

SINCE  1885

WEST TOWER

MENU

West Tower, Mill Lane, Aughton, ORMSKIRK, L39 7HJ
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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!

Please note menus are subject to change at any time without notice.

In the current climate, should there be any supplier chain issues, relating to food and beverage, we will do our best to source the closest possible alternative.

CANAPÉS

Mini Yorkshire Pudding and Rare Roast Beef
Topped with Caramelised Red Onion

Cajun Chicken Skewer
Served with Sour Cream & Chive Dip

Chicken Liver Parfait on Toasted Brioche
Topped with Red Onion Jam

Wiltshire Ham & Cream Cheese Crostini

Chicken & Smoked Bacon Tartlet

**Smoked Salmon, Crème Fraiche
& Spring Onion Tartlet**

Shot of Soup (v)

Sunblushed Tomato & Cream Cheese Crostini (v)

Caramelised Red Onion & Blue Cheese Tartlet (v)

Lancashire Cheese & Spinach Wellington (v)

Red Pepper, Cucumber & Tofu Skewers (ve & df)

Your choice of any three Canapés are included.

Fish, Chips & Mushy Peas
Peppered Steak and Chips
£1.00 per person supplement

Antipasto Cones
Salami, manchego cheese, feta cheese,
sunblushed tomato, olive skewer, balsamic croute,
water biscuit & grapes with seasonal berries,
thyme & edible flowers
£1.50 per person supplement

TO START

Baked Smoked Salmon & Vegetable Tartlet
Served with a Lemon & Caper Dressing

Ham Hock Terrine
Served with Garlic & Herb Focaccia Bread,
Piccalilli, 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

Watermelon, Feta and Pumpkin Seed Salad
Dressed with Pomegranate Syrup (v)

Baby Goats Cheese in Breadcrumbs
Served with a Spiced Tomato Chutney & Balsamic
Croutes (v)

Roasted Sweet Potato Soup
Served with Spring Onion Crème Fraiche (v)

Carrot & Coriander Soup
With Herb Croutons (v)

English Pea & Ham Hock Soup
Topped with pulled Ham

Seasonal Vegetable Soup
Served with Roast Vegetable Crisps (v)

Leek & Potato Soup
Finished with Pancetta Lardons & Smoked Cream (v)

Roast Tomato & Red Pepper Soup
Served with Basil Mascarpone (v)

You can enhance your menu by adding a soup course for an additional charge of £4.00 per person

(v) = vegetarian (ve) = vegan (df) = dairy free

TO FOLLOW

Roast Chicken Breast

Filled with Pork & Apricot Stuffing, wrapped in Pancetta, with Roasted Potatoes, Market Vegetable Bundle and Rich Meat Gravy

Roast Chicken Supreme

Served with Dauphinoise Potatoes, Green Bean Bundle and finished with a Bordelaise Sauce

Roast Black Angus Silverside Beef

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

Grilled Pork Cutlet

Served with Creamy Mustard Mash, Tenderstem Broccoli, Vine Tomatoes and cider apple Sauce

Grilled Fillet of Seabass

Set on Parmesan Mash with sautéed Samphire & Sauce Vierge

Cod à la Francaise

Fillet of Cod served with New Potatoes, Shallots, Peas and mint

Beetroot & Feta Cheese Risotto

With Basil Dressing (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 & Vegetarian Gravy (V)

Striploin of Beef

Served Medium Rare with Yorkshire Pudding, Roasted Potatoes, Roasted baby vegetables and Rich Meat Gravy

£3.00 per person supplement

Braised Lamb Shank

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

£2.50 per person supplement

Rack of English Lamb

Accompanied by Dauphinoise Potatoes, Roasted Shallots, Baby Carrots and Minted Lamb Jus

£3.00 per person supplement

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 for an additional charge of £350

All pre-orders must be submitted 6 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

Sticky Toffee Pudding

Served with Salted Caramel Sauce, Salted Popcorn 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
£2.00 per person supplement

CHEESEBOARD

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
£6.00 per person supplement

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**
£2.00 per person supplement

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

EVENING FOOD

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 Rolls
- Sausage Barm cakes
- Beer Battered Fish and Chip Cones
- Sun Blushed Tomato & Mozzarella Bruschetta
- Pepperoni Pizza Rolls
- Mini Cheeseburgers

Additional items £6.50 per person.

