



Welcome

On approaching historic Samlesbury Hall, you are drawn into the ancient wooded grounds before you catch your first glimpse of this magnificent black and white medieval building, with its swathe of emerald lawn and sweeping driveway.

Picture yourself drawing up outside on the most perfect day of your life.

Nothing compares to the feeling of grandeur when you and your guests meander through the historic rooms for the first time.

With over half a century's experience, we invite you to become part of our history, and offer you the warmest welcome. Our managers, chefs and liveried team are on hand to help you every step of the way.

You can also offer your guests a truly unique stay – our twenty-eight fully en-suite Shepherd's Huts are nestled amongst festoon lit historic woodland, providing a comfortable night for at least 100 guests.

Samlesbury Hall is an unforgettable setting for a wedding as individual as you are and we look forward to helping you achieve your dream.

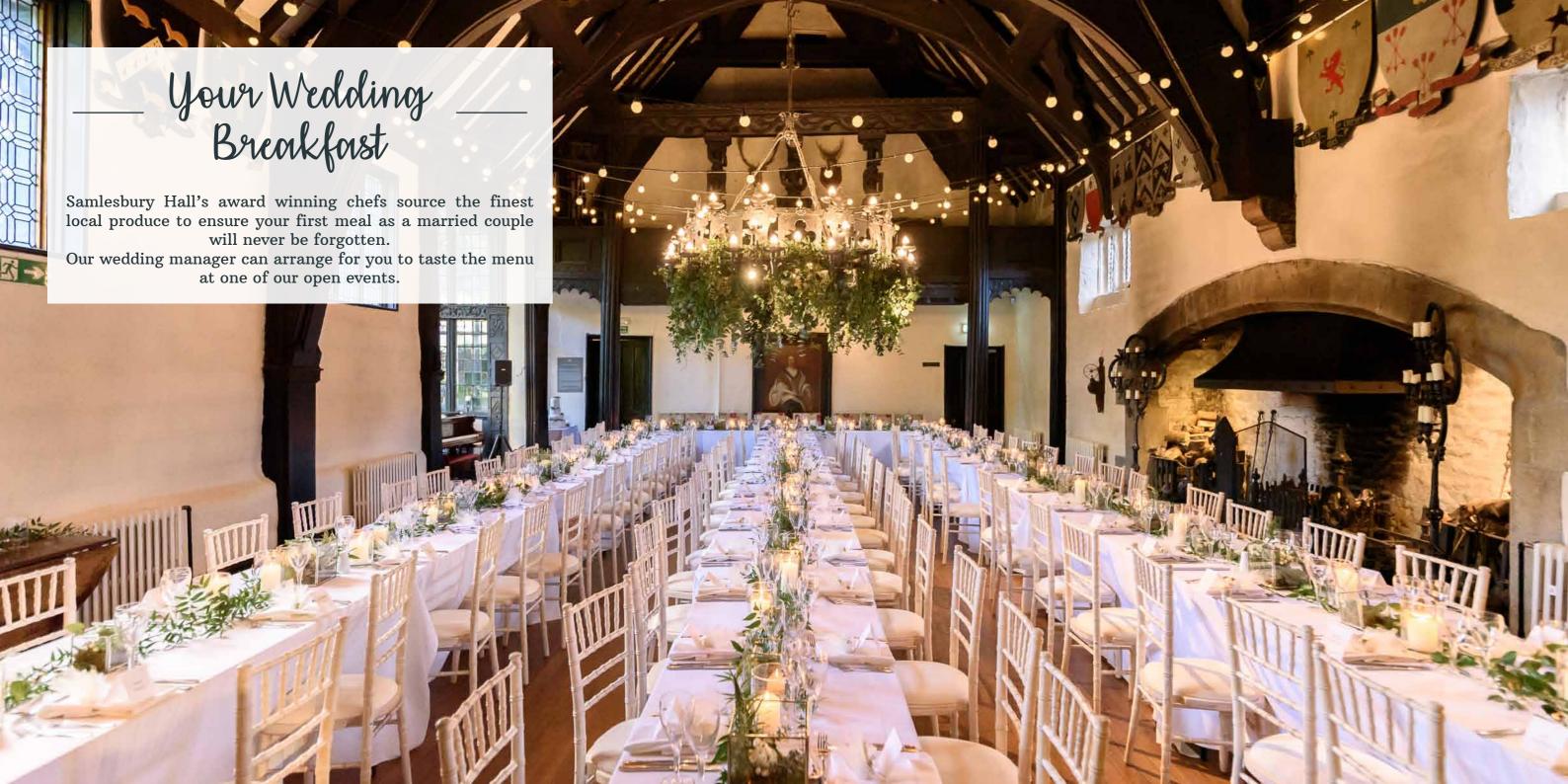
Kindest regards, The Samlesbury Hall Wedding Team.







