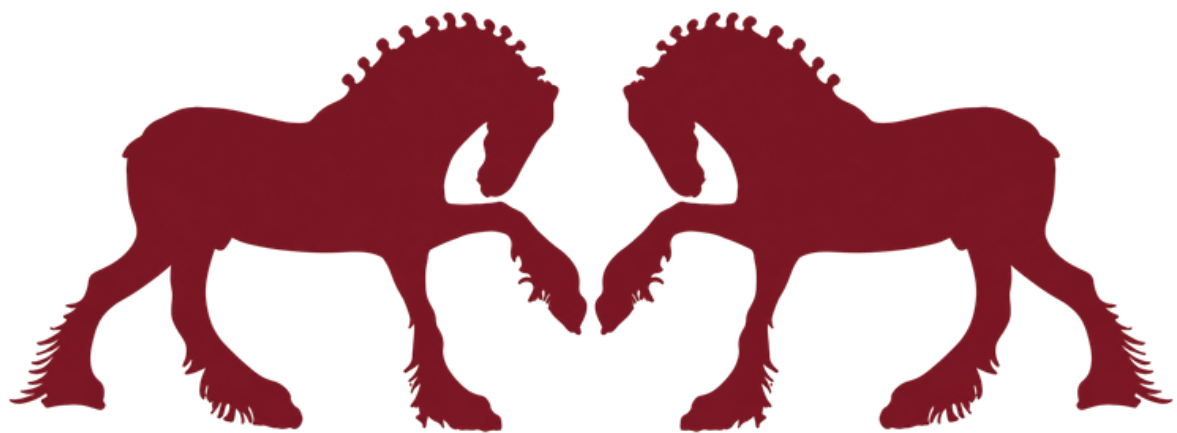




WEDDINGS

The Plough Hotel, Cow Brow, Lupton. LA6 1PJ
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WE PRIDE OURSELVES IN
OFFERING EXCEPTIONAL FOOD &
SERVICE ON YOUR WEDDING DAY

To help you create your bespoke wedding menu, we have put together a selection of favourite dishes from elegant canapés to delicious starters, main courses and puddings.

As your grand finale, we also offer a choice of inspirational evening menus and of course, a varied wine list.

It's time to eat....drink....and get married!

Please note menus are subject to change at any time without notice. In the current climate, should there be any supplier chain issues, relating to food and beverage, we will do our best to source the closest possible alternative.

MENUS

CANAPÉS

Mini Yorkshire Pudding and Rare Roast Beef
Caramelised Red Onion

Cajun Chicken Skewer

Lancashire Cheese & Spinach Wellington (v)

Wiltshire Ham & Cream Cheese Crostini

Chicken & Smoked Bacon Tartlet Smoked Salmon,

Fish & Chip Cones
Peppered Steak & Chip Cones
£3 PER PERSON SUPPLEMENT

Sun-blushed Tomato & Cream Cheese Crostini (v)

Caramelised Red Onion & Blue Cheese Tartlet (v)

Cream & Chive Dip Chicken Liver Parfait En Croute

Pepper, Cucumber & Tofu Skewers (vgn)

Crème Fraiche & Spring Onion Tartlet

Antipasti Cones
*Salami, manchego cheese, feta cheese, sunblushed
tomato, olive skewer, balsamic croute, water biscuit &
grapes with seasonal berries, thyme & edible flowers*
£2.50 PER PERSON SUPPLEMENT

Your choice of any three Canapés are included.

STARTERS

Baked Smoked Salmon & Vegetable Tartlet
Lemon & Caper Dressing

Ham Hock Terrine
Garlic & Herb Focaccia Bread, Piccalilli, Pea Shoot Salad

Bury Black Pudding
Spring Potato Cake, Poached Egg, Pepper Corn Sauce

Potted Crab & Smoked Mackerel
Pickled Red Onion & New Potato Salad, Melba Toast

Smooth Chicken Liver Parfait
Red Onion Marmalade, Toasted Brioche

Watermelon, Feta and Pumpkin Seed Salad
Pomegranate Syrup (v)

Baby Goats Cheese in Breadcrumbs
Spiced Tomato Chutney, Balsamic Croutons (v)

Roasted Sweet Potato Soup
Spring Onion Crème Fraiche (v)

Carrot & Coriander Soup
Herb Croutons (v)

Seasonal Vegetable Soup
Roast Vegetable Crisps (v)

Leek & Potato Soup
Pancetta Lardons & Smoked Cream

Roast Tomato & Red Pepper Soup
Basil Mascarpone (v)

You can enhance your menu by adding a soup course for an additional charge of £4.00 per person

MAIN COURSES

Pancetta Wrapped Chicken Breast
Roasted Potatoes, Market Vegetable Bundle, Gravy

Roast Chicken Supreme
Dauphinoise Potatoes, Green Bean Bundle, Bordelaise Sauce

Striploin of Beef
Yorkshire Pudding, Roasted Potatoes, Market Vegetable Bundle, Gravy

Grilled Pork Cutlet
Mustard Mash, Tenderstem Broccoli, Vine Tomatoes, Cider Apple Sauce

Grilled Fillet of Seabass
Parmesan Mash, Sautéed Samphire, Sauce Vierge

Cod à la Francaise
Fillet of Cod, New Potatoes, Shallots, Peas, Mint

Beetroot & Feta Cheese Risotto
With Basil Dressing (V)

Grilled Goats Cheese Plum Tomato Tarte Tatin
Fig & Rocket Salad (V)

Roasted Vegetable & Lancashire Cheese Wellington
Roasted Potatoes, Market Vegetable Bundle & Vegetarian Gravy (V)

