

leighsportsvillage

*Wedding Menus
2024 and 2025*

Please note all prices are inclusive of VAT and are based upon 2024 prices, therefore an increase may apply for 2025 subject to inflation rates ...

Drinks Menu

Reception Drinks

Choose one drink option, per person, from the following :
(included for the evening package only, add to your complete or twilight package for only £6.00 per person)

Glass of house wine

Bottle of beer

Glass of prosecco

Glass of sparkling rose

Not included in the evening drinks package:-

Mojito

Pimm's & lemonade

Gin and tonic

Strawberry bellini

For your tables

Add a little something to keep the good times flowing ...

Bottle of house wine £25.00 each

Bottle of prosecco or sparkling rose £30.00 each

Bucket of 10 beers £45.00 each (mix of Coors, Estrella and San Miguel)

Table bundles £75.00 each (this includes a bottle of red and white house wine, 5 bottles of beer and 2 J20s).

Favours

Replace the traditional wedding favour with one of our personalised drinks tokens designed to match your colour scheme. If purchased, you must provide 1 per guest. Your guests may redeem their token at the bar for a drink of their choice from: draft beer, cider, a glass of house wine or soft drink for £6.00 per person.

Canapes

Why not treat your guests to a selection of our delicious canapes?

A choice of 3 canapes per person are included within the Twilight package

Yorkshire pudding, roast beef, horseradish mayonnaise

Scottish smoked salmon mousse, wholemeal croute

Mini Lancashire cheese on toast (V)

Savoury tartlet with caramelised red onion

Asparagus with either a Parma ham, or leek tie with extra virgin olive oil (V, VG)

Tempura king prawn, tartare sauce (V)

Add to the complete or evening reception packages for only £7.00 per guest (x3 per head included)

Wedding Breakfast Starters

Chef's homemade soup from the below selection,
with sourdough bread (V, Ve, GF) (please select one soup for all guests)

- Rustic tomato and basil
- Field mushroom and rosemary
- Butternut squash and chilli
- Carrot and coriander
- Leek and potato
- Cream of winter vegetable

Rustic pate, toasted croutes, onion relish

Sourdough, tomato, basil & red onion bruschetta (V, Ve)

Chicken Caesar salad

Home made fishcake with warm tartare sauce

Dietaries:

GF= Gluten Free V= Vegetarian Ve= Vegan DF= Dairy Free

Please be advised that we can not guarantee that any menu will be completely free from any allergens. Always discuss your dietary requirements with our Special Events Coordinator.

Wedding Breakfast Main Courses

Roast chicken, stuffing, roast potatoes, pigs in blankets, seasonal vegetables & roast chicken gravy

Roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables and beef gravy

Pan fried sea bass, wilted spinach, potato and chive puree, shallot and red wine sauce (DF, GF)

Slow cooked beef in red wine, leek & potato rosti, roasted root vegetables (DF, GF)

Lemon and rosemary butter roasted chicken, new potatoes, tapered broccoli and garden carrots, mushroom sauce

Risotto of woodland mushrooms (V, Ve, GF)

Roasted Quorn fillet served with stuffing, mashed potatoes, seasonal vegetables and gravy (V, Ve, GF)

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Wedding Breakfast Desserts and Additional Courses

Desserts

Melting dark chocolate fondant, white chocolate sauce, vanilla cream

Sticky toffee pudding with butterscotch sauce

Summer berry Eton mess

Baileys white chocolate torte, chocolate ganache and caramel crumb

Individual manchester tart served with a toasted coconut cream

Additional Courses

Tea or coffee £2.00 per person

Tea or coffee and mints £2.50 per person

Tea or coffee and chocolates £2.50 per person

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Wedding Breakfast Children's Options

Starters

- Garlic bread with cheese
- Chicken skewers with barbeque dip
- Melon fingers with strawberry sauce

Mains

- Barbeque chicken fajitas
- Sausage, mash and peas
- Chicken dippers, chips and beans
- Penne Bolognese with garlic bread

Desserts

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Evening Buffet

The three below menus are included for the complete, twilight and evening packages. Please choose one of the following.

The Local's Feast

Choose one of the following dishes:

- A) Lancashire beef hot pot with crusty bread
- B) Lobby with pickled cabbage (can be made vegetarian)
- C) Chicken curry with rice & naan bread (can be made gluten free)

Served alongside:

Triple cooked chips (V, Ve, GF, DF) and traditional accompaniments

Light Finger Buffet

A selection of sandwiches

Sausage rolls

Mini cheese and onion pasties (V)

Mini meat pasties

Margarita pizza slices (V)

Pepperoni pizza slices

Nachos and dips (V)

Triple cooked chips (V, Ve, GF, DF)

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Hot Buffet

- Hot butter puff pastry sausage rolls
- Vegetarian quiche (V)
- Cheese and garlic toasted ciabatta (V)
- Pulled tender beef tortillas, tomato, avocado and coriander salsa
- Vegetable tortillas, tomato, avocado and coriander salsa (V, Ve)
- Triple cooked chips (V, Ve, GF, DF)
- Mixed salad (V, Ve, GF, DF)

Vegan Selectors (V, Ve)

Substitute a dish or add any of the below selectors to your chosen buffet menu, to provide a wider variety of options for your vegan and vegetarian guests.

An additional charge of £2.50 per person per item applies.

- Quorn jumbo vegan sausage roll
- Tempura vegetables with a hoisin and soy dip
- Selection of vegan Indian bites
- Selection of vegan sandwiches
- Vegan arancini

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