



dining WITH *distinction*



LAVENDER
HOTELS

dining WITH *distinction*

Whether you are looking to hold a gala dinner, awards ceremony, charity dinner, or any other business event, The Old Mill Hotel is the ideal venue for your banqueting needs.

The country club boasts two superb suites that can host any corporate dining event for up to 80 guests.

Our talented chefs use high quality, seasonal ingredients to produce creative menus and provide delicious dining experiences for all types of banquets and private dining events. With our own on-site private catering facilities, we can easily cater for special dietary requirements and even tailor our menus specifically for your event.



OLD MILL
HOTEL & LEISURE CLUB

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DINING WITH DISTINCTION MENU

OPTION 1

£21

- STARTERS Tomato and basil soup with Lancashire cheese croutons
Smooth chicken liver pâté with house chutney and tomato ciabatta
Rose of melon with raspberry sorbet and forest fruits
- MAINS Roast breast of chicken with spring onion and creamed potatoes, tarragon carrots and a red wine jus
Baked haddock, anna potatoes, buttered greens, white wine and chive sauce
Butternut squash and spinach risotto with basil pesto
- DESSERT Vanilla cheesecake with raspberry coulis
Baked apple crumble with English custard
Chocolate panna cotta with vanilla Chantilly
- TEA/ COFFEE AND CHOCOLATE MINTS

OPTION 2

£25

- STARTERS Potato and watercress soup with peas and pancetta
Confit chicken and potato croquette with soy and honey dressing
Garlic mushrooms with stilton cream and herb bread
- MAINS Roasted breast of chicken wrapped in Italian ham, sweet potato
Mash, fine beans, chorizo and pesto cream
Baked fillet of sea bass, crushed potatoes, Mediterranean vegetables, blushed tomato hollandaise
Risotto of forest mushrooms with white truffle oil and parmesan shavings
- DESSERT Chocolate and hazelnut brownie with vanilla Chantilly
Forest fruit cheesecake with raspberry cream
Bread and butter pudding with poached apricots and vanilla sauce
- TEA/ COFFEE AND CHOCOLATE MINTS

OPTION 3

£29

- STARTERS Wild mushroom and tarragon soup
Goats cheese encroute with red onion jam, mixed salad and toasted walnuts
Ballotine of ham hock, pea puree and toasted brioche
- MAINS Roast sirloin of beef with Yorkshire pudding and red wine juices
Grilled fillet of salmon with a prawn and chive risotto, pea shoots and parmesan
Mushroom and spinach wellington, celeriac puree, roasted root vegetables
- DESSERT Sticky toffee pudding with butterscotch sauce and vanilla ice cream
Vanilla crème brûlée and shortbread biscuits
Eton mess- crushed meringue mixed red berries and Chantilly cream
- TEA/COFFEE AND PETIT FOURS