

CHEESE BOARD - £6.25

A selection of cheeses with homemade chutney & biscuits

*Lancashire Blacksticks Blue
Sandam's Smoked Lancashire
Sandam's Tasty Lancashire
Cambazola Brie
Sainte Maure Goat's Log Ash*

FILTER COFFEE & MINTS - £1.50

BUFFET MENUS

Finger Buffet – £10.50

*Pork patties
Mini pork sausages
Chicken goujons with garlic mayonnaise
Filo prawns with Marie Rose sauce
Potato wedges with cream cheese & chive dip
Meat samosa with mint dip
Selection of sandwiches
Open meat sandwiches*

Deluxe Buffet - £15.00

*Dressed salmon & prawn platter
Cold meat platter
Freshly baked bread rolls
Honey glazed sausages
New potatoes
Green salad
Pasta salad
Egg mayonnaise
Caramelised red onion coleslaw
Coronation chicken
Cheese & pate board*

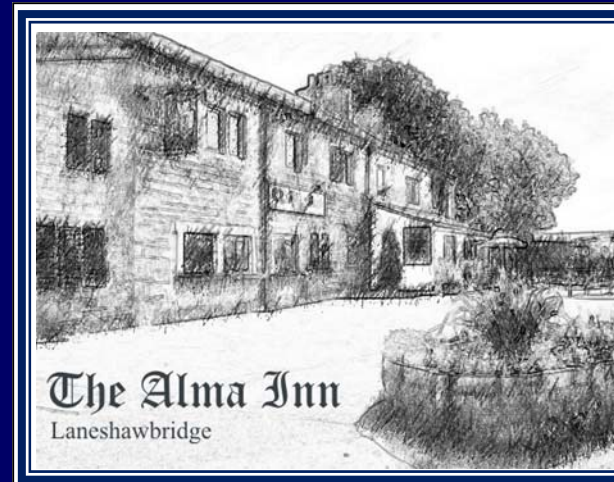
Premier Buffet - £18.50

*Canapés (selection of 3)
Dressed salmon & prawn platter
Cold meat platter
Freshly baked bread rolls
Chicken sate skewers
Filo prawns with lemon & dill Crème Fraîche
Jacket potatoes stuffed with bacon & cheese
Cheese & pate board
Green salad
Crudités with Hoummus & Guacamole
Honey glazed sausages
Fresh fruit kebabs with fruit coulis
Mini cheesecakes*

We also offer the following choices of hot dishes

*Bacon & Sausage Sandwiches £5.50
Pie & Peas £7.50
Chilli & Rice £7.50
Pasta Bolognaise £7.50*

*Depending on your specific requirements or
chosen date, venue event charges may apply.*



Emmott Lane, Laneshawbridge, near Colne
Tel 01282 863447 — Fax 01282 861999 — www.thealmainn.com

***Wedding Breakfast,
Buffet & Function Menu***

Great food & wine, cask ales, open fires ... A real country pub in a great rural location

Ten En-suite Bedrooms | Function Rooms | Wedding Venue

Our aim is to produce seriously good food for every occasion, whatever the size of the party, and so to ensure quality and a high standard of service we recommend you select one starter, one main course and one pudding when planning your event with the options of a vegetarian alternative and an additional pudding for children, however we are happy to accommodate any requirement.

ON ARRIVAL

There is no better way to welcome your guests than with a selection of canapés and complimentary drinks offered upon arrival

A selection of three can be chosen from the following:-

Smoked salmon on crusty bread

Pate & cranberry on crusty bread

Celery, cream cheese & walnut

Smoked cheese, apple & grape chutney on a Miller Damsel Biscuit

Chilli prawn on toast

Mini Yorkshire Pudding, roast beef & horseradish

£4.50 based on a selection per guest

Mini fish & chip cone - £2.50 per guest

Sparkling White or Pink Wine, Buck's Fizz, Bottled Beers, Pimms or Cocktails from £3.00 per guest

STARTERS

SOUP – served with crusty rolls & butter - £4.45

Tomato & Basil

Cream of Mushroom

Leek & Potato

Vegetable

Broccoli & Stilton

Honeydew melon, fresh fruit and fruit coulis - £4.95

Chicken liver pate, homemade chutney & toast - £5.75

Creamy garlic mushrooms - £5.75

Prawn cocktail - £5.95

Smoked & poached salmon tian with crispy salad - £6.25

Oak smoked salmon plate - £6.95

MAIN COURSES

Chicken Forestiere - £12.50

Supreme breast, roasted shallots, mushrooms, garlic, & bacon with roast potatoes & green beans

Salmon Fillet - £12.95

Salmon fillet with a white wine, prawn & dill sauce, crushed parsley new potatoes, & asparagus

Horseradish Sirloin of Beef - £13.95

Sirloin of Beef with Yorkshire Pudding, roast & new potatoes, roast carrots, honey parsnips and red wine gravy

Goosnargh Duck Breast - £14.50

Duck Breast with orange marmalade sauce, roasted new potatoes, roasted shallots and a stuffed mushroom

Lamb Noisettes - £14.95

Noisettes of Lamb with roast potatoes, green beans & tender stem carrots in a port & mint gravy

Fillet of Beef - £19.95

Carved fresh with red wine jus, potato rosti, asparagus wrapped in Parma Ham and roast chantanay carrots with orange glaze

PUDDINGS - All £5.25

Apple Pie

Homemade with whipped cream

Double Chocolate Mousse

White & dark chocolate mousse swirled onto a crunchy biscuit base topped with lightly whipped cream & raspberries.

Alma Mess

A jumble of soft berries, meringue, toffee sauce & whipped cream.

Strawberry Cheesecake

Made with mascarpone, fresh strawberries, vanilla ice cream & strawberry sauce

Sticky Toffee Pudding

Date pudding with a rich toffee sauce topped with a ball of Cheshire Farms ice cream or custard.