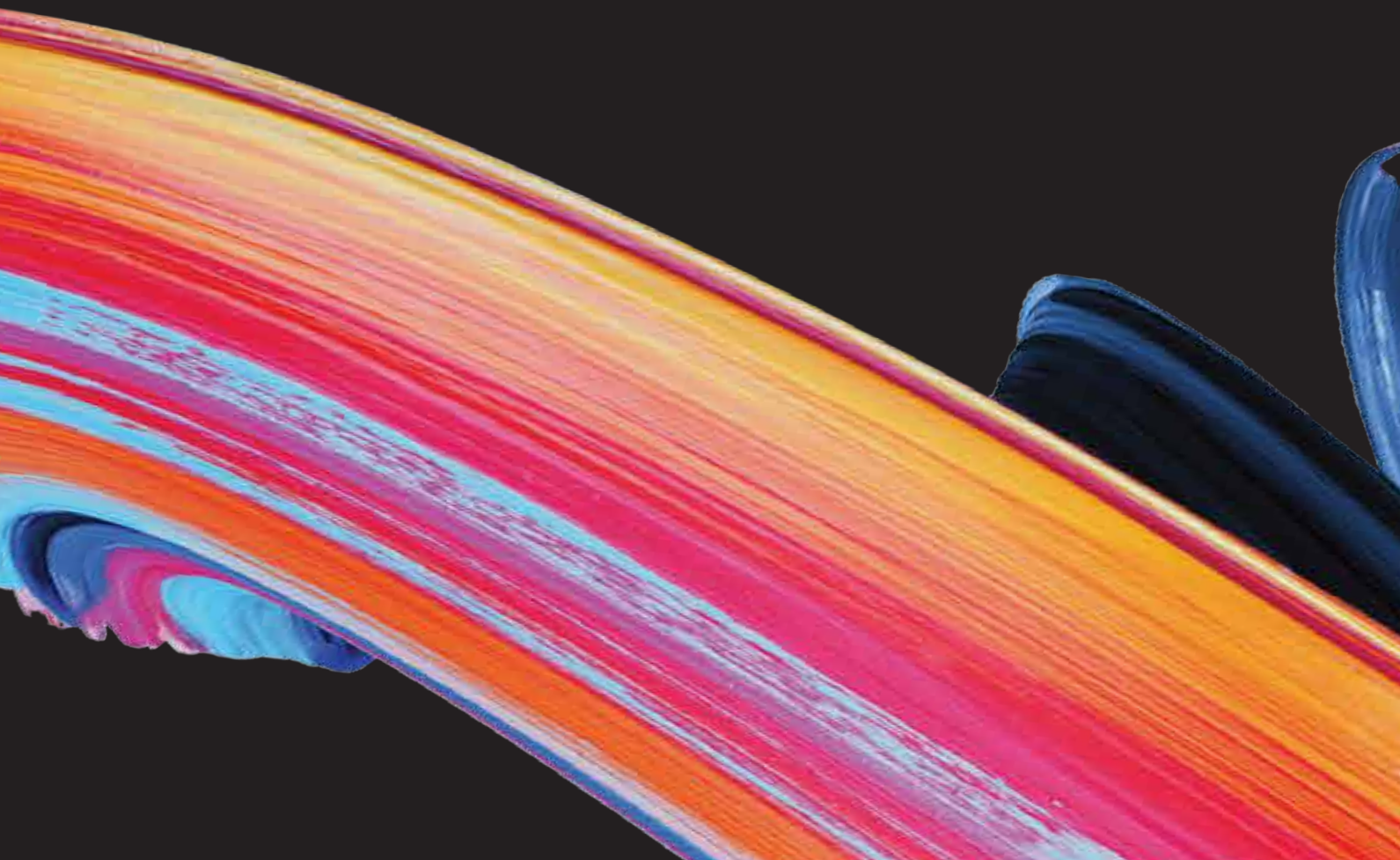


THE
SHANKLY
HOTEL

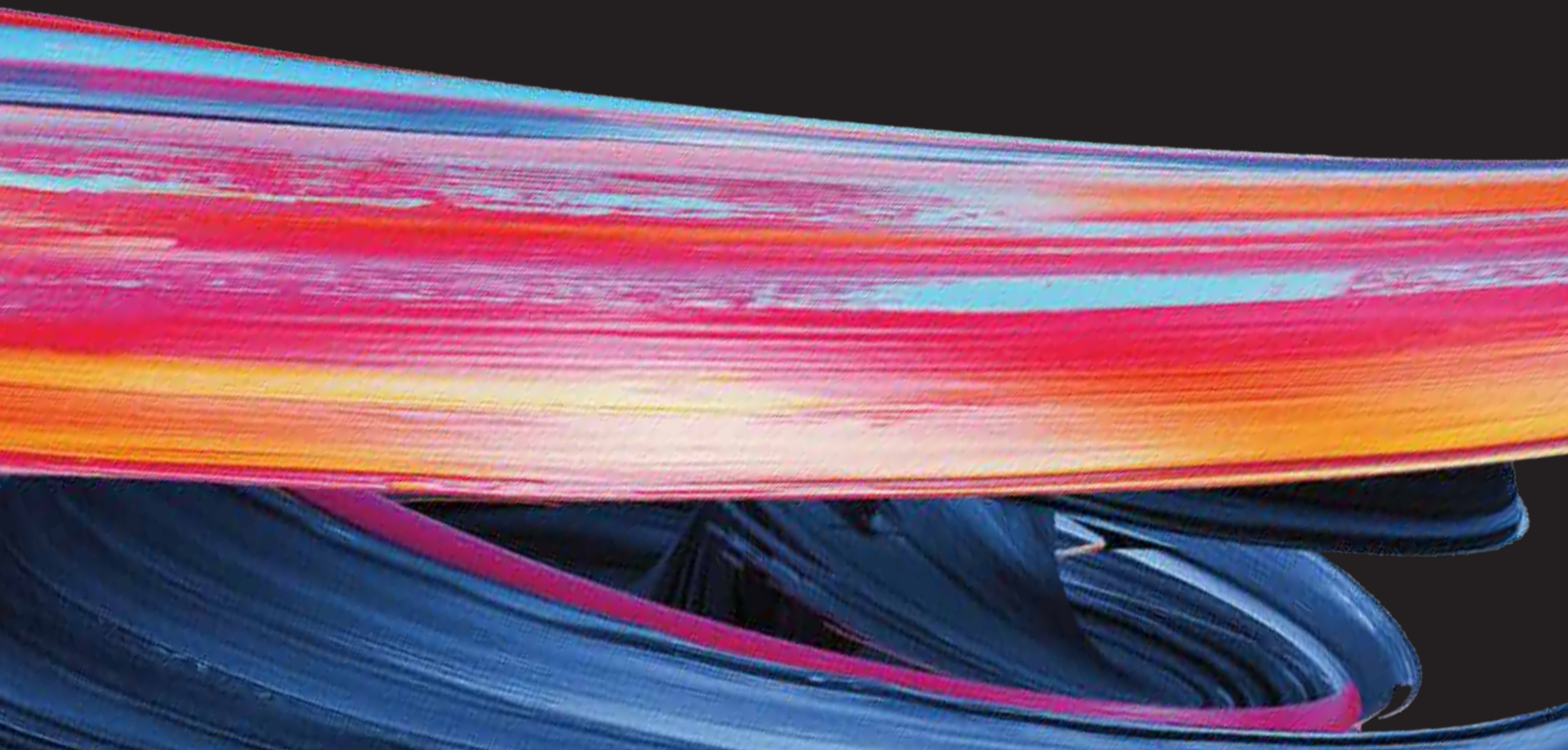
Events



THE
SHANKLY
HOTEL

Dinner

PACKAGES



THREE COURSE DINNER

PACKAGE 1

£39.95^{PP}

PACKAGE 2

£49.95^{PP}

PACKAGE 3

£59.50^{PP}

STARTER

Choice of Soup from our Selection

Beetroot Carpaccio V

whipped goats cheese, caramelised walnut, chicory, balsamic

Lemon Scented Prawns

pickled cucumber, cherry tomatoes, gem lettuce, cocktail sauce topped with crayfish

