

# Baby Shower

## PACKAGE

**Maximum guest number for a formal sit down meal with space for a DJ and dancing area is 70 guests in the Woodland Room only.**

**Maximum guest number for a normal sit-down meal without space for a DJ and dancing area is 125 guests in the Woodland Room only.**

**Please note the DJ or evening entertainment is not included in the package.**

## ROOM HIRE

**12noon - 5pm**

Woodland Room: £195 (maximum 150 guests)

Oakland Room: £165 (maximum 60 guests)

Dining Room £125 (maximum 40 guests)

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## ROOM HIRE

**6pm-12.45am**

Woodland Room: £295 (maximum 150 guests)

Oakland Room: £265 (maximum 60 guests)

Dining Room £150 (maximum 40 guests)

# BUFFET OPTIONS

**£17.50 per person**

Choose a maximum of 2 options. Minimum 30 portions of each option.

- Steak and ale pie, mushy peas, triple cooked chips
- Chicken, ham and leek pie, mash, sautéed greens
- Beeston lamb hot pot, suet crust, pickled onions, braised red cabbage, crusty bread
- Honey glazed gammon, cheddar mash, garden peas
- Hot beet and onion baguette, skin on fries, horseradish mayonnaise
- Pulled pork barm, stuffing, apple sauce, triple cooked chips
- Frito misto of fish and seafood, skinny fries, garlic aioli, pea salsa, fresh lemon
- Italian style chicken and sausage, red wine and tomato ragu, roasted new potatoes, focaccia
- Butternut squash, chickpea and spinach masala, fragrant rice, naan bread
- Mediterranean vegetable lasagne, salad, garlic bread

# SANDWICH BUFFET

**£16.50 per person**

Includes:

- Chefs selection of open, closed and wrapped sandwiches
- Thick cut chips
- Homemade sausage rolls
- Mixed salad
- House slaw

**£19.50 per person**

Includes the Sandwich Buffet plus:

- Salt and peper chicken wings and chicken strips

# DESSERT NIBBLES

**£3 per person**

Includes:

- Chocolate brownie
- Flapjack
- Fruit and nut tiffin

# AFTERNOON TEA

£19.50 per person

Includes:

## Sandwiches

- Three cheese and red onion sandwich
- Egg mayonnaise and chive sandwich
- Poached salmon and cucumber sandwich
- Sweet chill chicken wrap
- Honey mustard ham sandwich

## Cakes

- Scone, jam and cream
- Chocolate brownie
- Fruit and nut tiffin
- Flapjack

## Add Prosecco

£26.95 per bottle (6 x 125ml flutes)

# THREE COURSE MEAL

## Menu One

£28 per head

Choose one starter, one main and one dessert for all guests. Dietary requirements, vegetarians and vegans will be catered for separately.

### STARTERS

- Cream of vegetable soup, fresh garden herbs
- Whipped feta, beetroot and watermelon salad, balsamic
- Chinese chicken skewers, sesame salad, sweet chilli
- Goats cheese hash brown, spring onion salad, tomato sauce, vinaigrette

### MAINS

- Roast chicken, herb roasted new potatoes, savoy cabbage, baked carrot, chicken gravy
- Roast loin of pork, sage and onion mash, honey and mustard root vegetables, cider sauce
- Mediterranean vegetable gnocchi, garlic ciabatta, roasted vine tomatoes

### DESSERTS

- Sticky toffee pudding, caramel sauce, lotus crumb, vanilla ice cream
- Black forest brownie, macerated cherries, chocolate sauce, toasted almond ice cream
- Jam sponge pudding, pouring cream, granola and fresh strawberries
- Cappuccino creme burlee, Irish cream, chocolate crumb and homemade biscuit

# THREE COURSE MEAL

## Menu Two

£33 per head

Choose two starters, two mains and two desserts for all guests. Dietary requirements, vegetarians and vegans will be catered for separately.

### STARTERS

- Roasted vine tomato soup, basil, pesto
- Three cheese portabella mushroom, ciabatta crumb, sun blushed tomato dressing
  - Pulled pork croquette, bacon jam, apple butter
- Peppered mackerel, horseradish potato, pickled cucumber, egg and watercress

### MAINS

- Beer braised brisket, buttered mash, roast carrot and parsnip, caramelized baby onions, ale gravy
  - Fillet of plaice, tartar potato cake, samphire, lemon butter sauce
- Breast of chicken, dauphinoise potato, garlic green beans, butternut puree, smoked bacon, pea veloute
- Puff pastry tart, chickpea houmous, honey harissa carrots, Greek yoghurt, herb salsa

### DESSERTS

- White chocolate cheesecake, raspberry sorbet, raspberry gel, raspberries
- Cinnamon apple and golden sultana crumble chopped nuts and vanilla custard
- Lemon and blueberry Eaton mess, lemon curd, blueberry compote, ice cream and meringue
- Orange and chocolate chip bread and butter pudding, Clotted cream ice cream, marmalade anglaise

# Accommodation

## PRICES

Beeston Manor has 14 en-suite bedrooms that you or your guests are welcome to book (depending on availability). Guests pay for their bedrooms upon check-in. There is a £25 deposit per room to secure the booking.

Prices included a full English breakfast and VAT at the current rate.

### 2024 & 2025 RATES

-Double: £145

-Single: £95

-King Size: £155

-Z-Bed or sofa bed supplement charge for one guest: £30

-Z-Bed or sofa bed supplement charge for second child: £7.95

# Deposit

## AND PAYMENTS

Please note there is a minimum spend of £495

### Provisional Booking

You can reserve your preferred date provisionally for 7 days with no obligation or cost.

### Deposit

We require a non-refundable £100 deposit along with the signed hard copies/electronic of the booking form and signed terms and conditions to secure a date for your event.

### Balance

28 days before your event the full balance is due

Our prices include VAT at the current rate.

# Contact

## DETAILS

Beeston Manor,  
Quaker Brook Lane,  
Hoghton,  
Preston,  
Lancashire,  
PR5 0RA

[info@beestonmanor.com](mailto:info@beestonmanor.com)  
01254 851996  
[www.beestonmanor.com](http://www.beestonmanor.com)



