

THE
SHANKLY
HOTEL

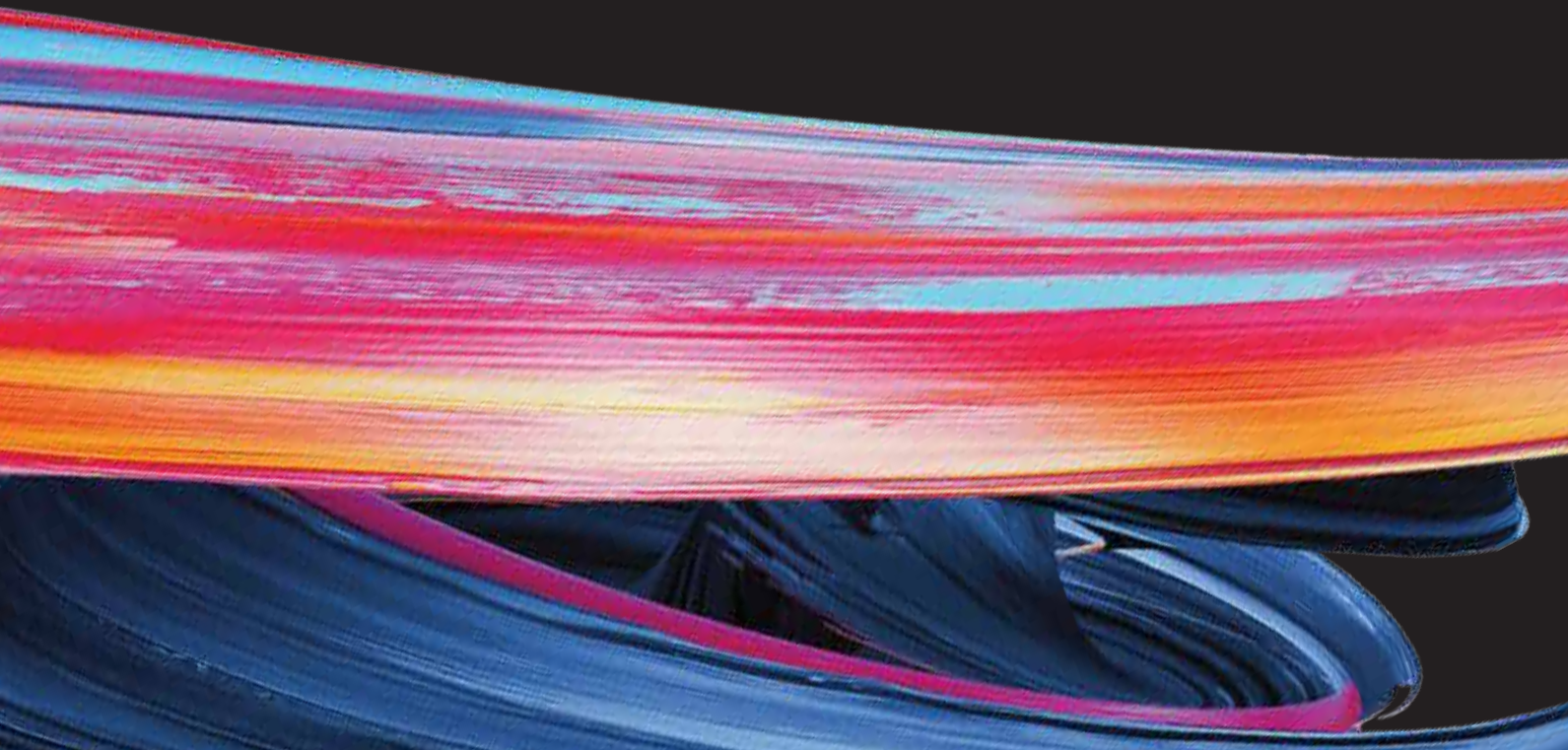
Events



THE
SHANKLY
HOTEL

Dinner

PACKAGES



THREE COURSE DINNER

PACKAGE 1

£39.95^{PP}

PACKAGE 2

£49.95^{PP}

PACKAGE 3

£59.95^{PP}

STARTER

Choice of Soup from our Selection

Beetroot Carpaccio v

whipped goats cheese, horseradish, chicory, balsamic glaze & herb oil

Prawn Cocktail gf

pickled cucumber, cherry tomato, gem lettuce, lemon scented prawns, Marie rose sauce

