



TWELVE
EVENT MANAGEMENT
FOOD | PARTIES | DESIGN

WEDDING MENUS

THE GLASS HOUSE STAINING LODGE

2019

if you would like any further suggestions for your event, or have any dietary requirements, please do not hesitate to ask

all prices are inclusive of VAT

TWELVE EVENT MANAGEMENT are delighted to be a recommended caterer at the The Glass House, Staining Lodge.

At the heart of our outside catering business is our award-winning restaurant, located, at Marsh Mill Village, Thornton, Lancashire. Opened in March 2000, the restaurant has won numerous awards, including Lancashire Restaurant of The Year, Two AA Rosettes (since 2007), A Michelin Bib Gourmand (since 2005).

With this wealth of experience in the catering and leisure industry there is no doubt that the team at Twelve provide both exceptional service and fabulous quality food.

We are self-confessed 'foodies' with a reputation for creativity and culinary excellence. Our award-winning chefs are passionate about developing ever more appetising menus. They love to experiment especially with local produce and they understand just how important it is to create and present exquisite food.

We have a reputation for excellence. We have committed time and energy in training our staff to be attentive, efficient and charming. Our hospitality staff are highly praised for their energy, skill and diplomacy. Whether the occasion is formal or informal, they will offer a peerless standard of service delivered in a friendly attentive manner.

Our event team are creative, experienced, knowledgeable and imaginative. They are easy to work with, personable, responsive, efficient, extremely well informed and above all highly professional.

**"ATTENTION TO DETAIL IS ESSENTIAL IN PLANNING ANY EVENT AND
TWELVE EVENT MANAGEMENT IS METICULOUS THROUGHOUT ITS ORGANISATION."**

We would be delighted to discuss your wedding menu with you and offer some initial ideas for your day. Should you wish us to design a menu we would be pleased to create some bespoke menus for your perusal.

THE PLATINUM MENU

please select one soup or starter, main and sweet for your entire party, plus a vegetarian alternative where necessary, coffee and blackpool rock included

SOUPS

leek and potato, lancashire cheese rarebit (v)

roasted parsnip, curry oil (v)

blackpool tomato and roasted red pepper, basil oil (v)

STARTERS

ballotine of ham hock and parsley, pineapple chutney, toasted brioche

trio of compressed melon, champagne jelly, blackcurrant sorbet, baby basil (v)

mrs kirkham's lancashire cheese soufflé, rarebit cream sauce, beetroot and watercress (v)

chicken liver and honey parfait, red onion jam, crusty bread

heritage tomato salad, buffalo mozzarella, tapenade, parmesan and basil (v)

asparagus and vine tomato salad, mayonnaise foam, ham and cheese toastie

goats cheese and caramelised red onion tart, rocket leaves, pesto, balsamic glaze (v)

traditional prawn cocktail, apple gel, croutons, spiced tomato and brandy mayonnaise

all starters and soups served with house baked breads and butter

MAINS

escalope of scottish salmon, steamed leeks, crushed spring onion potatoes, mussel and vanilla veloute

roasted breast of chicken, jerusalem artichokes, gnocchi, salsify, cep and truffle veloute

roast chicken breast, dukka crumb, fondant potato, stem broccoli and cabernet sauvignon jus

chicken "kiev", white onion and garlic puree, dauphinoise potatoes, basil pesto

honey glazed pork belly, grilled blackpudding, apple gel, creamed mash potato

pressed shoulder of lamb, rosemary dauphinoise, madeira braised celery, roasting juices

40 hour cooked beef breast, fondant potato, parsnip puree, green beans, chantenay carrots

daube of beef à la bourguignon, truffled potato, baby carrots and onions

SWEETS

sticky toffee pudding, toffee sauce, sticky toffee ice cream

'chocolate garden' pot, berries, mousse, soil

'knickerbocker glory', vanilla bean crème brûlée, summer berries and strawberry ice cream

lemon tasting plate, lemon and gin panna cotta, tart au citron, lemon curd ice cream

white chocolate and strawberry cheesecake, honeycomb, basil

apple and vanilla panna cotta, cinnamon sugared mini doughnuts

AFTER

tiki fair-trade coffee, lancashire tea, blackpool rock

VEGETARIAN MENU

please select one vegetarian starter from the platinum starter menu and one main course dish from the vegetarian main course selection below for all your vegetarian guests.

MAINS

vegetable lasagne - grilled aubergine, courgette and peppers, tomato sauce, basil, balsamic syrup

roasted beetroot risotto, ribblesdale goats cheese, white balsamic reduction

warm sweet potato, leek and pepper tartlet, smoked cheese rarebit, spinach and watercress salad

ravioli of seasonal wild mushrooms with parmesan crumbed hens egg, buttered spinach, truffle hollandaise

vegetable, mushroom and cream cheese strudel, buttered spinach, nutmeg veloute

spring vegetable pearl barley risotto, asparagus, artichokes, fresh broad beans and peas, mascarpone and parmesan

roast garlic and lentil 'kiev', sautéed greens

JUNIOR MENU

please select one starter and one main course dish for all your junior guests.

