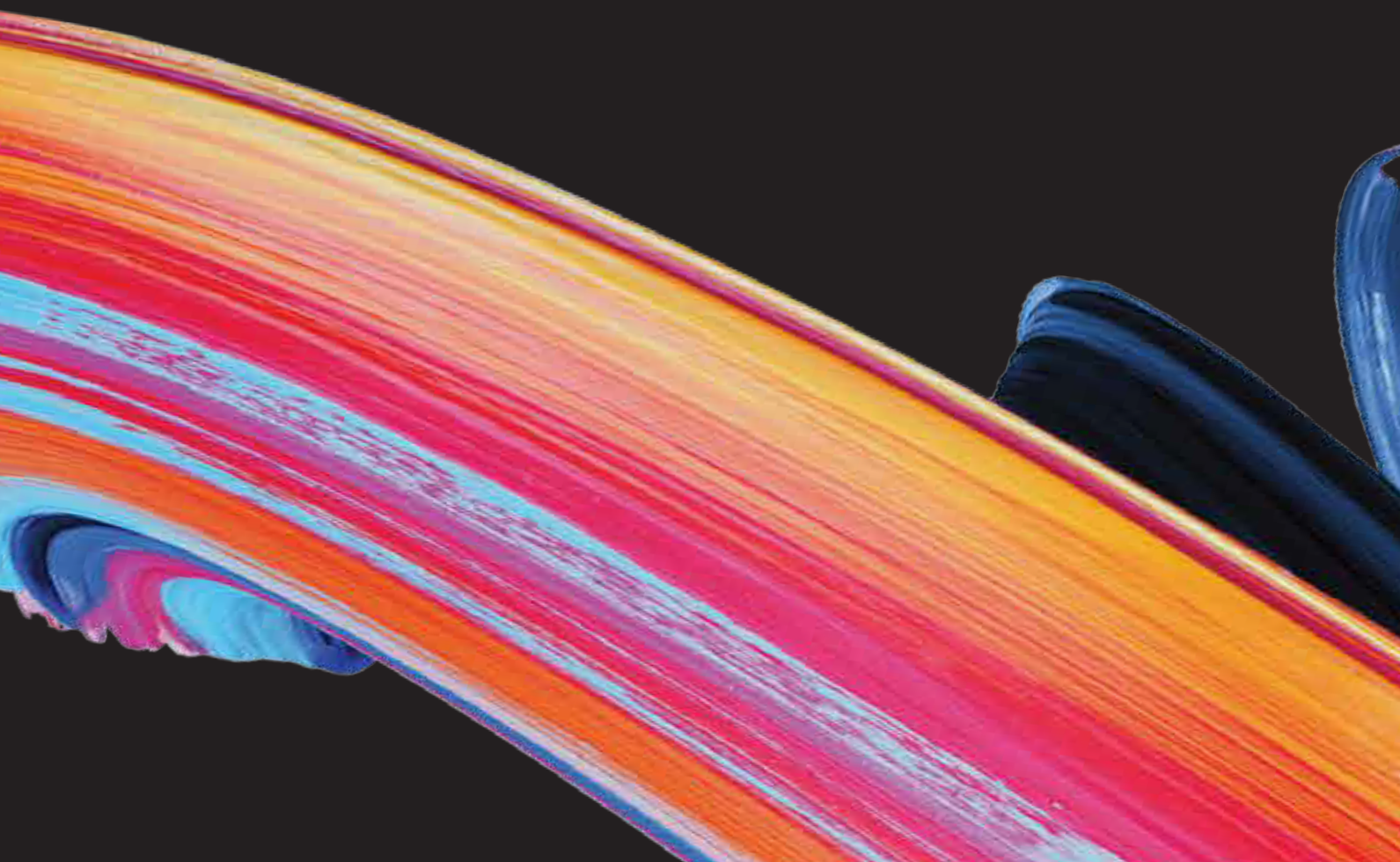
THE
SHANKLY
HOTEL

Events



THE
SHANKLY
HOTEL

Dinner

PACKAGES

THREE COURSE DINNER

THE SHANKLY HOTEL
Stay Colourful

PACKAGE 1 £39.95PP	PACKAGE 2 £49.95PP	PACKAGE 3 £59.95PP

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
smooth piccalilli, watercress, mini white loaf