Pulled Ham Hock Terrine df

piccalilli, watercress, crostini

Choice of Soup from our Selection

Chicken Liver Pâté gf*

red onion chutney, toasted brioche

Smoked Salmon gf*

watercress, lemon & black pepper crème fraîche

Watermelon & Feta v, ve*, gf*

torched watermelon, feta, mint, pickled red onion, balsamic glaze

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

Roasted salmon fillet gf

fondant potato, seasonal vegetables, lemon butter sauce & crispy capers

Roasted chicken supreme gf, df*

fondant potato, seasonal vegetables, wholegrain mustard sauce

Slow cooked short rib of beef gf, df*

fondant potato, seasonal vegetables, rich gravy

Butternut Squash Risotto v, ve*, gf*

roasted butternut squash, rocket, crispy onions & vegan parmesan

Roasted Chicken Supreme gf

fondant potato, seasonal greens, pancetta lardons, mushroom & tarragon sauce

Roasted Cod Loin df

chorizo hash cake greens, paprika oil

Roasted Pork Belly df*, gf*

fondant potato, seasonal greens, cider sauce, apple purée

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

Roasted Hake Fillet df*, gf*

clam and broad bean fricassee, parmentier potato

Curried Cauliflower, Lentils & Spinach Pithivier v, ve, df*

saffron potato, curry sauce

DESSERT

Chocolate Brownie v, ve, gf

chocolate sauce, vanilla ice cream

Classic Eton Mess

Sticky toffee pudding v

toffee sauce, vanilla ice cream

White chocolate & raspberry cheesecake gf*

with berry coulis