STARTERS

melon or tomato soup or garlic bread

MAINS

chicken nuggets, chips and baked beans or sausage, mash, garden peas, gravy

half portion of adults main course

SWEETS

ice cream

PLATINUM UPGRADES

STARTERS

fleetwood fish cocktail, scallop, prawns, shrimps, smoked salmon, cherry tomatoes, spiced tomato mayonnaise £2.95 pp

crab, apple & celery salad, walnut vinaigrette £3.75 pp

hot smoked salmon, watercress mousse, chive creme fraiche £2.50 pp

pressed confit chicken and leek terrine, bacon crumble, 'brown sauce' £2.00 pp

potted gressingham duck rillettes, fig relish, micro leaves, sourdough £2.50 pp

fleetwood smoked salmon, lemon in muslin, milled black pepper £3.00 pp

'anti pasti sharing platters' - milano salami, prosciutto crudo, coppa, marinated olives and sundried tomatoes, buffalo mozzarella, hummus, crusty bread, oils and balsamic glaze £3.00pp

MAINS

striploin of bowland forest beef, triple cooked chips, peppercorn sauce, sauteed greens £6.00 pp

roast rump of lamb studded with garlic cloves and rosemary, sticky wine gravy, rosti potato, courgettes, chantenay carrots - £3.50 pp

loin of lamb baked with focaccia herb crust, rowan jelly sauce, hot pot potatoes, friccasse of baby vegetables £6.00pp

sea bream fillet, creamed parsnip purée, sautéed wild mushrooms, steamed spinach, and morel velouté £2.50 pp

duo of reg johnson duck, pan-fried breast, confit leg, parsnips, cherry sauce £5.00 pp

venison haunch steak, spelt grain, braised leeks, red wine sauce £4.00 pp

fillet of forest of bowland, lancashire potato cake, chantenay carrots, green beans and rich burgundy jus £12.00 pp

carved forest of bowland beef fillet wellington, fat chips, green beans £14.50 pp

SWEETS

mini dessert plate (please choose 1 mini desserts from each section - £3.50 pp)

section one ; sticky toffee pudding, chocolate nut brownie, bakewell tart, lemon and raspberry tart, coconut sponge, creme filled profiterole

section two: sherry fruit trifle, cheesecake, strawberry eton mess. lemon posset, chocolate mousse, berry fool

section three: ice creams : chocolate, vanilla, lemon curd, strawberry, 'crunchie', 'twix'

assiette of chocolate desserts - toffee rolo, chocolate mousse, chocolate ice cream, chocolate nut brownie £3.50 pp

a selection of english and continental cheeses served with biscuits, fruits and chutneys. served as an individual course or on a cheese table £3.00 pp

each dish is priced individually. our team will price any combination of dishes, and will suggest appropriate menus for your specific budget.

PLATINUM EVENING SUPPER MENU

MENUS INCLUDED IN THE PLATINUM MENU PACKAGE

BACON BUTTY

rashers of lean bacon with daddies or ketchup served in a soft floured bun

SAUSAGE BUTTY

cumberland sausage with daddies or ketchup served in a soft floured bun

BURGERS

please select one style of burger for all your guests:

cheese burger with sweet and spicy relish, pickled gherkin

chicken fillet marinated in fiery peri peri dressing, cos lettuce, tomato, red onion, mayonnaise

barbeque pulled pork in sweet and sticky bbq sauce, cos lettuce

char-grilled halloumi, field mushroom, roasted peppers and tomatoes, basil salad, mint yogurt (v)

all the above burgers served in a bread bun with chips, sweet potato chips or cajun spiced potato wedges

FISH 'N' CHIPS

cones fleetwood beer battered fish, chips and tartar sauce

PIZZAS

selection of pizza slices:

mozzarella and tomato
red onion and pepperoni
ham and pineapple

served with chips

CANAPES

for pre-wedding breakfast we recommend 3/4/5 items per person

3 canapes per guest - £8.25 per person inc vat

4 canapes per guest - £10.50 per person inc vat

5 canapes per guest - £12.00 per person inc vat

FISH

spoons with lime cured salmon, pea puree, truffle oil

smoked salmon skewers with lemon and cracked black pepper

blini topped with smoked salmon mousse, lemon

bamboo cone of beer battered fleetwood fish goujon, tartar sauce

mini thai fishcake, sweet chilli dipping sauce

peeled prawns tossed in chilli and lime skins with japanese mayonnaise

sesame coated tuna with a mirin dipping sauce

MEAT

tartlet of chicken liver parfait, red onion jam

fat chip, seared fillet of beef

chicken skewers roasted in hoi sin sauce, black sesame seeds

steak and onion sausage, red onion jam

mini cottage pie, pickled red cabbage

crispy haggis balls, 'neeps'

roast old gloucester spot pork belly, spiced apple puree

duck with mango, shiso and hoisin sauce in a crisp cornet

VEGETABLE

shooter of sweet potato and coconut veloute, roasted almonds

baby tomato, mozzarella and basil skewers

mini choux, chickpea and lemon filling

rice paper rolls with asian vegetables, chilli dipping sauce

peeled quail's eggs, fennel crouton, mayonnaise, citrus and spiced sea salts

sundried tomato and basil arancini

PLATINUM MENU EVENING UPGRADES

CAKE OF CHEESE

we can provide a cake of cheese for you wedding day, which can be served as your evening supper menu. Please contact for quote