Pork & Apricot Terrine

red onion chutney pickles, croutes

Choice of Soup from our Selection

Chicken Liver Parfait

farmhouse chutney, toasted brioche

Smoked Salmon & Black Pepper Cream Cheese

rocket, lemon oil

Fresh Avocado on a bed of Chinese Cabbage V/Ve

ginger, soy sauce, topped with black sesame seeds & chillies

Choice of Soup from our Selection

Beef Carpaccio

blue cheese mousse, candied walnuts & grapes, chicory

Warm Goats Cheese & Caramelised Onion Tart V

balsamic reduction

Smoked Salmon & Prawn Salad

russian dressing, brown bread blinis

MAIN COURSE

Salmon Fillet in a Lemon & Caper Butter Sauce

fondant potato, seasonal vegetables

Supreme of Chicken

sweet mustard sauce, fondant potato, seasonal vegetables

Roasted joint of Beef

yorkshire pudding, red wine jus, fondant potato, seasonal vegetables

Pearl Barley Risotto V/ Ve

butternut squash, parmesan, pumpkin seeds, crispy kale, herb oil

Supreme of Chicken

pancetta, Paris mushrooms, fondant potato, seasonal vegetables, Madeira jus

Oven Roasted Hake

caper & olive tapenade, chilli & vine tomato sauce

Roasted Pork Belly

fondant potato, apple purée, seasonal vegetables, red wine jus

Wild Mushroom & Potato Gnocchi V/Ve

confit leek, squash velouté, sage, pine nuts

Corn Fed Chicken Breast wrapped in Parma Ham

dauphinoise potatoes, honey-roast carrots, seasonal greens, Madeira cream sauce

Roast Fillet of Beef

short rib pithivier, braised red cabbage, tenderstem broccoli, classic bordelaise sauce

