

Special Events Packages

Whether you are planning a grand lavish event or an intimate family affair, our special packages are designed to suit every eventuality.



The Celebration Dinner

Served during the afternoon or evening, the dinner caters for your guests who are attending your special celebration.

Consisting of a Three course meal with any extras that you may require, The celebration dinner is the centrepiece of any celebration.

Our Celebration Buffets

Our celebration buffets are an excellent way to celebrate your special occasion in a more informal style with your family and friends.

We have four mouth watering menus for you to choose from or should you prefer you may create your very own buffet from the menu's provided.



Drinks Packages

Silver

Drink on arrival, glass of house wine with the celebration dinner, sparkling wine for the toast £7.95 per guest.

Gold

Drink on arrival, glass of house wine with the celebration dinner, champagne to toast £9.95 per guest

Platinum

Drink on arrival, 2 glasses of wine with the celebration dinner, free flowing house champagne for the top table, champagne to toast £12.95 per guest



The Glenshee Hotel & Leisure

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Special Events £16.50 per guest

**A lovely meal is the perfect way to celebrate a special occasion,
This is why we have developed a traditional menu for your special celebration.**

Appertisers:

Fan of ogan melon

served with fresh strawberries enhanced with a caulis sauce

Prawn & Mango cocktail

Served on a bed of shredded iceberg lettuce and finely diced apple & enhanced with a light cocktail sauce

Pate de champagne

Served with an array of green leaves, cherry tomato, lemon twist & melba toast

Soups

Potato & Leek, Tomato & Basil, Cream of Asparagus, Country Vegetable, Cream Of Mushroom served with crusty bread & croutons

Main Course:

Traditional Roast Beef & Yorkshire Pudding

Baked Fillet Of Chicken served with bacon roll & seasoned stuffing

Roast Leg Of Rosemary Lamb served with fresh mint sauce

Fillet of Salmon Enhanced with a chive butter sauce

All main courses are served with your personal choice of potato's &

seasonal vegetables

Desserts:

Traditional Old English Trifle

Home-Made Apple & Cinnamon Pie Served with whipped cream

Home-Made Strawberry Pavalova

Home-Made Lemon Meringue Pie Served with dairy cream

Fresh Fruit Salad with dairy cream

Light Buffet

£6.25 per person

Selection Of Fresh finger Sandwiches , Luxury Mini Pork Pies, Home Baked Sausage Rolls, Home Made Quiche,

Roasted Chicken Drumsticks, Potato Crisps, Cocktail Sausages With Dip, Spicy Wedges

Should A Sweet Be Required, There Is An Additional Charge Of £1.75 Per Guest

Buffet Menu 1

Roast Turkey - Honey Baked Ham, Roast Beef, Salad Selection, Selection Of Savories,
Home-Made Nuggets Of Chicken , Quiche, Coleslaw & Russian Salad, Egg Mayonnaise,
Luxury Pork Pies, Seasoned chicken, Party Patties, Sausage Rolls, Baby Garlic Potatoes,
Sherry Trifle With Fresh Cream, Fresh Cream Black Forrest Gateau

£9.75 per guest

Buffet Menu 2

Home Cooked Roast Turkey - Honey Baked Ham & Roast-Beef ,
Selection Of Savouries, Assorted Vol - Au - Vents, Salads, Coleslaws & Russian Salad, Savoury
Rice, Egg Mayonnaise , Pate, Party Patties, Mini Luxury Pork Pies, Seasoned Chicken , Home Baked
Sausage Rolls, Oriental Selection , Hot Garlic Potatoes Cheese & Biscuits , Bread Rolls & Butter
Sherry Trifle With Fresh Cream , Fresh Cream Black Forrest Gateau

£10.95 per guest

Buffet Menu 3

Melon,, Fresh Salmon & Prawns, Hot Sirloin Of Beef, Roast Seasoned Chicken , Roast Turkey
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Honey Baked Ham , Selection Of Savouries , Assorted Vol-Au-Vents, Fresh Salads, Coleslaw,
Russian Salad Potato Salad , Oriental Mini Rolls Egg Mayonnaise, Pate With Melba Toast
Assorted Pickles , Luxury Mini Pork Pies , Home Made Quiche, , Home Baked Sausage Rolls
Baby New Potatoes Enhanced With Fresh Butter And fresh Parsley , Assorted Cheese Board ,
Selection Breads, And Butter

Sherry Trifle With Fresh Cream, Fresh Cream Black Forrest Gateau,
Mini Pavlova
£17.95 per guest