

SINCE



1885

WEST TOWER

MENU

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AT WEST TOWER WE PRIDE
OURSELVES IN OFFERING
EXCEPTIONAL FOOD & SERVICE
ON YOUR WEDDING DAY

To help you create your bespoke wedding menu, we have put together a selection of favourite dishes from elegant canapés to delicious starters, main courses and puddings.

As your grand finale, we also offer a choice of inspirational evening menus and of course, a varied wine list

It's time to eat....drink....and get married!



CANAPÉS

Mini Yorkshire Pudding and Rare Roast Beef

Topped with Caramelised Red
Onion

Wiltshire Ham & Cream Cheese Crostini

Chicken & Smoked Bacon Tartlet

Smoked Salmon, Crème Fraiche & Spring Onion Tartlet

Sunblushed Tomato & Cream Cheese Crostini (v)

Caramelised Red Onion & Blue Cheese Tartlet (v)

Lancashire Cheese & Spinach Wellington (v)

Shot of Soup (v)

Red Pepper, Cucumber & Tofu Skewers (vegan & dairy free)

Your choice of any three
Canapés are included.

Fish, Chips & Mushy Peas

Mini Beef Burger

Peppered Steak and Chips

TO START

Watermelon, Feta and Pumpkin Seed Salad

Dressed with Pomegranate Syrup (v)

Smoked Salmon, Mascarpone, Rocket and Dill Tartlet

Served with a Lemon & Caper
Dressing

Ham Hock Terrine

Served with Piccalilli and finished
with a Pea Shoot Salad

Bury Black Pudding

Served on a Chive Potato Cake,
topped with Soft Poached Egg,
dressed with Pepper Corn Sauce

Potted Crab & Smoked Mackerel Pickled Red Onion & New Potato Salad

Served with Lemon & Thyme Croutes

Smooth Chicken Liver Parfait

with Red Onion Marmalade &
Toasted Brioche

Classic Eggs Benedict

Cured Ham on a Toasted Muffin
topped with Soft Poached Egg,
finished with Hollandaise Sauce

Baby Goats Cheese in Breadcrumbs

Served with a Fig Salad & Balsamic
Croutes (v)

TO START

Roasted Sweet Potato Soup

Served with Spring Onion Crème
Fraiche (v)

Wild Mushroom Soup

With Truffle Oil Croutons (v)

English Pea & Ham Hock Soup

Topped with pulled Ham

Broccoli & Blue Cheese Soup

Served with a Blue Cheese Beignet
(v)

Leek & Potato Soup

Finished with Pancetta Lardons
and Smoked Cream (v)

Roast Tomato & Red Pepper Soup

Served with Basil Mascarpone (v)

You can enhance your
menu by adding a soup
course

(v) = vegetarian

TO FOLLOW

Roast Chicken Crown

Filled with Sage & Onion Stuffing, wrapped in Pancetta, served with Roasted Potatoes, Market Vegetable Bundle and Rich Meat Gravy

Roast Chicken Supreme

Served on a bed of Creamy Mashed Potato, Confit Tomato, Green Bean Bundle and finished with a Peppercorn Sauce

Roast Black Angus Silverside Beef

Served with Yorkshire Pudding, Roasted Potatoes, Market Vegetable Bundle and Rich Meat Gravy

Pancetta Wrapped Pork Fillet

Served with Fondant Potato, Honey Glazed Parsnips, Green Bean Bundle and Cider Apple Sauce

Wild Mushroom Risotto

With Parmesan & Truffle Oil (v)

Plum Tomato Tarte Tatin

Topped with grilled Goats Cheese Served with a Fig & Rocket Salad (v)

Roasted Vegetable & Lancashire Cheese Wellington

Served with Roasted Potatoes, Market Vegetable Bundle and Vegetarian Gravy (v)

Grilled Salmon Fillet

With Crushed New Potatoes, Wilted Spinach & Chive Butter

Grilled Fillet of Seabass

Set on Parmesan Mash with sautéed Samphire & Sauce Vierge

Braised Lamb Shank

Served on a bed of Wholegrain Mustard Mash, Market Vegetable Bundle and Lamb Jus

Rack of English Lamb

Accompanied by Dauphinoise Potatoes, Roasted Shallots, Baby Carrots, finished with Redcurrant Jus

You are able to adapt your menu to your own preference

Feel free to add a different sauce or change your dishes accompaniments

We can adapt each dish to ensure it is suitable for any allergy or dietary requirement