28 Day Aged Ribeye of Beef
Served Medium-Rare, Yorkshire Pudding, Roast Potatoes, Roasted Baby Vegetables, Gravy
£4.00 PER PERSON SUPPLEMENT

Braised Lamb Shank
Wholegrain Mustard Mash, Vegetable Bundle, Lamb Jus
£5.00 PER PERSON SUPPLEMENT

Rump of English Lamb
Dauphinoise Potatoes, Roasted Shallots, Baby Carrots, Minted Lamb Jus
£5.00 PER PERSON SUPPLEMENT

You are able to adapt your menu to your own preference Feel free to add a different sauce or change your dishes accompaniments We can adapt each dish to ensure it is suitable for any allergy or dietary requirement
Please note some of our dishes throughout this menu may contain traces of nuts.

OFFER YOUR GUESTS A CHOICE MENU

Choose three of our delicious starters, mains and desserts for an additional charge of £350

All pre-orders must be submitted 6 weeks prior to your day

PUDDING

Raspberry & Lime Panna Cotta
Raspberry Gel, Coconut Biscuit

Lemon Meringue Pie Lemon Tart
Crisp French Meringue, Fresh Raspberries

Classic Crème Brulee
Fresh Berries, Edible Flowers

Baked White Chocolate & Lemon Cheesecake
Blueberry Compote

Plough Chocolate Brownie
Toffee & Honeycomb Pot, Vanilla Ice Cream

Sticky Toffee Pudding
Salted Caramel Sauce, Vanilla Ice Cream

White & Dark Chocolate Mousse
Dark Chocolate Shards, Mint Strawberries

Apple & Blackberry Crumble
Crème Anglaise

The Plough Assiette
Choose 3 of the following mini desserts:

Crème Brulee
Apple & Blackberry Crumble
Chocolate Brownie
Victoria Sponge
Lemon Meringue Pie
Chocolate Mousse
White Chocolate & Lemon Cheesecake
Egg Custard
Toffee Profiterole
£2.00 PER PERSON SUPPLEMENT

CHEESEBOARD

Enhance your package by adding an additional cheese course to your wedding breakfast Chefs Choice of English & Continental Cheese served with homemade chutney, grapes, celery and selection of biscuits
£6.00 PER PERSON SUPPLEMENT

TEA & COFFEE

Following your wedding breakfast your guests will all enjoy their choice of freshly brewed coffee or selection of tea served with freshly baked shortbread.

Substitute your shortbread for Petits Fours
Choose 2 of the following: Chocolate Truffles, Vanilla Fudge, Gingernut Creams
£2.00 PER PERSON SUPPLEMENT

We are very proud that all our desserts at The Plough are freshly prepared in house by our own Pastry Chef

EVENING FOOD

LIGHT BITES BUFFET

Included for your guests as part of our 'Classic' Wedding Package is the Light Bites Buffet. Your choice of any 2 of the below which are circulated for you and your guests, during your evening reception.
YOU CAN ADD ADDITIONAL ITEMS AT £10 PER PERSON.

Beer Battered Fish and Chips
Served with Tartar Sauce

BLT Rolls
Served with a selection of Ketchup & HP Sauce

British Banger Hot Dog
Cumberland Sausage, Crusty Roll, Onions & Mustard

Cheeseburgers
Served with Lettuce & Plough Burger Sauce

Chicken Fillet Burger
Served with Lettuce & Sweet Chilli Mayo

Vegetable Spring Rolls
Served with Hoi Sin & Sweet Chilli Dip

Tandoori Chicken Skewers
Served with Mint Yoghurt Dip

Popcorn Chicken and Salt & Pepper Fries
Served with Teriyaki Mayo

Salt & Pepper Fries
served with Chicken Goujons or Fish Goujons
£1.50 PER PERSON SUPPLEMENT

CAKE OF CHEESE

Something a Little Different... Our Chef can create a stunning Cake of Cheese 3 tiers of cheese topped with a cheese heart decorated with fruit and served with chutneys, grapes and crackers Perfect as an alternative to a traditional Cake or an eye catching centerpiece to your evening buffet
AVAILABLE FROM £350

HOG ROAST

Locally Sourced Hog Cooked and Pulled By Our Chef

Sage Roasted New Potatoes
Caramelised Onions
Fresh Coleslaw Garden Salad
Apple Sauce Sage & Onion Stuffing
Barm cakes

REPLACE YOUR LIGHT BITES FOR £5 PER PERSON
SUPPLEMENT MIN 80 GUESTS, AVAILABLE FROM 5PM

BBQ MENU

Quarter Pounder Beef Burgers
Cumberland Sausages
Barbeque Glazed Pork Ribs
Mature Cheddar
Monterey Jack
Gherkins
Smoked Bacon
Corn on the Cob
Spiced Potato Wedges
Caramelised Onions
Fresh Coleslaw
Pasta Salad
Barm cakes

REPLACE YOUR LIGHT BITES FOR £6.50 PER PERSON
SUPPLEMENT

PLOUGH BUFFET

Assorted Sandwiches and Wraps
Honey & Mustard Glazed Ham
Platter Piri Piri Glazed
Chicken Drumsticks
Sticky Cumberland Sausages
Freshly made Sausage Rolls Selection of Quiches
New Potato Salad with Spring Onion
Pasta Salad
Garden Salad

REPLACE YOUR LIGHT BITES FOR £6.50 PER PERSON
SUPPLEMENT

We are very proud that all our desserts at The Plough are freshly prepared in house by our own Pastry Chef