Choice of Soup from our Selection

Chicken Liver Pâté gf*
red onion chutney, toasted mini loaf

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 pressed beef shin 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 Bavarois 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 fraiche / **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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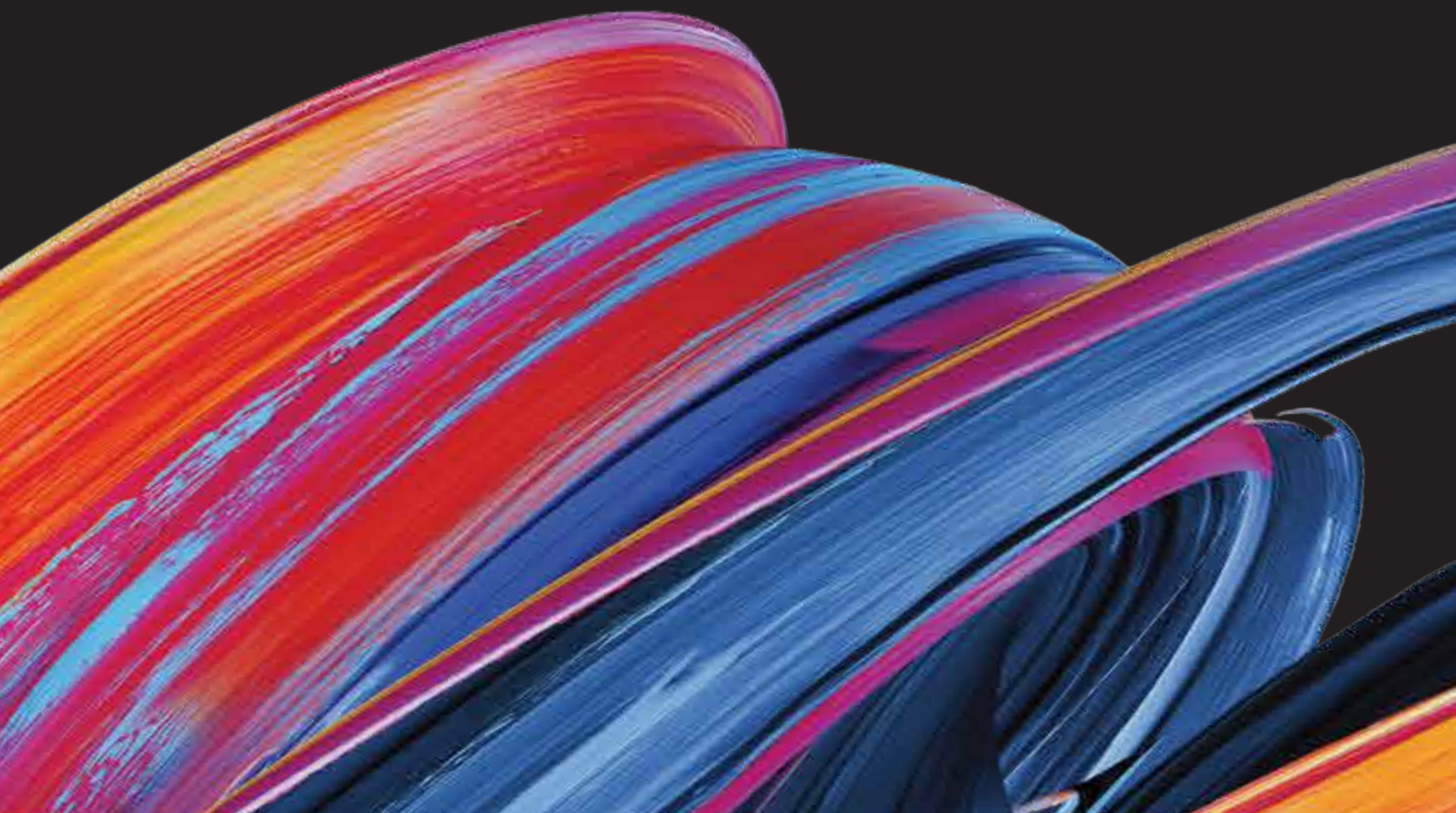
Drinks
PACKAGES