Please note some of our dishes throughout this menu may contain traces of nuts

Offer your guests a choice menu

Choose three of our delicious starters, mains and desserts
All pre-orders must be submitted 4 weeks prior to your day

TO FINISH

Chocolate Plant Pot

White & Dark Chocolate Mousse with Dark Chocolate Soil finished with Mint and Strawberries

Raspberry & Lime Panna Cotta

Topped with Raspberry Gel, served with a Coconut Biscuit

Lemon Meringue Pie

Lemon Tart topped with crispy French Meringue, served with Fresh Raspberries

Classic Crème Brulee

Served with Fresh Berries and Edible Flowers

Baked White Chocolate & Lemon Cheesecake

Served with Blueberry Compote

Apple & Blackberry Crumble

Served with Crème Anglaise

West Tower Chocolate Brownie

Served with a Toffee & Honeycomb Pot and Vanilla Ice Cream

West Tower Assiette

Choose 3 of the following mini desserts:

Crème Brulee

Apple & Blackberry Crumble

Chocolate Brownie

Victoria Sponge

Lemon Meringue Pie

Chocolate Plantpot

White Chocolate & Lemon baked Cheesecake

Egg Custard

Banoffee Profiterole

CHEESE BOARD

Enhance your package by adding an additional cheese course to your wedding breakfast

Chefs Choice of English & Continental Cheese served with homemade chutney, grapes, celery and selection of biscuits

TEA & COFFEE

Following your wedding breakfast your guests will all enjoy their choice of freshly brewed coffee or selection of tea served with freshly baked shortbread.

Substitute your shortbread for Petit Fours. Choose 2 of the following: **Chocolate Truffles, Vanilla Fudge, Gingernut Creams**

We are very proud that all our desserts at West Tower are freshly prepared in house by our own Pastry Chef

EVENING FOOD

HOG ROAST

Locally Sourced Hog Cooked
and Pulled By Our Chef

Sage Roasted New Potatoes

Caramelised Onions

Fresh Coleslaw

Garden Salad

Apple Sauce

Sage & Onion Stuffing

Muffin Man Muffins

BBQ MENU

Quarter Pounder Beef Burgers

Cumberland Sausages

Barbeque Glazed Pork Ribs

Mature Cheddar, Monterey Jack

Gherkins, Smoked Bacon,

Corn on the Cob

Spiced Potato Wedges

Caramelised Onions

Fresh Coleslaw

Pasta Salad

Muffin Man Muffins

LIGHT BITES BUFFET

Included for your guests as part of
our 'Classic' Wedding Package is
the Light Bites Buffet.

Your choice of any 3 of the below
which are circulated for you and
your guests, during your evening
reception.

Bacon Muffins

Sausage Muffins

Beer Battered Fish and Chip Cones

Sun Blushed Tomato & Mozzarella
Bruschetta

Cheese and Ham Paninis

Pepperoni Pizza Rolls

Mini Cheese Burgers

Your choice of any three
Light Bites are included

WEST TOWER BUFFET

Assorted Sandwiches and Wraps

Honey & Mustard Glazed Ham
Platter

Piri Piri Glazed Chicken Drumsticks

Sticky Cumberland Sausages

Muffin Man Handmade Pork Pies

Selection of Quiches

New Potato Salad with Spring
Onion

Pasta Salad

Garden Salad

CAKE OF CHEESE

Something a Little Different...

**Our Chef can create
a stunning Cake of Cheese**

Fully decorated with fruit, served
with homemade Relishes,
Chutneys, Jams, Crackers and
Crusty Bloomer Bread.

Perfect as an alternative to a
traditional Cake or an eye catching
centre piece to your Evening
buffet

DRINKS

WELCOME

Chilled Glass of Brut Cava

Rosé Cava

Kir Royal

**Raspberry, Strawberry
or Peach Bellini**

Bottle of Peroni

Pimms

Brut Prosecco

Rosé Prosecco

Champagne

Bottega Gold Prosecco

Bottega Rosé Prosecco

THE ULTIMATE DRINKS PACKAGE

Offer your guests the very best welcome or toast drink in the house, or why not both!

Laurent-Perrier Brut

With its composition marked by a high percentage of Chardonnay, Laurent-Perrier Brut offers freshness, lightness and elegance, consistently showcasing the essential qualities sought by Laurent-Perrier.