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

Salted Caramel & Chocolate Tart v, ve, gf

berry coulis and vegan ice cream

White Chocolate Bavaois gf

mango and passion fruit glaze

Lemon Tart

torch soft meringue

Classic Cheeseboard

with additional garnish & port

SOUP SELECTION

v, ve, gf*

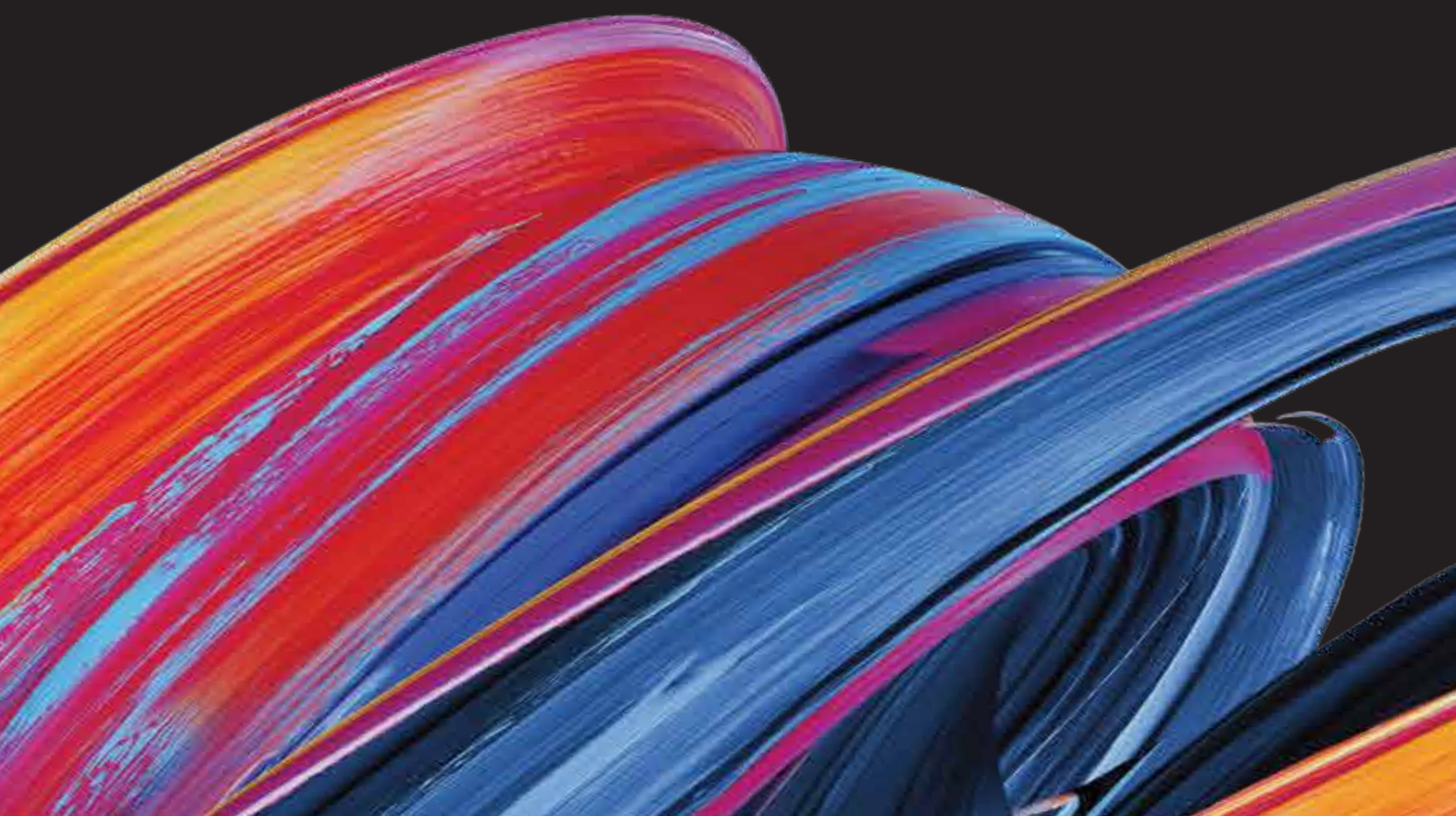
Cream of Vegetable v herb croutons / **Carrot & Coriander Soup** crème fraîche / **Cream of Leek & Potato Soup** crispy onions / **Mushroom & Tarragon Soup** truffle oil / **Tomato & Roasted Red Pepper Soup** crème fraîche / **Sweet Potato & Chilli Soup** crispy onions

gf - Gluten Free | ve - Vegan | v - Vegetarian | df - Dairy Free | * - Can be adapted

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THE
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Drinks
PACKAGES



DRINKS PACKAGES

PACKAGE 1

£24.00^{PP}

ARRIVAL

Glass of Prosecco
OR
Bottle of Sol

MEAL

Half Bottle of Wine
Vina Elena Airen or
Vina Elena Tempranillo
(per person)

TOAST

Glass of Prosecco

PACKAGE 2

£28.00^{PP}

ARRIVAL

Bellini Cocktail
OR
Bottled Beer

MEAL

Half Bottle of Wine
Chardonnay or Chenin Blanc or
Merlot or Pinot Noir or
Tempranillo Rosé
(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 or Sauvignon Blanc or
Cabernet Sauvignon or Shiraz or
Pinot Grigio Rosé
(per person)

TOAST

Glass of Champagne

6 x Bottles of Prosecco
£200

6 x Bottle of Wine
Pinot Grigio / Chenin Blanc / Merlot /
Pinot Noir / Tempranillo Rosé
£150