Herb & Pink Peppercorn Crusted Pork Fillet

caramelised apple, creamed kale, scallion, confit garlic croquettes

Pan Roasted Halibut, Clam & Broad Bean Fricassee

parmentier potatoes

Curried Cauliflower, Courgette & Lentil Wellington V/Ve

saffron potato, Provençale sauce

DESSERT

Sticky Toffee Pudding

toffee sauce, vanilla ice cream

Classic Eton Mess

Raspberry & White Chocolate Cheesecake with berries

Chocolate Brownie V/ Ve

chocolate sauce, vanilla ice cream

Vanilla & Orange Cheesecake

honeycomb, fruit purée

Rich Chocolate Sacha Torte

dark chocolate sauce

Warm Apple Crumble Tart

vanilla anglaise

Rum & Cinnamon Baked Pineapple V/ Ve

chocolate dipping sauce

Blackberry Pannacotta

spiced apple, sable biscuits

Mini Baked Alaska

Medley of Chef's Desserts

macaron, baked vanilla cheesecake, glazed lemon tart

Classic Cheeseboard with Traditional Garnish & Port

SOUP SELECTION

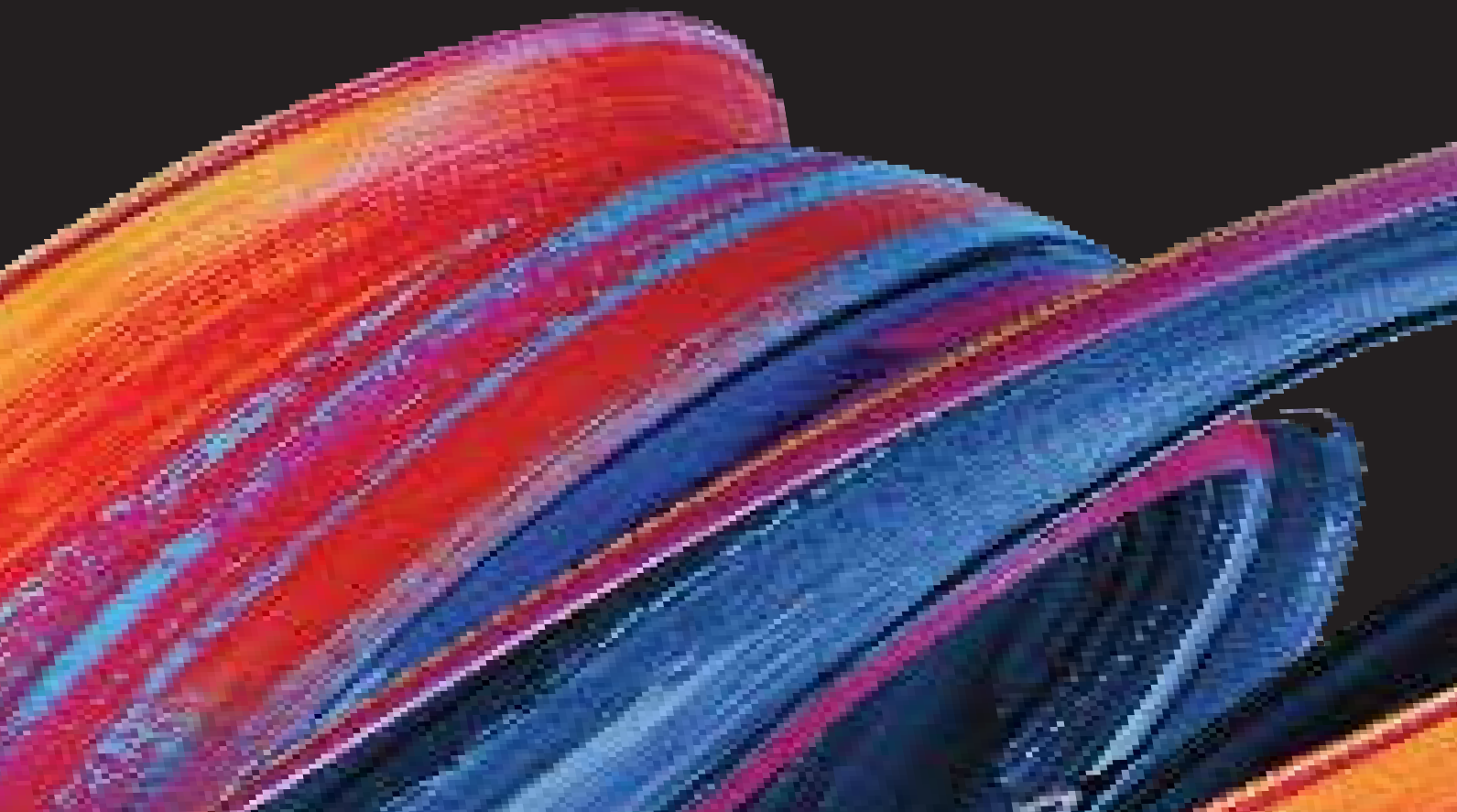
