



Venue Hire

	April – September (Including December)	October - March
Monday – Wednesday	£1500	£1000
Sunday & Thursday	£2000	£1500
Friday & Bank Holiday Sunday	£4500	£2500
Friday (August)	£5000	
Saturday	£5000	£3500
Dates between 26 th – 31 st Dec	£3500-£5000	

Ceremony Fee: **£500**

Please note that Venue Hire fees for 2018 will be an additional £500.



Drinks Packages

Britannic Drinks Package - £19.95 per person (1 arrival drink per person and a choice of 2 drinks options per event)

Arrival	Prosecco, Pimms, Winter Pimms, mulled cider, bottled beers
Meal	Half bottle of house wine per person during the meal
Toast	Prosecco

Olympic Drinks Package - £22.50 per person (1 arrival drink per person and a choice of 2 drinks options per event)

Arrival	Prosecco, Peach Bellini, Strawberry Bellini, bottled beers
Meal	Half bottle of house wine per person during the meal
Toast	Kir Royale or Rosé Prosecco

JP Morgan Drinks Package - £24.95 per person (1 arrival drink per person and a choice of 2 drinks options per event)

Arrival	Sparkling Rosé , cocktail of preference, bottled beers
Meal	Half bottle from the superior wine selection per person during meal
Toast	House Champagne

Titanic Drinks Package - £27.50 per person (1 arrival drink per person and a choice of 2 drinks options per event)

Arrival	House Champagne, cocktail of preference, bottle beers
Meal	Half bottle from the superior wine selection per person during meal
Toast	Rose Champagne



Wedding Breakfast Options

White Star Package - £34.95 per person (Food Only)

Starters

Your Choice of Soup from our Extensive List
Wild Boar Terrine, Toasted Brioche and Real Ale Chutney
Goats Cheese Salad with Beetroot, Seasonal Leaves and Watermelon
Lemon Scented Prawns with Pickled Cucumber, Cherry Tomatoes, Gem
Lettuce and Cocktail Sauce
Wild Mushroom and Tarragon Pate with Crisp Breads and Garlic and Herb
Crème Fraiche

Main Course

Salmon Fillet with Asparagus Spears, Lemon and Caper Butter Sauce
Supreme of Chicken with a Sweet Mustard Sauce
Spinach and Ricotta Tortellini with White Wine Cream Sauce, Artichokes and
Spring Onion
Rosemary Roasted Rump of Lamb with a Rich Red Wine Jus
Honey and English Mustard Roasted Baby Gammon with Roasting Juices
*All served with Dauphinoise Potatoes, Tenderstem Broccoli, Chantenay
Carrots and Mange Tout*

Desserts

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream
Lemon Tart with Raspberry Coulis and Fresh Berries
Chocolate Tart with Rich Chocolate Sauce and White Chocolate Ice Cream
Raspberry and White Chocolate Cheesecake and Berries
Profiteroles with Dark Chocolate Sauce and Caramel Chunks



The Olympic Package - £39.95 per person (Food Only)

Starters

Your Choice of Soup from our Extensive List
Chicken Liver Parfait with Apple Chutney and Toasted Brioche
Smoked Salmon and Black Pepper Cream Cheese, Rocket and Lemon Oil
Canteloupe Melon with Raspberry Sorbet and Mango Syrup.
Cajun Chicken and Caramelised Onion Salad, Dressed Leaves and Balsamic
Vinegar

Main Course

Supreme of Chicken with Portabello Mushrooms, Pancetta and Creamed
Madeira Jus
Braised Shank of Lamb with Rosemary and Mint Jus
Rosti Crusted Salmon with Tender Green Vegetables and Mustard Cream
Wild Mushroom and Spinach Pancake with a Watercress Sauce
Pan Fried Cutlet of Pork, Caramelised Apple and Calvados Sauce
*All served with Dauphinoise Potatoes, Tenderstem Broccoli, Chantenay
Carrots and Mange Tout*

Desserts

Pina Colada Cheesecake with Pineapple Coulis
Black Forest and Kirsch Truffle Gateaux, Cherry Syrup
Rich Chocolate Sacha Torte with Dark Chocolate Sauce
Warm Apple Crumble Tart with Vanilla Anglaise
Raspberry Pavlova with Fresh Whipped Cream



The Britannic Package - £44.95 per person (Food Only)

Starters

Your Choice Of Soup from Our Extensive Selection
Confit Chicken and Pistachio Terrine with Toasted Brioche and Peach
Chutney
Warm Goats Cheese and Caramelised Onion Tart with Balsamic Reduction
Smoked Salmon and Prawn Salad with Russian Dressing and Brown Bread
Blinis.
Assiette of Chilled Fruits and Sorbet, Berry Coulis and Fruit Syrup.