Mini Cheeseburger, Tomato Relish
BBQ Pulled Pork Slider, Red Slaw
Mini Chilli Dog, Sour Cream
Duck Spring Rolls, Sweet Chilli Jam
Mini Yorkshire Puddings, Roast Beef & Horseradish
Shortcrust Pastry Pies And Mash (Choose From British Beef & Stilton, Chicken &
Tarragon, Lancashire Cheese & Spring Onion (v))
Chorizo Chicken Popcorn, Red Pepper Aioli
Crumbly Lancashire Cheese & Sweet Red Onion Tart, Micro Salad (v)
Crispy Panko Coated Squid, Pickled Onion Mayonnaise
Homemade Falafel, Harissa, Fresh Mint Yoghurt (v/ve)
Onion Bhaji, Mango Chutney, Raita (v/ve)





Storters

Antipasto Sharing Plate - Cured Meats, Olives, Sundried Tomatoes, Goats Cheese Pearls, Hummus, Handmade Flatbreads

Chicken Liver Pâté, Smoked Pancetta Jam, Toasted Brioche

Chicken Caesar Terrine wrapped in Cured Ham, Charred Baby Gem, Parmesan Crisp

Fricassee of Wild Mushrooms, Brioche Roll, Parmesan & Truffle Cream (V)

Heritage Salad Of Tomato & Beetroot, Charred Watermelon, Marinated Crumbly Lancashire Cheese, Samlesbury Honey (V)

Tasting of Melon; Watermelon & Basil Soup, Melon Terrine, Cucumber Sorbet (V/Ve)

Salad of Goats Cheese, Poached Pear & Fig, Samlesbury Honey, Soy Vinaigrette (V)

Tasting Of Duck; Smoked Duck Breast, Confit Duck Terrine & Duck Liver Parfait, Orchard Fruits

Cold Smoked Salmon, Whipped Hot Smoked Salmon, Tartare Garnish



Mains

Cumberland or Pork & Black Pudding Bangers, Creamy Mash Potato, Red Wine Jus

'Proper Pie', Creamy Mash Potato, Garden or Mushy Peas, Red Wine Jus (Your Choice Of Filling – Steak & Ale, Cheese & Onion, Chicken & Leek)

Pan Seared Chicken Breast, Crispy Ham Hock Croquette, Truffle Mash Potato, Wild Mushroom Cream

Braised Ribble Valley Beef, Dauphinoise Potatoes, Yorkshire Pudding, Pan Gravy

Carve Your Own Mini Roast (Beef, Lamb or Gammon), we'll provide chefs hats & knives! Served with Yorkshire Puddings, Roast Potatoes, Seasonal Vegetables, Pan Gravy

> Slow Cooked Lamb Shank in a Spanish Style Casserole, Sweet Potato Mash, Crispy Chorizo

Fillet Steak 'Rossini', Dauphinoise Potatoes, Port Jus

Baked Salmon 'En Papillote' with Shellfish, Fried Gnocchi & Samphire

Pan Roasted Duck Breast, Confit Leg Cottage Pie, Heritage Carrots, Cherry Jus



Vegetorions and Vegans

Wild Mushroom Risotto, Garden Vegetables, Lancashire Cheese Fritter (Ve)

Cheese, Leek & Potato Pie, Chunky Chips, Heritage Tomato Salad

Vegetable Tian, Sundried Tomato Cous-Cous, Charred Halloumi (Ve)

Garden Vegetable Burger, Sourdough Bun, Thick-Cut Chips, Coleslaw

Cauliflower Korma, Chickpeas, Spinach, Basmati Rice (Ve)

Spinach & Ricotta Tortellini, Pesto Cream, Parmesan, Micro Rocket



Puololings

Brioche Bread & Butter Pudding, Marmalade Ice Cream

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Seasonal Fruit Crumble, Vanilla Ice Cream

Warm Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream

Baked Vanilla & Lemon Cheesecake, Poached Strawberries, Lemon Sorbet

Salted Caramel Chocolate Tart, Honeycomb Ice Cream

Strawberry Mille-Feuille, Strawberry Sorbet, Gingerbread

Banoffee Waffle (A Dottie's Special!) Homemade Waffle topped with Vanilla Ice Cream, Bananas, Caramel Sauce, Chocolate Flake and a dash of Rum

Selection of Lancashire Cheese, Crudités, Samlesbury Honey, Homemade Chutney, Cheese Crackers



Children

STARTERS

Homemade Soup
Melon & Strawberries (V/Ve)
Cheesy Garlic Bread
Vegetable Stick & Dips (V/Ve)

MAINS

Battered Chicken Goujons, Chips & Beans
Battered Fish Goujons, Chips & Peas
(Mushy or Garden)
Sausage & Mash
Pasta & Tomato Sauce (V/Ve)

PUDDING

Knickerbocker Glory
Fresh Fruit Salad (V/Ve)
Chocolate Brownie, Vanilla Ice Cream
Waffles with Chocolate Sauce,
Chocolate Sauce, Vanilla Ice Cream

We can also provide half portions on some adult dishes.



If you wish to keep little
ones entertained during your
reception, why not book our
resident storyteller Betsy?
Please ask for details



lt's your Evening

However many friends and family you may wish to invite, dancing the night away on the wooden floors of the Great Hall until the early hours, complemented by your choice of evening food and entertainment, this is the perfect way to end your day.



