

HOLDSWORTH HOUSE

HOTEL & RESTAURANT

Celebration Menus

For nearly 50 years Holdsworth House has been the area's most exclusive venue, renowned for the high quality of its food, wines and service. For thirteen consecutive years, our kitchen and restaurant teams have been awarded two AA Rosettes as well as featuring in the Michelin and The Good Food Guides. This same team will be responsible for your special occasion allowing you and your guests to relax and enjoy the day.

As we only use fresh produce the menu on the day will be a set menu

Our Head Chef, would be delighted to discuss any special requirement you may have and to suggest delicious alternatives for those with any dietary requirements. All of our menus can be tailored to your individual taste

Starters

Pressed ham hock and parsley terrine, homemade piccalilli	£7.85
Trio of seasonal melon, Midori syrup	£6.65
Smoked Goosenargh duck with an orange and watercress salad	£8.15
A tartlet of roast Mediterranean vegetables with glazed feta cheese and tomato vinaigrette	£7.65
Holdsworth House classic prawn cocktail	£7.65
W.H Greaves air dried ham with pickled pears and young shoots	£8.15
** Baby Yorkshire pudding with creamed smoked trout & horseradish pate	£7.85
* Loch Fyne smoked salmon with capers and lemon dressing	£11.00
Baked goats cheese crottin with a fig chutney and caramelised apples	£7.65
Duo of seasonal soups	£6.25

Soups

Old fashioned leek and potato (v)
Wild mushroom and Marsla (v)
Roasted tomato and red onion (v)
Maple roasted carrot and ginger (v)
French onion
Pea and mint with chives (v)

Starter £6.25

Middle Course £4.45

Sorbets

Cucumber and mint
Granny smith and ginger
Gin and bitter lemon
Apple and mango
Prosecco and mandarin
St Germain, elderflower liqueur

Middle Course only £3.75

If your favourite soup or sorbet is not mentioned the chef would be happy to discuss it with you we can also give suggestions for a fish course if required.

Main Courses

Roast rump of Bolton Abbey Estate lamb, fondant potato, braised lentils with chorizo, rosemary jus	£19.15
Roast Guinea fowl, rosemary roast potatoes, savoy cabbage, sage and pancetta jus	£21.45*
Traditional roast sirloin of Bowland beef and Yorkshire pudding with creamed horseradish rich claret gravy, roasted potatoes & buttered carrots	£19.65
Roast Goosenagh duck breast, Dauphinoise potato, roasted root vegetables, red currant jus	£19.05
Breast of corn fed chicken, roast courgettes and fondant potatoes, fine beans, chasseur sauce	£18.65
Cumberland sausage, creamed mashed potato, onion gravy and steamed broccoli	£18.00
Loin of Yorkshire reared pork, crispy crackling, garlic roasted potatoes, fine beans, sage stuffing and roast apples	£18.75
High Gate Farm butter roast turkey breast, chestnut and cranberry stuffing, buttered sprouts and roast potatoes	£18.65
Baked Scottish salmon fillet, crushed new potatoes with spring onion, roast fennel	£18.35
Pan fried Fleetwood sea bass, sundried tomato tapenade, garden pea risotto and basil dressing	£19.45
<i>** Braised Little Valley Brewery Stoodley Stout lamb shank, spiced red cabbage, fondant potatoes.</i>	<i>£18.65</i>

All of the above dishes are served with a selection of seasonal vegetables

Vegetarian

	starter	main
Asparagus and wild mushroom risotto with truffle oil and rocket leaves	£6.65	£15.85
Spinach risotto, sun blushed tomatoes, feta cheese, watercress, balsamic dressing	£6.65	£15.85
Mediterranean vegetable lasagne with parmesan and basil cream	£6.65	£14.85
Roast aubergines with garlic and chilli, slow roast cherry tomatoes	£6.75	£16.25
Moroccan vegetable tagine, honey cous cous with pine nuts and raisins	£6.65	£15.85

Desserts

Glazed lemon tart, raspberry sorbet		£7.50
Sachertorte, poached clementines, orange sorbet		£7.50
Individual summer puddings, clotted cream		£7.45
Traditional strawberry trifle, shortbread biscuit		£7.45
Brandysnap basket, vanilla bean ice cream, seasonal fruits, raspberry coulis		£7.45
Dark chocolate mousse with an almond tuile, orange scented cream		£7.45
<i>** Rhubarb & rice pudding</i>		<i>£7.50</i>
Passion fruit crème brulee, chocolate tuile		£7.45
Sticky toffee pudding, toffee sauce, vanilla seed ice cream		£7.50
* Assiette of Holdsworth chocolate dessert		£11.05
<i>Dark & milk chocolate mousse, dark chocolate pudding, white chocolate milkshake</i>		
Farmhouse cheeses with oatcakes		£8.15
Selection of farmhouse cheese for the table - <i>per table of 10, can only be taken as an additional course</i>		£36.75
We regret that the Wedding Cake cannot be served in place of a dessert		
Coffee and chocolates		£3.45
Coffee and Holdsworth petits fours		£4.25

*Not available on the wedding offer or pain free packages

*** A dish created by Jamie Oliver when he visited Holdsworth House*