6 x Bottle of Veuve Clicquot
£500

10 x Bottle of Non-Alcoholic Beer
Bucket of Heineken
£40

2 Litre Pitchers of Draught Beer
Poretti / Estrella / Somersby /
Stonewall / Guinness
£22.50

10 x Bottle of Beer
Bucket of Tiger / Heineken / Sol
£50

Bottle of Spirit Eristoff / Tanqueray / Bacardi / Jack Daniels
£115

+ ADD SOFT DRINK

2 Litre Pitcher

Pepsi Max / Lemonade / Tonic / Orange, Cranberry or
Apple Juice
£25

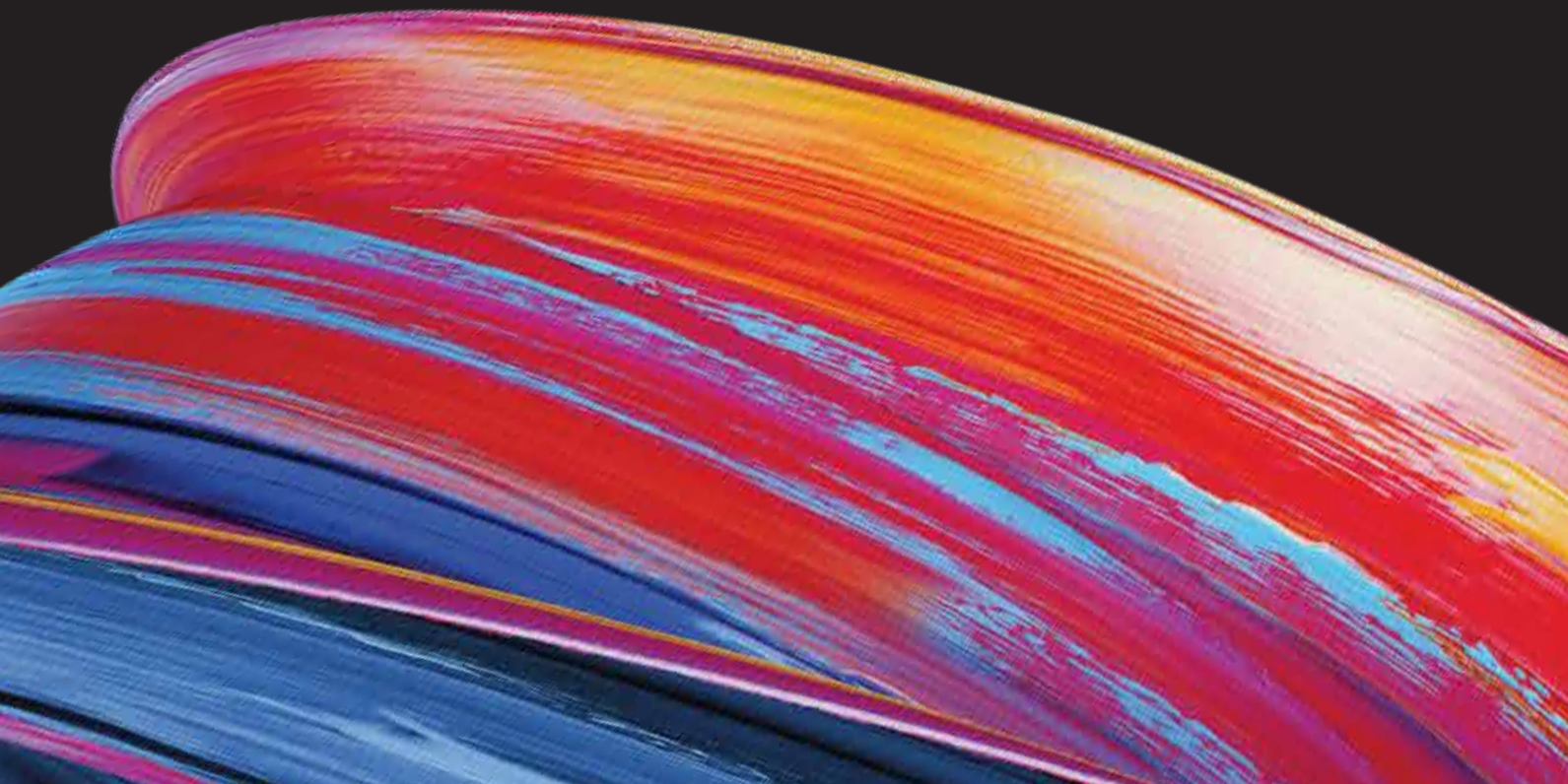
+ UPGRADE SPIRIT

AU flavours / Woodford's Reserve /
Whitley Neill Pink Gin /
Bacardi Black / Bacardi Spiced
£25

THE
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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