Main Course

Corn Fed Chicken Breast Wrapped in Parma Ham with a Stilton and Port
Sauce
Roast Sirloin of Beef with Yorkshire Pudding and a Rich Red Wine Sauce
Rack of Lamb with Rosemary and Thyme Crust, Veal Jus
Grilled Rock Bass with Sauce Vierge and Fresh Asparagus
Roasted Pork Belly with Sweet Red Wine Jus
*All served with Dauphinoise Potatoes, Tenderstem Broccoli, Chantenay
Carrots and Mange Tout*

Desserts

Mini Croquembouche with Dark Chocolate Sauce
Apricot, Honey and Almond Delice
Hazelnut and Caramel Praline Pavlova with Butterscotch Sauce
Banoffee Cookie Crumble Cheesecake with White Chocolate Anglaise
Raspberry Brulee Tart with Raspberry Coulis



The Titanic Package - £49.95 per person (Food Only)

Starters

Lobster Bisque with Chive Crème Fraiche
Smoked Chicken with Mango and Chilli Salsa Dressed Leaves and Crisp Bread
Wild Mushroom and Basil Risotto with Truffle and Shaved Parmesan
Rosemary and Sea Salt Focaccia with Grilled Asparagus, Poached Quails Egg
and Hollandaise
Pan Fried King Prawn Skewers with Chilli and Garlic, Lemon and Herb Cous
Cous

Sorbet

Choose from our list of Sorbets

Main Course

Noisette of Lamb with Baby Vegetables and Boulangere Potatoes with Veal
Glace
Corn Fed Chicken Breast, Stuffed with Wild Mushroom and Wrapped In Parma
Ham, Mushroom and Tarragon Cream Sauce. Served with Wilted Greens and
Dauphinoise Potato
Fillet of Beef with Foie Gras and Rossini Sauce, Grain Mustard Crushed
Potatoes and Tenderstem Broccoli
Breast of Goosnargh Duck with Cherry and Kirsch Sauce, Sliced Saute
Potatoes, Buttered Kale, Spinach and Savoy Cabbage
Ravioli of Roasted Squash, Baby Spinach and Sweet Potato. Watercress and
Garden Pea Sauce

Desserts

Pistachio Gateaux with Whisky Cream and Toasted Pistachios
Italian Tiramisu Torte with Coffee Syrup and Chocolate Shavings
Malteser Cheesecake with a Malt Crème Anglaise
Warm Pear and Almond Tart with Clotted Cream Ice Cream
Chocolate and Grand Marnier Truffle Cheesecake with Brandy Clotted
Cream



Evening Buffet Options

Option One: Finger Buffet - £16.50 per person

Assorted sandwiches on white and brown bloomer bread. Includes **three** of the following fillings: Tuna and Spring Onion Mayonnaise, Roast Ham and Whole Grain Mustard, Cheese and Pickle and Roast Beef and Horseradish Mayonnaise.

You can also choose **three** from the following:

All served on Crunchy Ciabatta or Rustic Baguette

Tandoori Chicken

Ham and Sweet Chilli

Smoked Salmon and Chive Crème Fraiche

Mature Cheddar and Red onion

Tuna and Sweetcorn

BBQ pulled Pork

Cheshire Cheese and Grape

Greenland Prawn and Cocktail dressing

Beef Pastrami and Piccalilli

Roasted Pepper and Houmous

Includes Potato Salad, Coleslaw, Mixed Leaf Salad and Potato Wedges.

Option Two: Finger Buffet - £18.50 per person

Assorted sandwiches on white and brown bloomer bread. Includes **three** of the following fillings: Tuna and Spring Onion Mayonnaise, Roast Ham and Whole Grain Mustard, Cheese and Pickle, Roast Beef and Horseradish Mayonnaise, Prawn Marie Rose, Chicken Caesar, Roast Pepper and Houmous, Italian Meats and Pickles.

You can also choose **three** from the following:

Mini Fish and Chips	Vegetable Kebabs
Onion Bhajis with Raita	Vegetable Spring Roll with Sweet Chilli
Prawns in Filo Pastry	BBQ Chicken Wings
Garlic Bread	Minted Lamb Kofte Kebabs
Chicken Tandoori Kebabs	Smoked and Preserved Fish Platter.
Vegetable Pakoras	Continental Meat Platter
Tomato and Red Onion Bruschetta	Goats Cheese and Sun Dried Tomato Tart.

Includes Potato Salad, Coleslaw, Mixed Leaf Salad and Potato Wedges.

Option Three: Mini Buffet - £15.95 per person

Mini Chicken Skewers, Mini Hot Dogs, Mini Slider Burger, Mini Fish and Chips

Served with Salad and Potato Wedges.

Option Four: Fork Buffet - £21.00 per person

Please choose **two** from the following:

Penne Pasta Carbonara
Spaghetti Bolognese
Chicken Madras with Pilaf Rice
Traditional Scouse with Pickled Red Cabbage
Chicken Stir-Fry with Honey and Soya
Classic Mushroom Stroganoff with Braised Rice
Mozzarella and Tomato Glazed Chicken
Braised Beef Bourguignon
Sweet Potato and Spinach Curry with Pilaf Rice
Chilli Con Carne with Braised Rice
Baked Salmon with a White Wine and Leek Cream
Honey and Grain Mustard Pork Loin Steak with Root Vegetables
Spaghetti and Meatballs
Baked Lasagne with Garlic Bread
Moroccan Lamb Tagine with Savoury Cous Cous
Roasted Greek Chicken with Olives and Feta Cheese
Lemon Chicken with Egg Fried Rice
Grilled Minute Steak with Red Onion Marmalade
Pork Stir Fry with Noodles in a Sweet and Sour Sauce

All fork buffet options come with:

Assorted Breads and Flavoured Butters
Roasted New Potatoes
Assorted Salads to include from – Coleslaw, Potato Salad, Pesto Pasta Salad, Rice Salad, Chilli Noodle Salad, Mixed Leaf Salad, Cous Cous Salad.
Dips and Sauces

If you want to add dessert:

Chocolate tart - £2.50
Lemon tart - £2.50
Raspberry cheesecake - £2.50
Fruit salad - £1.50
Tiramisu - £2.50
Profiteroles - £2.50

(Prices above are extra per person)