Laurent-Perrier Rose

Unique in terms of its history, the way it is made, and the design of its bottle. This daring wine combines real structure with freshness and a soft, vinous character. In its elegant bottle inspired by the times of French King Henri IV, Cuvée Rosé Laurent-Perrier soon made a name for itself worldwide.

TO TOAST

Chilled Glass of Brut Cava

Rosé Cava

Brut Prosecco

Rosé Prosecco

Champagne

Bottega Gold Prosecco

Bottega Rosé Prosecco

WINE LIST

WHITE

**Pleyades Campo De Borja
Macabeo/Chardonnay**
Spain

**Roos Estate
Sauvignon Blanc**
South Africa

Cortefresca Pinot Grigio
Italy

El Coto White Rioja 2015
Spain

**Saxton Bridge Marlborough
Sauvignon**
New Zealand

Sixteen Ridges Bacchus White
England

Little Beauty Sauvignon Blanc
New Zealand

**Chablis Louis Moreau
Vignes Blanches**
France

RED

Roos Estate Shiraz
South Africa
Las Montanas Merlot
Chile

Para Dos Malbec
Argentina

El Coto Crianza 2012
Spain

Mountadam Shiraz
Australia

Sixteen Ridges Pinot Noir Early
England

Intellego Kedunga Red Blend
South Africa

Little Beauty 2015 Pinot Noir
New Zealand

ROSÉ

**Pleyades Campo De Borja
Garnacha Rosado**
Spain

**Cortefresca
Pinot Grigio Rosé**
Italy

**Hilmar Springs
Blush Zinfandel**
California

El Coto Rose 2015
Spain

OPTIONAL EXTRAS TO DRINK

ADDITIONAL DRINKS

**Peach, Raspberry
or Strawberry Bellini**

Kir Royal

Brut Cava

Pimms

Bucket of 5 Chilled Peroni

**Bucket of 5 Chilled San Miguel
Fresca**

Cosmopolitan

Whiskey Sour

Jager Train

FAVOUR PACKAGE

**Struggling for ideas for your
wedding favours? We've got it
covered!**

Offer your guests a West Tower drinks token and let them choose their own drink at the bar!

You can also use your drinks token to give your guests a gin bar, cocktail hour, whatever your preference!

Frozen Cocktails

Our machine can provide 70 cocktails. Your choice of 35 of each or 70 of one cocktail

We offer a selection of miniature bottles for you to choose as a wedding favour to present to your guests

We are happy to adapt any drinks package to suit your requirements.

CIGARS & BRANDY

Brandy is the traditional drink to have with cigars. This is largely because of timing – both were usually taken after meals, and so they naturally became linked. Arguably, there is no better drink to combine with a cigar after a meal.

Our package especially for the grooms party is a perfect way to get your party started or even finish your evening!

CASK ALE

Choose from Timothy Taylor's Landlord or Sharp's DoomBar provided with a 72 pint barrel along with all pumps & installation

BUCKS FIZZ BREAKFAST

What better way to celebrate your first morning of married life than with a celebratory glass of fizz with your nearest and dearest over breakfast.

OPTIONAL EXTRAS TO EAT

SWEET TREATS

We're happy for you to enjoy a selection of treats or indulge in just one. All our desserts are freshly made at West Tower by our very own Pastry Chef and are cooked in batches which vary per treat.

These treats are perfect either as an addition to your buffet or why not provide the children with their very own special canapes!

Milk or White Chocolate Cookies

**Scones with Clotted Cream
& individual pots of Strawberry Jam
(your choice of plain or fruit scones)**

Milk or White Chocolate Profiteroles
Filled with fresh cream

Mini Chocolate Brownies
Covered with toffee sauce topped
with Honeycomb

SWEET TREATS

Mini Victoria Sponge
filled with Vanilla Buttercream &
Strawberry Jam

Mini Cheesecakes
Your choice of flavours
Blueberry & Vanilla
Toffee & Honeycomb
Raspberry & Lemon
Mixed Berry
If your favourite isn't listed, please ask!
Your choice of up to 3 flavours

LATE NIGHT FEAST

Served when the bar is closed for
your resident guests.

Basket of Muffin Bread
Meat Platter of Turkey & Ham
Platter of sliced Cheddar cheese
Pork Pies served with selection of
Tomato & Brown Sauce
BBQ Chicken drumsticks
Tortillas with a selection of dips
Selection of Cream Cakes