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
- Barm cakes

Replace your light bites for £5.00 per person supplement
Min 80 guests, available from 5pm

WEST TOWER BUFFET

- Assorted Sandwiches and Wraps
- Honey & Mustard Glazed Ham Platter
- Piri Piri Glazed Chicken Drumsticks
- Sticky Cumberland Sausages
- Freshly made Sausage Rolls
- Selection of Quiches
- New Potato Salad with Spring Onion
- Pasta Salad
- Garden Salad

Replace your light bites for £6.50 per person supplement

PIE OR FISH SUPPER

Your choice of either a fish supper or pie supper circulated to your guests during your evening reception.

Fish Supper includes Battered Cod fillet served with chips, mushy peas and gravy.

Pie Supper includes your choice of 2 pies served with chips, peas and gravy.

Steak and Ale, Meat & Potato, Chicken & Mushroom, Cheese & Onion

Replace your light bites for £2.00 per person supplement

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
- Barm cakes

Replace your light bites for £6.50 per person supplement

CAKE OF CHEESE

Something a Little Different...

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

3 tiers of cheese topped with a cheese heart decorated with fruit and served with chutneys, grapes and crackers

Perfect as an alternative to a traditional Cake or an eye-catching centerpiece to your evening buffet

Available from £350

DRINKS

WELCOME

Chilled Glass of Brut Cava

Rosé Cava

£1.00 per person supplement

Bottle of Peroni

£1.00 per person supplement

Kir Royal

£1.00 per person supplement

Raspberry, Strawberry or Peach Bellini

£1.00 per person supplement

Pimms

£1.00 per person supplement

Brut Prosecco

£2.50 per person supplement

Rosé Prosecco

£3.00 per person supplement

Bottega Gold Prosecco

£5.00 per person supplement

Bottega Rosé Prosecco

£5.00 per person supplement

TO TOAST

Chilled Glass of Brut Cava

Rosé Cava

£1.00 per person supplement

Brut Prosecco

£2.50 per person supplement

Rosé Prosecco

£3.00 per person supplement

Bottega Gold Prosecco

£5.00 per person supplement

Bottega Rosé Prosecco

£5.00 per person supplement

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.

£6 per person supplement
(minimum 5 glasses)

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.

£7 per person supplement
(minimum 5 glasses)

WINE LIST

CHOOSE FROM THE FOLLOWING SELECTION INCLUDED IN YOUR PACKAGE

WHITE

Louis Eschenauer Chardonnay
France

Roos Estate Sauvignon Blanc
South Africa

Cortefresca Pinot Grigio (ve)
Italy

RED

Roos Estate Shiraz
South Africa

Las Montanas Merlot (ve)
Chile

ROSE

Los Pastos Merlot Rose
Chile

Cortefresca Pinot Grigio Rosé (ve)
Italy

UPGRADE YOUR WINE

WHITE WINE

El Coto White Rioja 2015 (ve)
Spain
£5.00 per bottle supplement

Mirror Lake Sauvignon Blanc
New Zealand
£7.00 per bottle supplement

Rapaura Springs Marlborough Sauvignon
New Zealand
£10.00 per bottle supplement

Chablis Louis Moreau Vignes Blanches (ve)
France
£12.00 per bottle supplement

ROSE WINE

Hilmar Springs Blush Zinfandel (ve)
California
£3.00 per bottle supplement

RED WINE

Para Dos Malbec
Argentina
£3.00 per bottle supplement

El Coto Rioja Crianza 2012 (ve)
Spain
£7.00 per bottle supplement

Mountadam Shiraz
Australia
£7.00 per bottle supplement

Intellego Kedunga Red Blend
South Africa
£15.00 per bottle supplement

Smith & Co Pinot Noir
New Zealand
£18.00 per bottle supplement

OPTIONAL EXTRAS TO DRINK

Peach, Raspberry or Strawberry Bellini

£7.00 per person

Kir Royal

£7.00 per person

Brut Cava

£6.00 per person

Pimms

£6.00 per person

Bucket of 5 Chilled Beers

Choose from Corona, Budweiser or Birra Moretti

£22.50

Cosmopolitan

£7.00 per person

Whiskey Sour

£7.50 per person

Jager Train

£4.50 - Minimum of 100

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.

£5.00 per person for all residents

£10 for each additional guest

FAVOUR PACKAGES

Nothing says "Thanks for coming" like a free drink!

Drinks Tokens

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

From £6.50 per person

Frozen Cocktails

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

£450 for 70 cocktails

Let the Party Be-Gin!

Your own pop-up Gin bar with a variety of mixers, fresh fruits and garnishes. If Gin isn't your thing, choose whatever spirit you'd like.