Cream of Vegetable V herb croutons / Carrot & Coriander Soup V crème fraîche / Cream of Leek & Potato Soup V crispy leeks / Mushroom & Tarragon Soup V truffle oil / Tomato & Roasted Red Pepper Soup V crème fraîche / Leek, Sweet Potato & Chilli Soup V crispy leeks

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THE
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HOTEL

Drinks
PACKAGES



DRINKS PACKAGES

PACKAGE 1

£24.00^{PP}

ARRIVAL

Glass of Prosecco
OR Bottle of Sol

MEAL

Half Bottle of Wine
Chenin Blanc
OR Shiraz Cabernet Sauvignon
(per person)

TOAST

Glass of Prosecco

PACKAGE 2

£28.00^{PP}

ARRIVAL

Bellini Cocktail
Strawberry / White Peach
OR
Bottle of beer
Sol / Heineken

MEAL

Half Bottle of Wine
Chenin Blanc / Rioja Blanco
OR Shiraz Cabernet Sauvignon /
Tempranillo Rioja
OR Pinot Grigio Blush
(per person)

TOAST

Glass of Prosecco

PACKAGE 3

£37.50^{PP}

ARRIVAL

Glass of Champagne OR
Bottled Beer OR Cider

MEAL

Half Bottle of Wine
Pinot Grigio / Sauvignon Blanc
OR Malbec / Merlot
OR Zinfandel Rose
(per person)

