

Willington Hall

Meeting & Event Menus

Time for a break? In addition to some fantastic spaces for your delegates, Willington Hall also offers menus full of delicious choices specifically designed for meetings and events hosted at the venue. These include tasty buffets as well as luxurious private dining at Willington Hall.

Buffet Menus

Light Buffet Menus

- Selection of sandwiches with salad garnish
- Mini Dim Sum selection including mini vegetable spring rolls
- Salmon, mushroom and ham and cheese pastries
- Chicken pieces
- Butterflied king prawns
- Mini sausages in marmalade glaze
- Tea and coffee

£15.00 per person

Party Buffet Menus

Main – choose two

- Assortment of finger sandwiches
- Platter of cold meats (mam, salami and parma ham)
- Whole poached salmon
- Chicken legs served plain, or in BBQ or honey and Mustard

Salads – choose two

- Tomato red onion and basil salad
- Beetroot, chickpea and parsley salad
- Green salad
- Moroccan spiced couscous
- Quinoa, sweetcorn and mint

Side Dishes – choose two

- Homemade coleslaw
- Potato salad, spring onions, mustard mayonnaise dressing
- Fries or chips

£17.00 per person

Gourmet Buffet Menus

Main – choose two

- Honey and mustard glazed ham joint
- Slow roasted sirloin of beef
- Whole leg of lamb
- Salmon gravadlax, lemon and dill

Salads – choose two

- Quinoa and aubergine salad
- Pearl barley and beetroot salad
- Heritage tomato and green bean salad
- Puy lentil, feta, peas and mint

Side Dishes – choose two

- Crushed new potato, rosemary, garlic and thyme
- Potato wedges
- Artisan bread basket

£18.75 per person

Hot Buffet

Please choose two dishes

Lancashire Hot Pot

Roasted neck of lamb, roasted vegetables, thick gravy and topped with rosemary potatoes. Served with pickled red cabbage.

Fish Pie

Classic fish pie, creamy white sauce, dill and topped with mashed potato. Served with peas.

Curry

Classic chicken curry, chunks of chicken, onion in a mild but flavorsome curry. Served with rice, chips and naan.

Classic British Pie

Steak and Ale pie, topped with shortcrust pastry, chips and beer gravy on the side.

£19.75 per person

Private Dining Lunch Menu

For groups of 60 or more please select **one option** from each course for the whole party

Included in our prices we offer:

Tea or coffee with chocolate mints
after the meal

Place cards

Use of our cake stand and knife

Table plan

Master of ceremonies

Event coordinator

Personalised printed menus

Two courses £25.00

Three courses £30.00

Starters

Minestrone soup, handmade soft white roll topped with seeds and spices

Chicken liver & smoked bacon pate, toasted crostini, tomato chutney

Crayfish & mango cocktail, brown bread & butter

Beetroot, goats cheese & caramelised red onion tartlet, dressed leaves

Mains

Chicken breast stuffed with red pepper mousse, wrapped in Parma ham

Lyonnaise potatoes, spinach, mild chilli & tomato sauce

Pork tenderloin marinated in salsa verde, Parmentier potatoes, watercress and apple salad

ChalkStream Trout, Mediterranean ratatouille, garlic & herb roasted new potatoes

Vegetable tagine, Moroccan spiced couscous, flatbread

Desserts

Lemon curd cheesecake, Chantilly cream, crushed meringue & raspberries

White chocolate bread & butter pudding, orange custard

Honey & walnut tart, clotted cream

Cheeseboard (£2 p/person supplement) Selection of 3 cheeses, crackers, grapes & celery