayo, Crispy Onion

The Classic Reuben...

5oz Vienna Beef Sausage, Glazed Brioche Bun, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Parsley

The Spaniard...

5oz German Oak Smoked Frankfurter Sausage, Glazed Brioche Bun, Fried Chorizo, Halloumi Cheese, Gem Lettuce, Sweet Chilli Sauce.

£9.95 per person - £13.85 with 1 side - £17.85 with 2 sides

Allergen Info upon request



Jack Singleton I Lee Jaszczuk I Russell Hayes I Craig Prescott



Dirty Fries & Tater Tots

Crispy French Fries or Crispy Tater Tots, Sea Salt

- Slow Cooked Beef Brisket Chilli, BBQ Sauce
- Pancetta, Gruyere Cheese, Garlic Mayonnaise
- Jalapeno Peppers, Avocado, Sundried Tomato, Pepper Sauce
- · Cheddar Cheese, Spring Onion, Basil, Red Chili,

	£5.95
French Fries	£3.95
Sweet Potato Fries	£3.95
Thick Cut Coleslaw	£2.95
Home Made Onion Rings	£3.95
Buttered Corn Cob	£3.95
Mac & Cheese Balls	£3.95
Buffalo Chicken Wings – BBQ Dip	£3.95
Nachos & Cheese Sauce	£3.95





Riverside House Bridal Breakfast Menu

Served at 9am on the morning of your special day

Forrest Fruit - Mango & Pineapple Smoothie
Selection of Local Cheeses & Honey Roast Ham
Fresh Fruit Platter
Warm Vanilla Pancakes, Blueberry Compote, Maple Syrup
Toasted Belgian Waffles, Nutella, Fresh Strawberries
Croissants, Muffins & Brioche
Champagne
Fresh Orange Juice

£28.00 per person (Minimum 6 people)

Selection of Special Tea's Coffee Milk

Allergen Info upon request





Christmas Menu

First Course

Local Wild Mushroom, Baby Spinach, Pancetta, Charred Onion, Fresh Tarragon, Roast Garlic, Ciabatta Croute, Brandy Cream

Second Course

Roasted Butternut Squash & Lentil Soup, Green Chilli Oil, Crème Fraiche, Vegetable Crisps, Soft Herbs

Third Course

Lime Sorbet, Cucumber & Mint Lemonade

Fourth Course

Goosnargh Corn Fed Bronze Turkey, Sage & Onion Stuffing, Ribble Valley Pork Sausage wrapped in Bacon, Roasting Juices.

Dripping Roast Potatoes, Glazed Carrots & Parsnips, Almond Sprouts

Scottish Salmon Steak, Colcannon, Grilled Leeks, Watercress Cream

Garlic & Herb Greens, Layered Potato, Baba Ganoush, Mushroom Barley, Red Pepper Puree

Fifth Course

Traditional Christmas Pudding, Brandy Vanilla Sauce, Redcurrants

Chocolate Brownie, Vanilla Ice Cream, Toffee Sauce, Chocolate Crumbs

Mince Pies Coffee, Tea & Petit Fours

£44.99 Per Person



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