DRINKS PACKAGES

THE SHANKLY HOTEL
Stay Colourful

PACKAGE 1
£24.00PP

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
£28.00PP

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
£37.50PP

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

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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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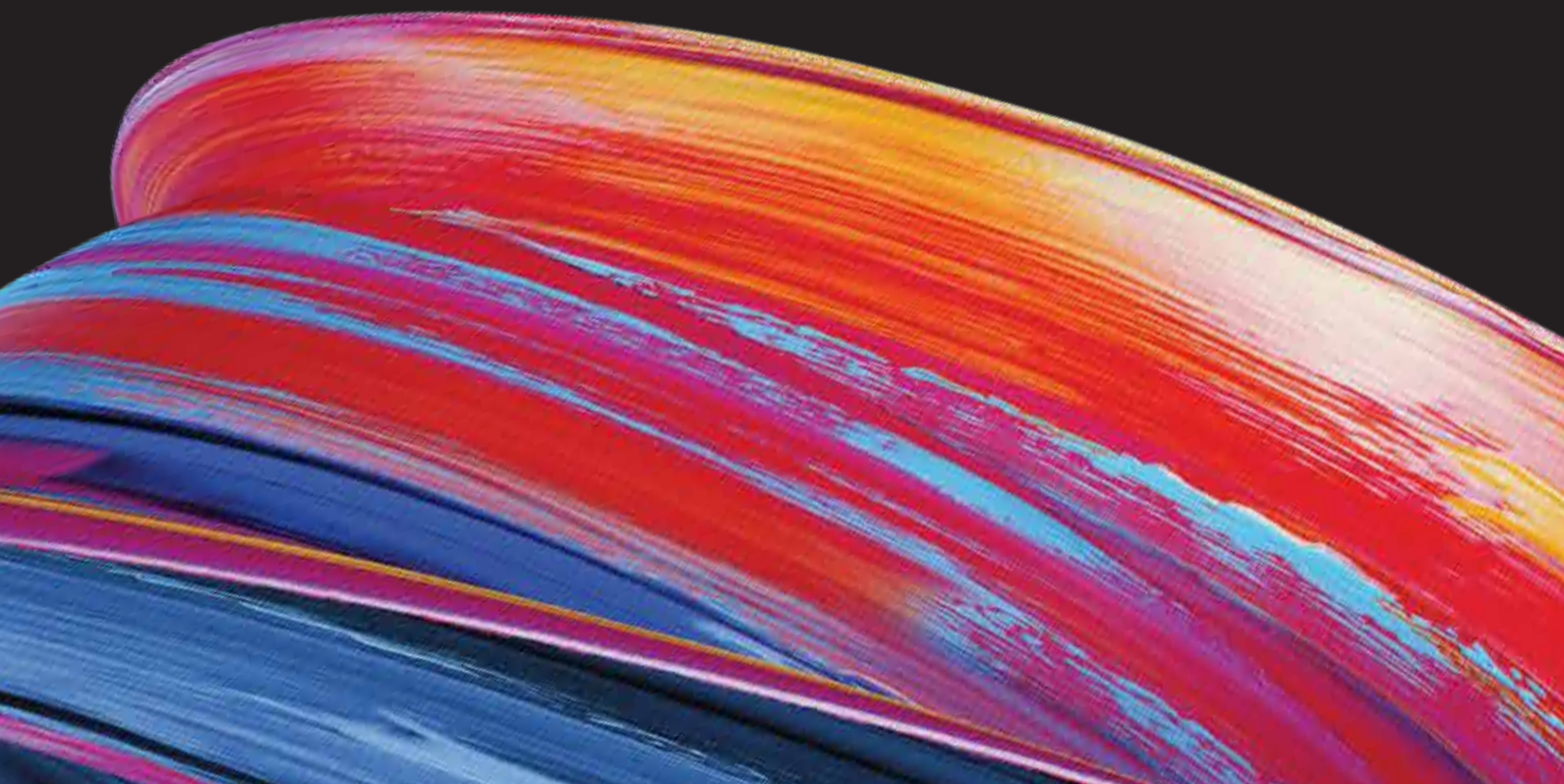
Buffet
MENU



BUFFET MENU

THE SHANKLY HOTEL
Stay Colourful

CLASSIC BUFFET

£18.95PP

YOUR CHOICE OF SANDWICH PLUS...