£500 for 120 drinks

Miniature bottles

We offer a selection of spirits & prosecco served in mini bottles for you to present to your guests as the ultimate wedding favour

From £5 per person

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!

£150 for 10 guests

CASK ALE

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

From £395

Please note you are unable to provide your own alcoholic favours

OPTIONAL EXTRAS TO EAT

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!

If you prefer savoury treats, why not indulge with our fabulous Cheese Cart or Grazing Table!

BREAKFAST PLATTER

Croissants, Pan Au Chocolate, Greek Yoghurt, Granola, Melon, Strawberries, Grapes and Blueberries, Bread, Butter, Jams, Cereals and Honey

£80

GRAZING CART

The ultimate collection!

Brie, feta, salami, parma ham, olives, hummus, sun blushed tomatoes, sliced focaccia bread, rustic bread sticks, assorted crackers, pretzels, pickled onions, pickled gherkins, grapes, crudité's of carrots, celery & cucumber, served with garnish of figs, berries, dried apricots, and rosemary.

Graze to your hearts content!

£450

CHEESEBOARD

Chef's choice of 3 local cheeses served with chutney, celery, grapes and crackers

£6 per person

SNACKS CART

Selection of crisps, pretzels, popcorn, cheese savouries, cheese twists, salted twists and marshmallows

£175

CHEESE CART

The perfect addition to your evening celebration and perfect way to wow your guests! Served in the ballroom with crackers, sliced fresh bread, fruits, homemade chutneys, pickles and piccalilli.

A Selection of up to 12 cheeses allowing you and your guests to sample our whole selection!

£400

CHEESE DREAMS CART

Platter of 6 different cheeses
Crackers, Piccalilli, Chutney, Pickled Onions, Grapes and Celery

White chocolate and raspberry cheesecake
Carrot & Cream cheese cupcakes

Cheese scones
Cheesy dips and nibbles

£350

CRISP WALL

100 bags of everyone's favourite crisps. A selection of retro and classic crisps

£150

LATE NIGHT PLATTER

Served when the bar is closed for your resident guests.

Cheese platter with Chef selection of 6 cheeses chutney, onions, piccalilli, grapes, celery, crackers. ham platter, pork pie platter and selection of bread rolls

£300

OPTIONAL EXTRAS TO EAT CONTINUED

BLONDIES, BROWNIES & BISCUITS

Jammie Dodger Blondies
Oreo Brownies
Biscoff Blondies
Popcorn Cones, Milk Chocolate Cookies
White Chocolate Cookies
Satisfy your sweet tooth!
£300

CHOCOLATE HEAVEN CART

Munchies Brownies
White Chocolate Rocky Road
Triple Chocolate Cookies
Crispy M&M's Cookies
Double Chocolate Cupcakes
Celebrations Jar
£300

ICE CREAM TUBS

Vanilla,
Strawberry, Mint,
Honeycomb,
Salted Caramel,
Raspberry Ripple,
Chocolate,
Banoffee,
Bubble Gum,
Raspberry Sorbet
1 flavour per 12
£36

COOKIES

Milk or White Chocolate Chips
£10 per 10 guests

WEST TOWER CLASSICS CART

Scones with clotted cream and Jam
Vanilla cupcakes
milk & white chocolate profiteroles
Salted caramel cheesecakes
Oreo brownie
milk chocolate cookies
White chocolate cookies
£300

COOKIE WALL

White Chocolate & Raspberry,
Triple Chocolate,
Crispy M&M's,
Lotus Biscoff & White Chocolate,
Milk Chocolate & Marshmallows,
Coconut & Pineapple
£150

WAFFLE ICE CREAM CONES

Perfect to accompany your canapes or
whilst waiting for your evening
guests to arrive.
Vanilla,
Strawberries & Cream,
Sticky Toffee Pudding,
Mint Choc Chip,
Chocolate Ripple Cookie Dough,
Mrs Darlington's Lemon Curd
and Unicorn
1 flavour per 30 guests
£120

CHILDREN'S MENU

TO START

Melon and Strawberries
Garlic Bread with Cheese
Tomato Soup

TO FOLLOW

Chicken Goujons, French Fries, Baked Beans
Sausage, Mash and Peas
Cheese & Tomato Pizza, French Fries & Baked Beans
Roast Chicken Dinner

TO FINISH

Mixed Ice Cream
Selection of Fresh Fruit
Same dessert as your wedding party

REFRESHMENTS

Soft drink on arrival
Jugs of Cordial served with Wedding Breakfast
Glass of Lemonade to Toast

Please choose one set meal for all Children



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