TOAST

Glass of Champagne

6 x Bottles of Prosecco
£150

6 x Bottle of Wine
Tempranillo Rioja / Shiraz Cabernet
Sauvignon / Pinot Grigio / Sauvignon
Blanc / White Zinfandel
£140

6 x Bottle of Veuve Cliquot
£450

10 x Bottle of Non-Alcoholic Beer
Bucket of Heineken
£35

2 Litre Pitchers of Draught Beer
Heineken Silver / John Smith's /
Old Mout Berries & Cherries Cider
£20

10 x Bottle of Beer
Bucket of Tiger / Heineken / Sol
£40

Bottle of Spirit Eristoff / Tanqueray / Bacardi
£115

+ ADD SOFT DRINK

2 Litre Pitcher
Pepsi Max / Lemonade / Orange,
Cranberry or Apple Juice
£25

+ UPGRADE SOFT DRINK

20x Bottles
Tonic Range (Ask for details) / Ginger Ale / Ginger
Beer / Coca-Cola / Lemonade
£40

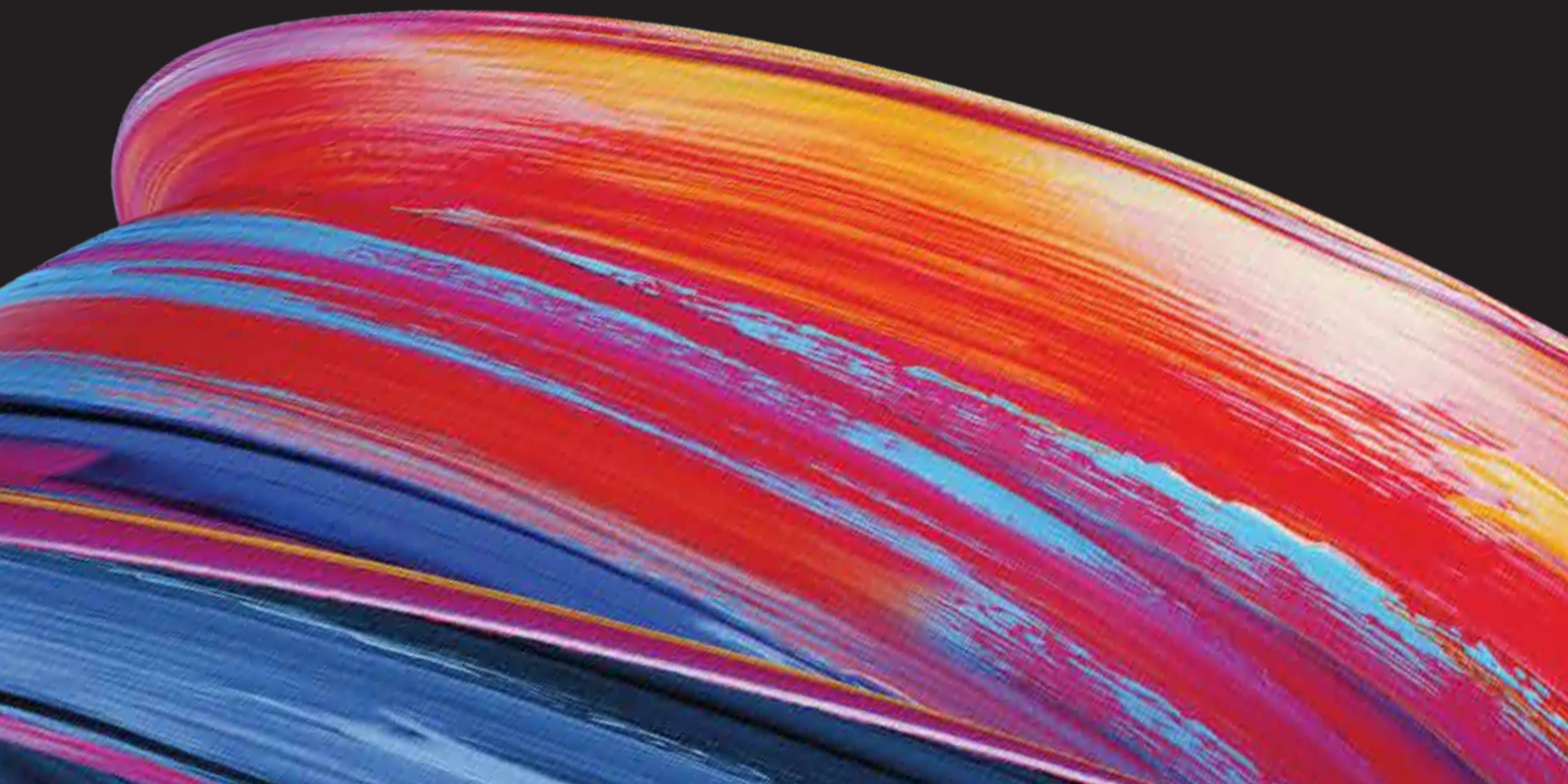
+ UPGRADE SPIRIT

Jack Daniel's / Grey Goose /
Whitley Neil Gin Pink Gin /
Bacardi Black / Bacardi Spiced
£15

THE
SHANKLY
HOTEL

Buffet

MENU



BUFFET MENU

CLASSIC BUFFET

£18.95^{PP}

YOUR CHOICE OF SANDWICH PLUS...

New Potato with
Spring Onion

Seasoned
Potato Wedges

Homemade
Sausage Roll

Red Cabbage Slaw

Shankly Salad

HOT BUFFET

£24.95^{PP}

CLASSIC BUFFET + Select ONE of the following hot dishes:

Scouse
pickled red
cabbage,
crusty cob

**Thai Green
Chicken Curry**
rice, chota naan

**Pulled Beef
Chilli with Rice**

**Classic
Fish Pie**
(£1 supp.
per person)

**Lancashire
Hot Pot**
(£1 supp.
per person)

STREET FOOD BUFFET

£29.95^{PP}

New Potato &
Spring Onion
Shankly Salad

Salt & Pepper
Chicken Wrap

Bang Bang
Cauliflower

Pulled Pork
Slider

Cheesy Nachos

Hot Dog

Dirty Fries

Asian Slaw

SANDWICH SELECTION

Avocado, Wild Rice
& Hummus Wrap

Classic Egg
& Cress

Roast Beef
& Mustard

Tuna &
Red Onion

LATE-NIGHT SNACKS

£4.95^{PP}

**Bacon on a
Fresh Floured Bap**
served with a
selection of dips

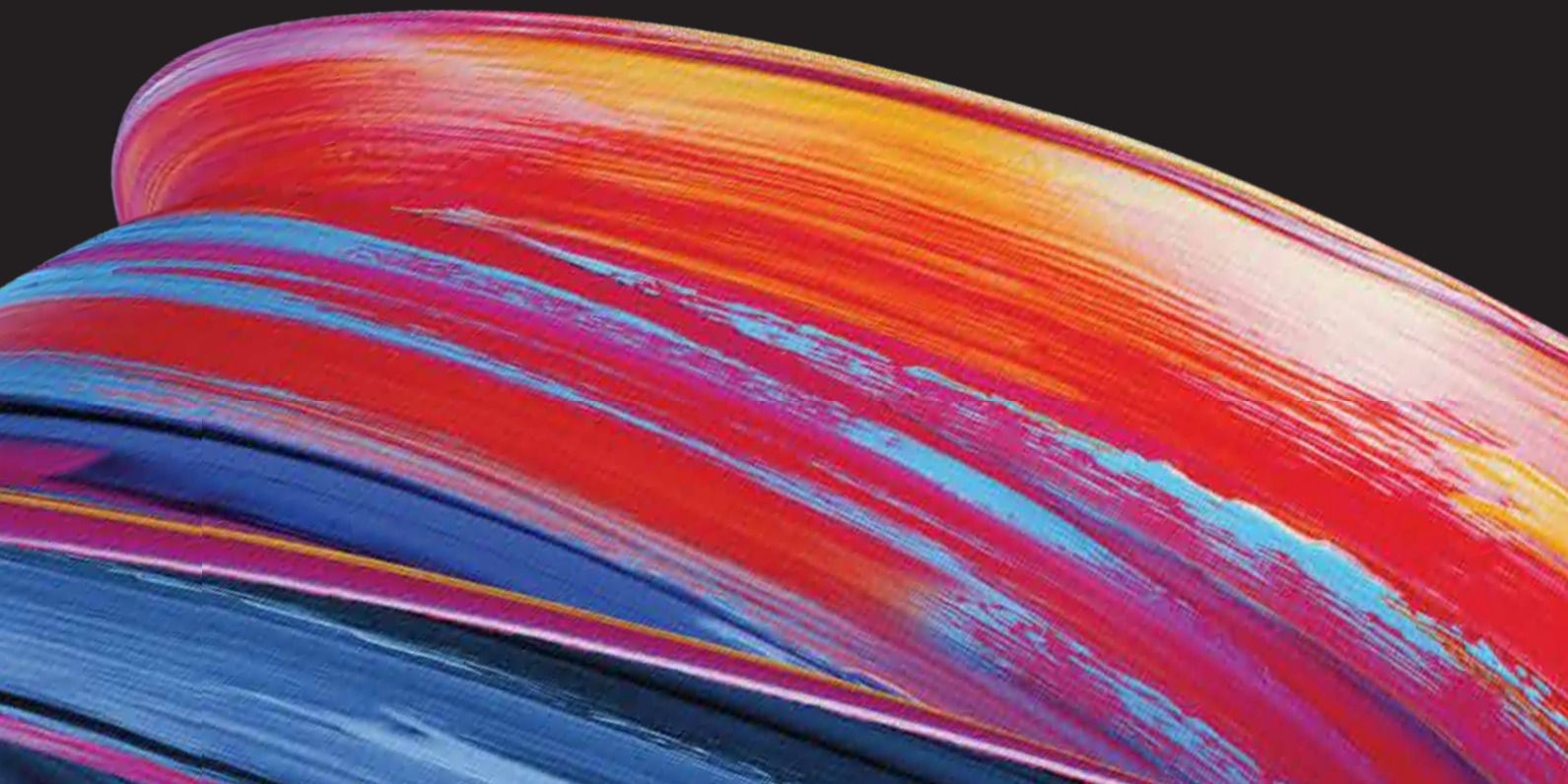
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THE
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Canapés

MENU



CANAPÉ MENU

£3.50 PER CANAPÉ

THE
SHANKLY
HOTEL
Stay Colourful

Herb Cured Salmon on a Salt & Pepper Cracker
chive and crème fraîche

Mini Thai Fishcake
mango salsa

Mini Chicken Liver Pâté
plum chutney on toasted brioche

Chicken Satay Skewer
dipping sauce, roasted peanuts, coriander & pickled chillies

Mini Roast Beef & Yorkshire Pudding
horseradish mayo, onion purée

Duck Spring Roll
served with chilli dip

Mushroom & Tarragon Arancini **Ve/ V**
topped with roasted red pepper purée

Chilled Beetroot Gazpacho **Ve/ V**
topped with toasted almonds, pumpkin seeds & chillies