New Potato with Spring Onion	**Seasoned Potato Wedges**	**Homemade Sausage Roll**	**Red Cabbage Slaw**	**Shankly Salad**

HOT BUFFET

£24.95PP

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

£29.95PP

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

£6.95PP

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

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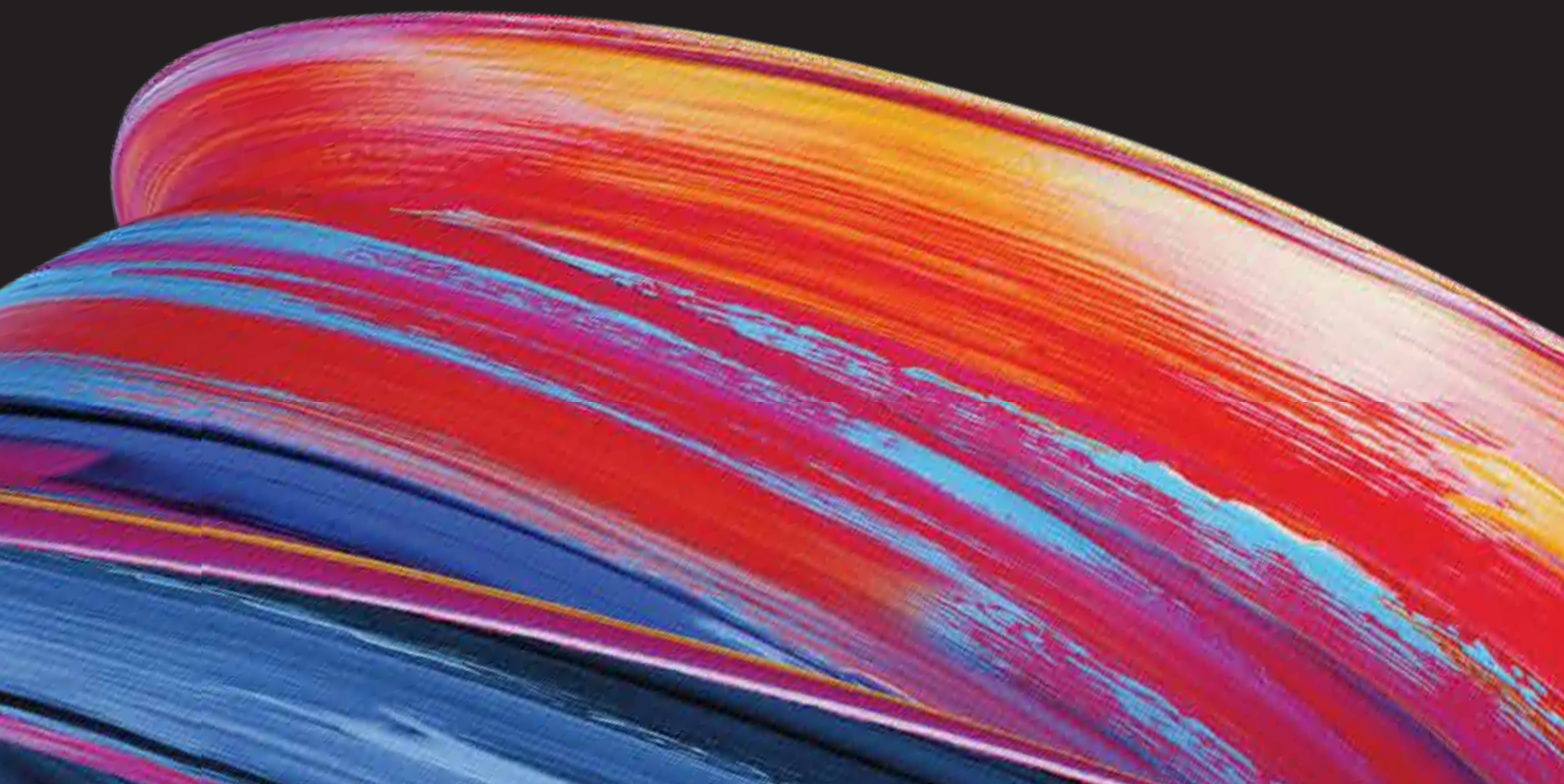
Canapés
MENU