Night Time Nibbles

The Shock

Mexican – build your own taco or burrito – choose from chilli beef, chicken or vegetable. Served with beans, rice, mango and jalapeno salad, guacamole, tomato salsa and cheese

Burgers — build your own beef, buttermilk chicken or vegetable burger.

Served on a sourdough bun with a choice of Monterey Jack cheese,

burger sauces and American slaw

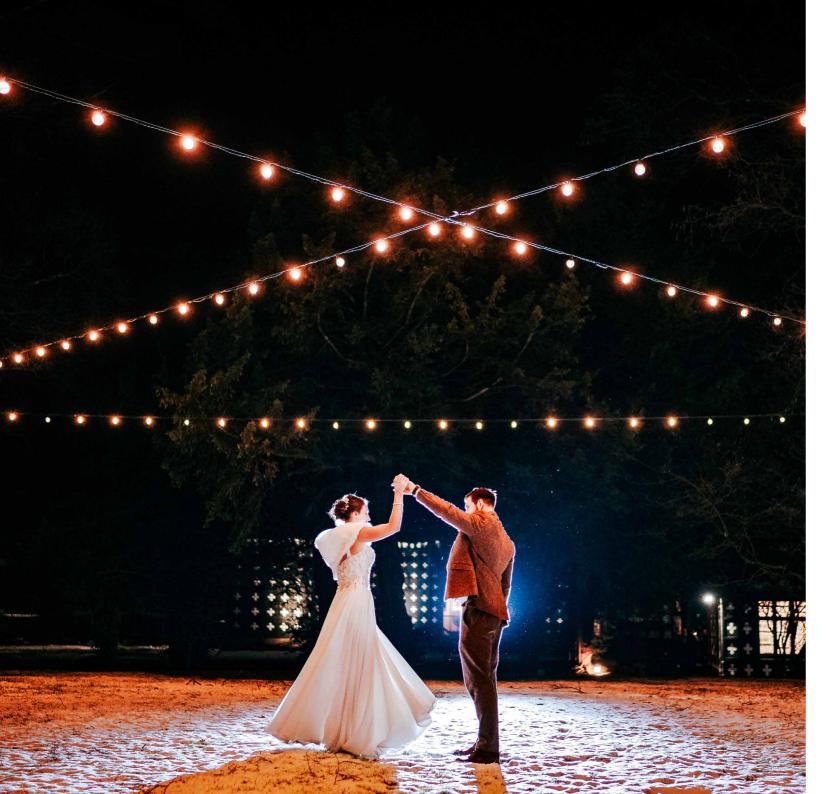
Kebabs – pork or chicken souvlaki, lamb koftas. Served with pittas, tomato and feta salad, hummus, mint tzatziki and couscous

Pie and mash served with mushy peas and gravy. Steak and mushroom, chicken or cheese and onion.

Indian – chicken malay, beef panggang or vegetable satay. Served with pilau rice, naans, chutneys and poppadums

Hog Roast – succulent spit roasted pork, cooked here, with soft bread rolls, stuffing and apple sauce.







Hot Butties & Bites

Bacon butties.

Bacon & sausage butties.

Cheese & tomato croissants.

Chips in a cone.

Garlic Bread.

Go Outdoors

Fresh wood fired pizza, choose your own topping!

Al fresco Italian at its very best.

A choice of three flavours of pizza, let us know what your favourites are! Gluten free and vegan options available





- An Adoled Extro

Sweetie buffet

Treat your guests to retro sweets & old favourites, displayed in glass bowls and dishes with scoops & paper bags

Weolding cheesecake

Wedding cake made of full cheese rounds, three tiers of locally sourced cheese decorated with fresh fruit and pretty leaves, with enough for 100 guests.

Donut wall

A unique way to treat your guests in the evening!





Our accommodation manager will contact you upon booking your wedding to arrange your tester stay. You will also be given guidance and advice on how to help your guests book.



























The Gotehouse

Just for you – from a late morning arrival (to get ready with your bridesmaids for the big day) followed by a night in the luxury Samlesbury Hall Gatehouse.

The Gatehouse has a comfortable sitting room, a dressing room (with an elevated rail for your dress!) along with full length mirror and make-up area, and a sumptuous bathroom with roll top bath and double shower.

— My Weolding Notes —

- Come and See us!

Attend one of our open evenings or wedding fairs (dates listed on our website) to experience the unique atmosphere Samlesbury Hall will bring to your big day.

Better than that — for a more personal one-to-one show round, call us to arrange an appointment when you can ask as many questions as you like.

Wedding tastings are available at our open evenings as well as the chance to stroll around our quirky Shepherd's Hut Hamlet to see how luxurious glamping can really be.

- What next?

Got a date in mind? It's yours with no obligation for two weeks, following which a £1000 deposit secures your special day.

All your questions answered?

If we can do it, we will!

Contact us
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www.samlesburyhall.co.uk

Photographs courtesy of:

Lottie Designs, Clare Robinson, Tim Emmerton, Joe Mather, Jessica Raphael, Claire Basiuk, Chelsea Shoesmith and Nick English