Vanilla & Raspberry Lollipops
popping candy

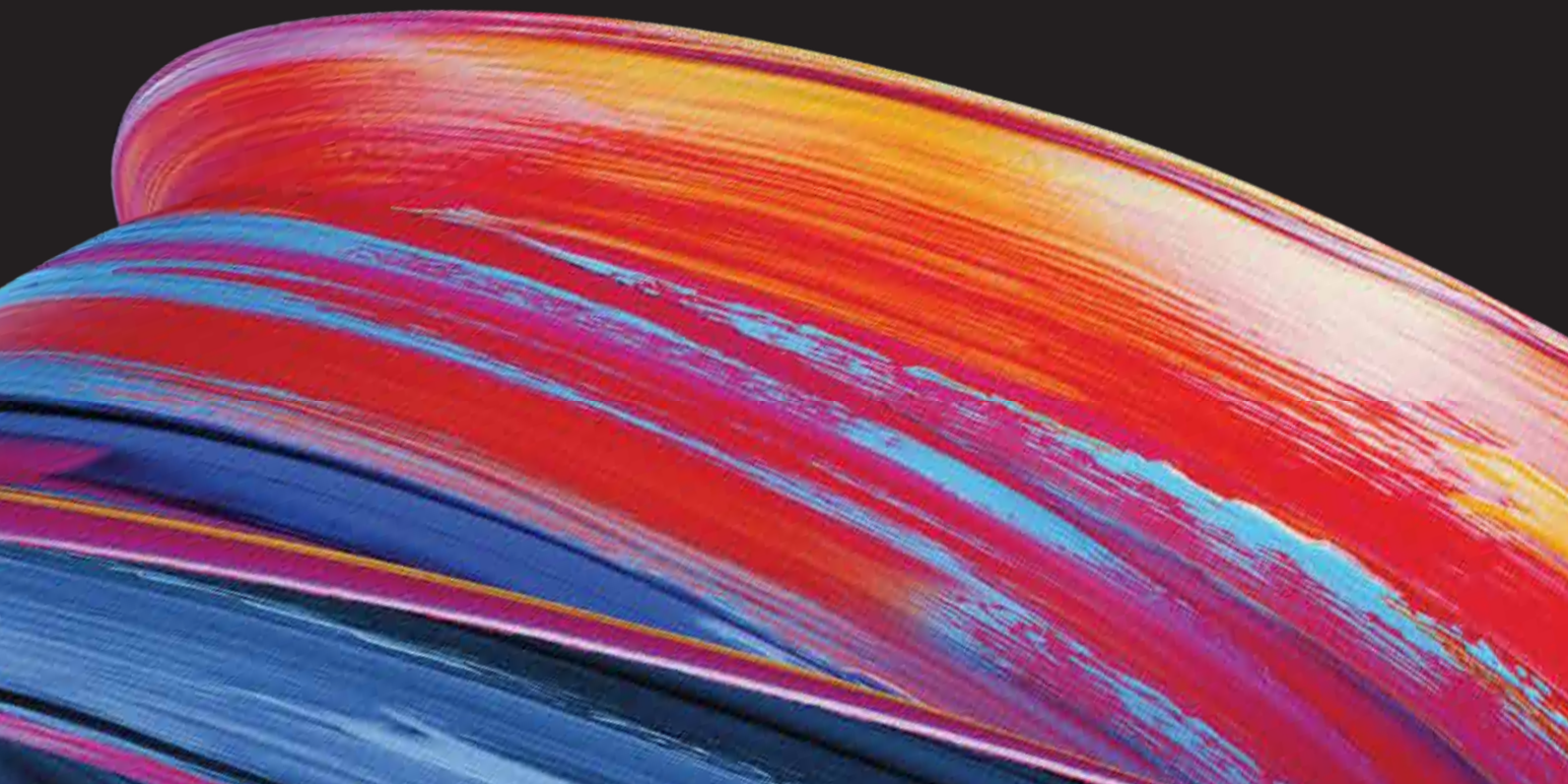
Filled Chocolate Cup
a cherry, vanilla mousse & fresh berries

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THE
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Vegan
MENU



VEGAN MENU

£24.95 PER PERSON

ALL SERVED WITH SELECTION OF DRESSINGS

Feta, Vine Tomato, Hummus & Pomegranate Wrap

Spiced Chickpea & Avocado Mini Kebabs

topped with a tomato salsa

Handmade Sausage Rolls

farmhouse chutney

Mini Beetroot, Quinoa & Smoked Applewood Sliders

Thai Noodle Salad (N)

with peanuts & coriander

Flame Roasted Peppers

stuffed with wild rice, garlic & black bean

Five Bean Chilli Corn Carne

mexican rice

Spiced Wedges

selection of dips

Shankly House Salad

Traditional New Potato Salad With Chives & Spring Onion

Superfood Salad Bowl

kale, spinach, sweet potato, quinoa broccoli, chickpeas

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