CANAPÉ MENU
£3.50 PER CANAPÉ

THE 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
red onion 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 Arincini 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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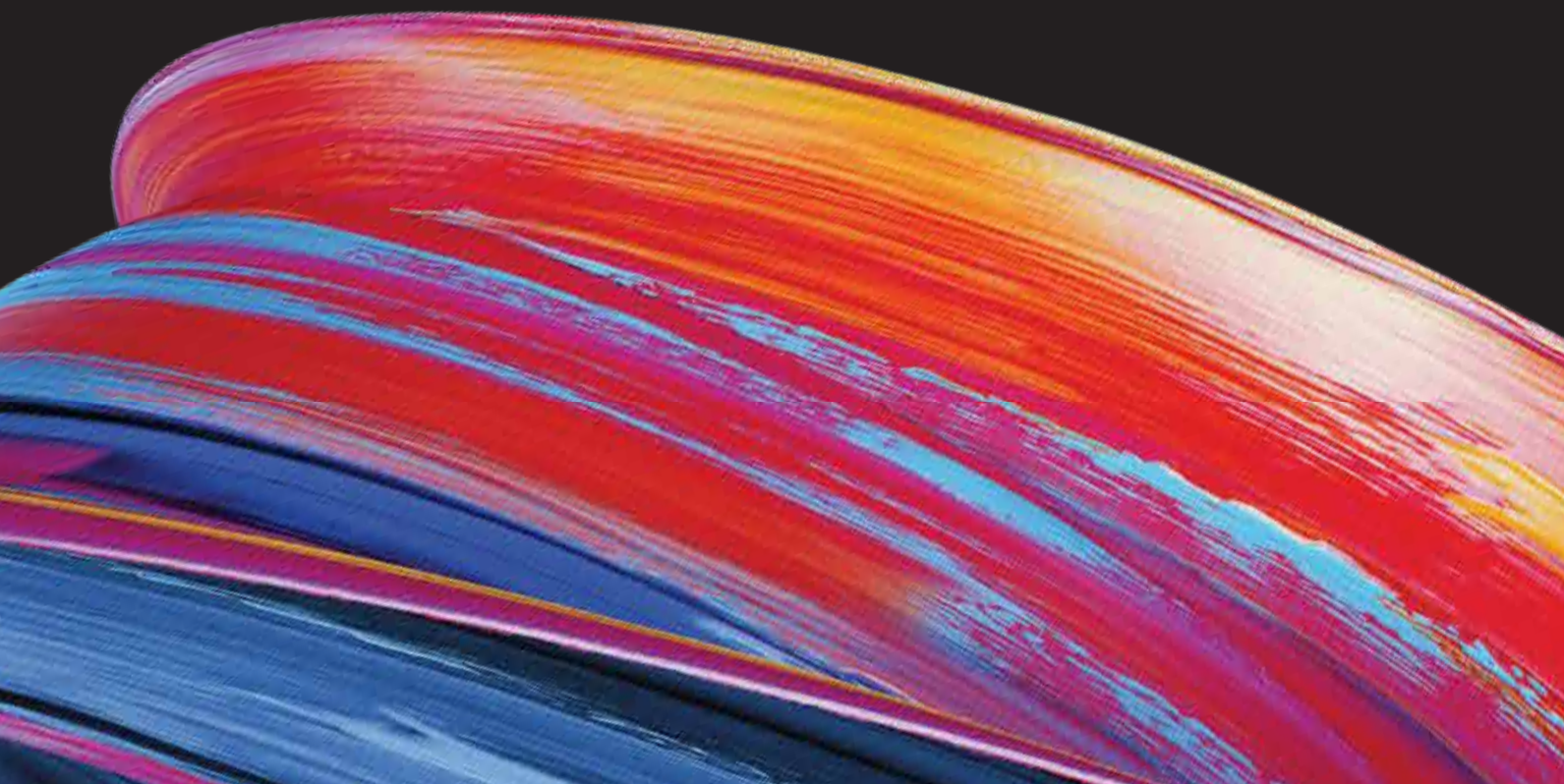
Vegan MENU



VEGAN MENU
£24.95 PER PERSON

THE SHANKLY HOTEL
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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