LATE-NIGHT SNACKS

£6.95^{PP}

Avocado, Wild Rice
& Hummus Wrap

Classic Egg
& Cress

Roast Beef
& Mustard

Tuna &
Red Onion

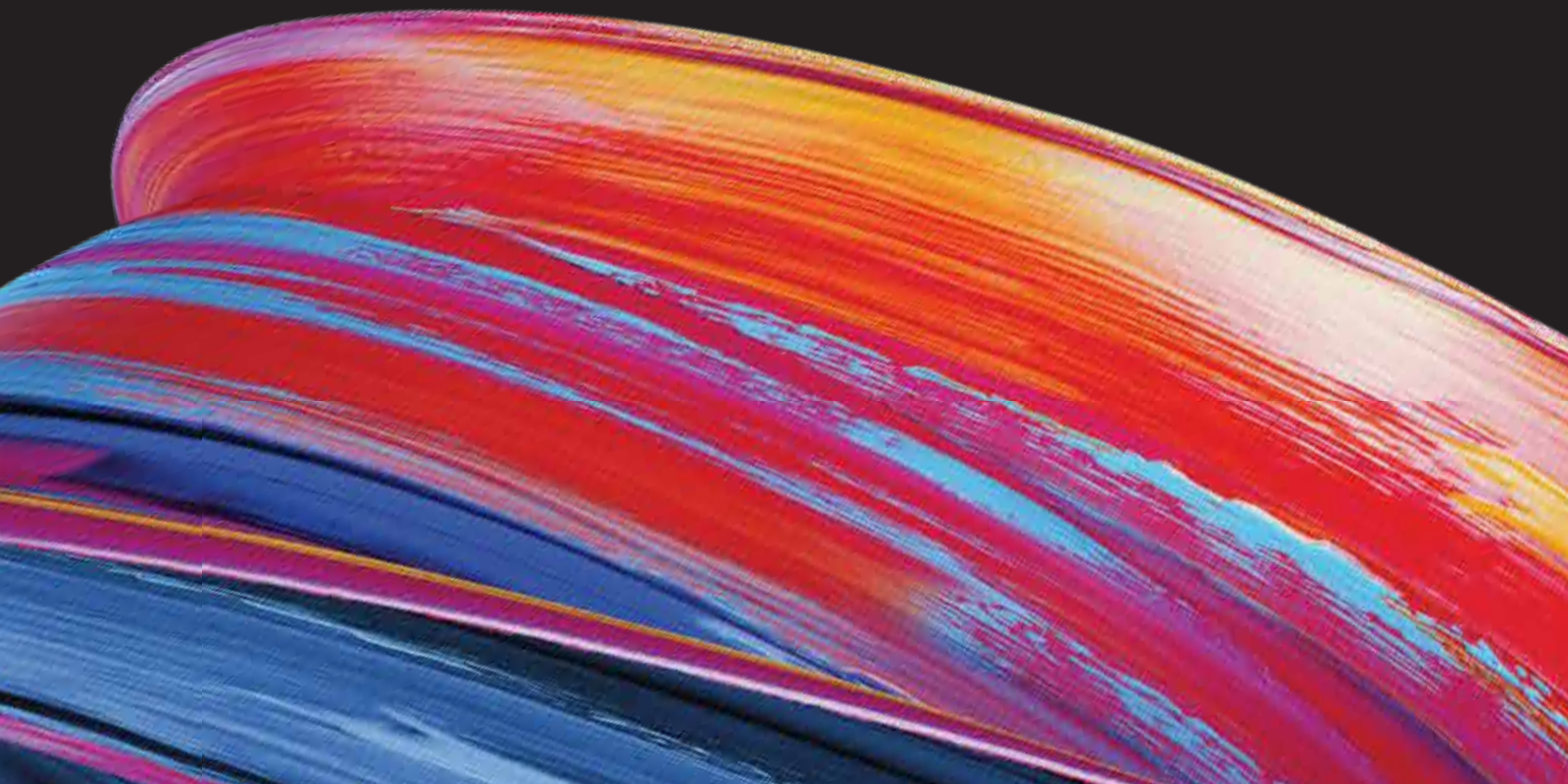
**Bacon on a
Fresh Floured Bap**
served with a
selection of dips