DELI SHARE

lancashire kick ass cheddar cheese, brussels and ardennes pate, pork pie, roast beef, potted confit chicken, honey roast ham, garlic, hummus, selection of pickles, baked bread and flat bread

upgrade £5.50 pp

RETRO

selection of sandwiches and wraps, pork pie, chipolatas, sausage rolls, cheese rolls, quiche, peri peri chicken drumstick

upgrade £3.00 pp

CHARCUTERIE AND CONTINENTAL CHEESE PLATTER

mature cheddar, blue stilton, camembert, saint paulin and boursin with prosciutto, salami, mortadella, bresaola served with savoury biscuits, granary, olive bread, green and black olives, grapes, celery and assorted fruits

upgrade £7.50 pp

WHOLE HOG SPIT ROAST

bowland outdoor reared pork cooked for 8 hours on a spit roast barbeque served in a soft white floured bap, with apple chutney, sage and onion stuffing.

upgrade £4.50 pp (minimum of 80)

BARBEQUES AND STREET FOOD

we can offer a wide range of al fresco food cooked from our barbeques, roasters and giant woks.

char-grilled chicken, lamb shish kebabs, pressed cuban style burgers, jamaican jerk chicken, mexican beef chilli, hot dogs, stir fries .. the list is endless

AL FRESCO MENUS

cooked outdoors on the barbecue

BARBEQUE MENU ONE

bread, olive oil and balsamic

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classic hand pressed beef burger

cumberland sausage

flame grilled butterflied chicken breast

mediterranean vegetable skewer

served with a choice of 3 salads
soft floured buns and english butter

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choose one dessert for all guests
from the Patinum dessert menu selector

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tiki fairtrade coffee, lancashire tea
blackpool rock

BARBEQUE MENU TWO

bread, olive oil and balsamic

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bowland forest beef kebab

pork and apple burger

peri peri chicken

portobello mushroom stuffed with mrs kirkham's lancashire cheese and garlic

served with a choice of 3 salads

soft floured buns and english butter

choose one dessert for all guests
from the Patinum dessert menu selector

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tiki fairtrade coffee, lancashire tea
blackpool rock

WHOLE HOG SPIT ROAST MENU

bread, olive oil and balsamic

* * *

bowland outdoor reared pork cooked for 8 hours on a spit roast barbeque

apple chutney, sage and onion stuffing.

served with a choice of 3 salads

soft floured buns and english butter

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choose one dessert for all guests
from the Patinum dessert menu selector

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tiki fairtrade coffee, lancashire tea
blackpool rock

BARBEQUE MENU THREE (AVAILABLE AS AN UPGRADE)

bread, olive oil and balsamic

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rib-eye steak

tiger prawn and salmon skewer

cumberland sausage

tuscan rosemary chicken

mediterranean vegetable kebab

served with a choice of 4 salads (choose from our salad selector)

rustic bread and english butter

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selection of mini jar desserts:
strawberry eton mess, sticky toffee pudding, vanilla cheesecake, chocolate mousse and honeycomb, lemon posset

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tiki fairtrade coffee, lancashire tea
petit fours

upgrade £14.00 pp

SALAD SELECTOR

mediterranean salad - mixed leaves, tomatoes, cucumbers, peppers, celery and olives

spicy rice - curried rice in a light coronation style dressing, sultanas and flaked almonds

tomato and red onion - fresh vine tomatoes, topped with finely sliced red onions with balsamic dressing

homestyle coleslaw - finely shredded white cabbage, grated carrot and apple, mayonnaise dressing

greek salad platter - cos lettuce, vine tomatoes, cucumber, red onion with greek feta, black olives, lemon oregano vinaigrette

caesar salad - cos lettuce, parmesan, caesar dressing and croutons

simple green salad - mixed leaves and lemon mustard dressing

kiwi coleslaw - white and red cabbage, grated carrot, spring onions and celeriac

couscous salad - chickpeas, olives, peppers, mixed leaves and coriander

gourmet bbq house salad - baby spinach, rocket and watercress salad dressed with lemon juice and sea salt

italian pasta salad - pasta in a light tomato sauce with red peppers and sweet corn

potato, chive and mayonnaise