



EVENTS

BANQUET Menu

MORECAMBE FC EVENTS

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TOGETHER IS ALWAYS BETTER

BOOK NOW



SILVER MENU

STARTERS

Italian Plum Tomato & Basil Soup
(V) (GF) (DF)
Basil oil

Pea & Spinach Soup (V)(GF)
Fresh mint garnish

Farmhouse Chicken Liver Pâté (GF)
Orange and Salad garnish

**Smoked Bacon, Chestnut Mushroom
& Leek Tart**
Salad garnish

**Roasted Red Pepper & Sundried
Tomato Bruschetta (V) (GF)**
Balsamic glaze, basil oil

DESSERTS

Rich Chocolate Brownie (GF)
Walling's vanilla ice cream

Bramley Apple Pie (GF)
Homemade custard

Exotic Fresh Fruit Salad (GF)
Pouring cream

Chocolate Profiteroles
Choux pastry pillows filled with
fresh double cream, rich
chocolate sauce

MAINS

Chicken Supreme (DF)
Coriander potatoes, pak choi, traditional
chasseur sauce

Feather Blade of Beef (DF)
Roasted new potatoes, giant Yorkshire
pudding, bouguignon sauce

Baked Hake
Mixed herb and parmesan cheese crust,
chorizo and mangetout fricassee

Mushroom Tower (V) (GF) (DF)
Layered with roasted mixed peppers
and aubergine

all served with Chef's
Seasonal Vegetables

£30pp Inc. VAT
Menu includes

2 choices of starter
(1 meat and 1 vegetarian option)

3 choices of main
(1 meat, 1 fish and 1 vegetarian option)

2 choices of dessert
(2 options)

Tea, coffee and mints

Menu orders must be pre-ordered



GOLD MENU

STARTERS

Caramelised White Onion Soup (V) (GF)
Mixed herb croutons

Butternut Squash Soup (V) (GF) (DF)
Fresh chives

Thai Fishcakes (GF) (DF)
Asian slaw, sweet and spiced mayonnaise

Watermelon & Feta Salad (V) (GF)
Salad garnish

Lancashire Hotpot Terrine
Pickled carrot and shallot

MAINS

Forestière Chicken
Stuffed with minced bacon & mushrooms,
dauphinoise potatoes, honey glazed carrot,
red wine jus

Pan-Fried Duck Breast (GF) (DF)
Sautéed potatoes, blackberry jus

Roasted Fillet of Salmon (GF)
Braised potato fondant, chargrilled
asparagus, white wine cream sauce

Stuffed Pepper (V) (GF) (DF)
Lemon cous cous, tomato sauce

all served with Chef's
Seasonal Vegetables

DESSERTS

Sticky Toffee Pudding (GF)
Butterscotch sauce, fresh pouring cream

Tarte Tatin
Caramelised apples, dark sugar and crisp
puff pastry, Wallings vanilla ice cream

Strawberry Mille Feuille
Puff pastry layered with whipped cream,
sliced strawberries, fruit sauce

Lemon Meringue Pie
Fresh pouring cream

£32pp Inc. VAT
Menu includes

2 choices of starter
(1 meat and 1 vegetarian option)

3 choices of main
(1 meat, 1 fish and 1 vegetarian option)

2 choices of dessert
(2 options)

Tea, coffee and mints

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PLATINUM MENU

STARTERS

Leek, Potato & Crispy Bacon Soup (GF)
Crispy leeks

Wild Mushroom Soup (V) (GF)
Tarragon crème fraîche

**Seared Duck Breast &
Blue Cheese Salad (GF)**
Walnuts, Sherry Vinaigrette

Chargrilled Mackerel (GF) (DF)
Sweet and sour beetroot salad

Griddled Halloumi (V) (GF)
Roasted Mediterranean vegetables

DESSERTS

**Strawberry &
White Chocolate Cheesecake**
Fruit compote, bitter chocolate sauce,
crème chantilly

Lemon Tart
Sugar glazed lemon custard,
Wallings vanilla ice cream

Chilled Raspberry Soufflé (GF)
Crème chantilly, fresh raspberries, home-
made shortbread

Selection of Local Cheeses
Artisan biscuits, red onion chutney

MAINS

Roast Lamb Rump (GF)
Boulangère potatoes, red wine jus

Venison Olive
Filled with redcurrant, chestnut forcemeat,
rolled and garnished, served with spiced
onion mashed potato

Pan-Fried Seabass (GF)
Crushed new potatoes, samphire,
sauce vierge

Roasted Butternut Squash (V) (GF) (DF)
Stuffed with ratatouille

all served with Chef's
Seasonal Vegetables

£34pp Inc. VAT
Menu includes

2 choices of starter
(1 meat and 1 vegetarian option)

3 choices of main
(1 meat, 1 fish and 1 vegetarian option)

2 choices of dessert
(2 options)

Tea, coffee and mints

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A Little Extra

Canapés -
A selection of four per person

Tomato & Mozzarella Bruschetta

Mini Greek Salad

BBQ Chicken & Bacon Skewers

Smoked Salmon Bruschetta

Pate en croute with Cumberland sauce

Melon & Prosciutto Skewers

Mini Jacket Potatoes with
Cream Cheese & Chive

Mini Cocktail Sausages with
Honey & Mustard

£5.00 per person



Little VIPs

MAINS

Chicken Nuggets

Chips or Fries, beans or peas

Hot Dog

Chips or Fries, beans or peas

Homemade Cheese & Tomato Pizza

Chips or Fries, beans or peas

Cumberland Sausage

Chips or Fries, beans or peas

DESSERTS

Chocolate Brownie (GF)

Ice Cream Sundae

£9.00 inc. VAT



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