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Canapés
MENU



CANAPÉ MENU

£3.50 PER CANAPÉ

THE
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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 ^{v, ve}

topped with roasted red pepper purée

Chilled Beetroot Gazpacho ^{v, ve}

topped with toasted almonds, pumpkin seeds & chillies

Vanilla & Raspberry Lollipops

popping candy

Filled Chocolate Cup

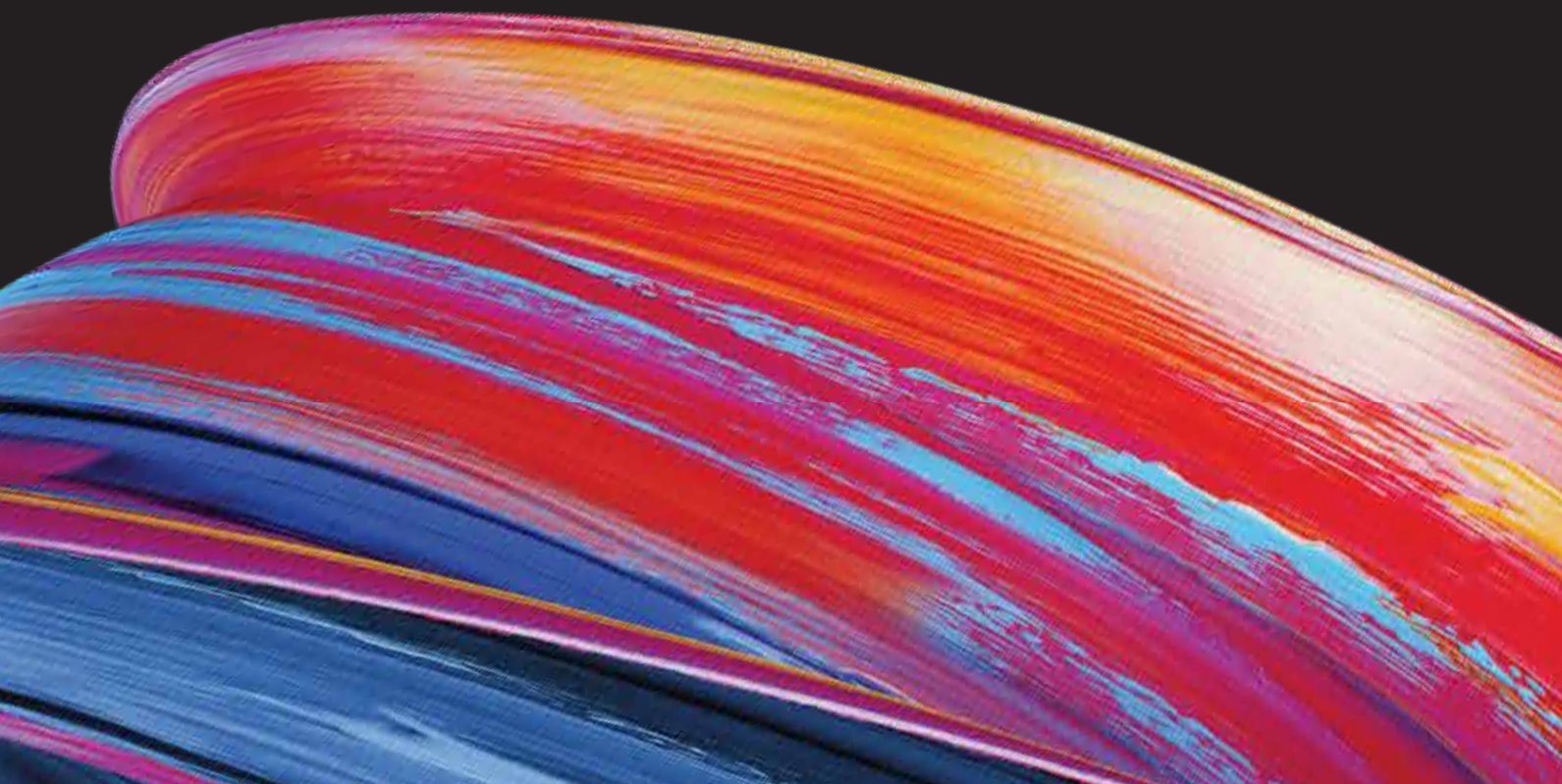
a cherry, vanilla mousse & fresh berries

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Vegan
MENU



VEGAN MENU

£24.95 PER PERSON

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Stay Colourful

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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