

**CHEESE BOARD - £6.50 per guest**

*A selection of cheeses with homemade chutney & biscuits*

*Lancashire Blacksticks Blue  
Sandam's Smoked Lancashire  
Sandam's Tasty Lancashire  
Cambazola Brie  
Sainte Maure Goat's Log Ash*

**FRESH COFFEE & MINTS - £2.00 per guest**

***BUFFET MENUS***

Finger Buffet – £12.00

*Homemade sausage rolls  
Mini pork sausages  
Sticky chicken wings  
Filo prawns with Marie Rose sauce  
Potato wedges with cream cheese & chive dip  
Meat samosa with mint dip  
Selection of sandwiches  
A selection of quiches*

Deluxe Buffet - £17.00

*Dressed salmon & prawn platter  
Cold meat platter  
Pork pies  
Cheese & pickle platter  
Freshly baked bread rolls  
Honey glazed sausages  
Crudités with Hoummus & Guacamole  
New potatoes  
Green salad  
Egg mayonnaise  
Chicken Goujons  
Caramelised red onion coleslaw*

Premier Buffet - £19.95

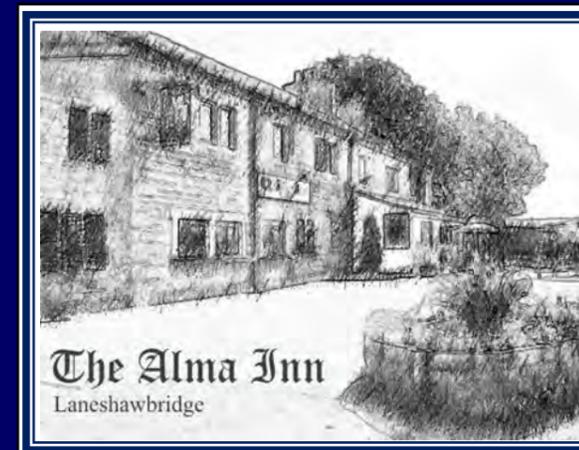
*Dressed salmon & prawn platter  
Cold meat platter  
Cheese & pickle platter  
Freshly baked bread rolls  
Chicken korma skewers  
Filo prawns with lemon & dill Crème Fraîche  
Cheese & Bacon stuffed jacket potatoes  
Cheese & Tomato stuffed jacket potatoes  
Green salad  
Honey glazed sausages  
Fresh fruit kebabs with fruit coulis  
Mini cheesecakes*

*We also offer the following choices of hot dishes*

*Bacon & Sausage Ciabatta £6.50  
Pie & Peas £8.50  
Chilli & Rice 8.50  
Lasagne £8.50*

*Depending on your specific requirements or  
chosen date, venue event charges may apply.  
The Inn may also be hired exclusively.*

*Excepting errors and omissions, prices are valid at the time of printing. Whilst we endeavour to hold prices, we reserve the right to amend pricing in line with increases in costs and taxes, or as part of our annual pricing review.*



**Emmott Lane, Laneshawbridge, near Colne**  
Tel 01282 857830 — Fax 01282 857831 — [www.thealmainn.com](http://www.thealmainn.com)

***Wedding Breakfast,  
Buffet & Function Menu***

***Great food & wine, cask ales, open fires ... A real country pub in a great rural location***

**Ten En-suite Bedrooms | Function Rooms | Wedding Venue**

Our aim is to produce seriously good food for every occasion, whatever the size of the party. To ensure quality and a high standard of service we recommend you select one starter, one main course and one pudding when planning your event with the options of a vegetarian alternative and an additional pudding for children, however we are happy to accommodate any requirement.

### ON ARRIVAL

*There is no better way to welcome your guests than with a selection of canapés and complimentary drinks*

*A selection of three can be chosen from the following:-*

*Paté & cranberry on crusty bread*

*King prawns wrapped in bacon*

*Sesame crusted sashimi tuna loin*

*Monkfish & chorizo spiedini*

*Mini Yorkshire Pudding, roast beef & horseradish*

*Mini meat & onion pies*

*Homemade warm all butter puff pastry sausage rolls*

*Selection of mini crostini*

*Vanilla shortbread with clotted cream & strawberries*

*Mini raspberry pavlovas*

*£5.95 based on a selection per guest*

*Mini fish & chip cone - £6.50 per guest*

*Mini sausage & chip cone - £6.50 per guest*

*Sparkling White or Pink Wine, Buck's Fizz, Bottled Beers, Pimm's or Cocktails from £3.80 per guest*

### STARTERS

*SOUP – served with crusty rolls & butter - £4.95*

*Cauliflower & Lancashire Cheese*

*French Onion*

*Tomato & Basil*

*Leek & Potato*

*Cream of Mushroom*

*Cream of Vegetable*

*Honeydew melon, fresh fruit and fruit coulis - £5.00*

*Duck liver paté, cranberry jam & toast - £6.00*

*Garlic & thyme cream mushrooms with toasted ciabatta - £6.00*

*Prawn cocktail - £6.50*

*Potted crab with toasted homemade bread - £6.75*

### MAIN COURSES

***Chicken Forestière - £15.00***

*Supreme breast, roasted shallots, mushrooms, garlic and bacon. Served with roast & new potatoes, carrots and mange tout.*

***Halibut - £15.00***

*Pan-fried. Served with cabbage and bacon, mini potato röstis and a mushroom & tarragon sauce.*

***Horseradish Sirloin of Beef - £16.00***

*Sirloin of Bowland Beef served pink with Yorkshire Pudding, roast & new potatoes, carrot & swede mash, honey parsnips and a red wine gravy.*

***Pendle Forest Lamb Shoulder - £16.00***

*Slow roasted with rosemary and garlic served with green beans, shallots and spring onion champ.*

***Individual Beef Wellington - £21.00***

*Locally reared fillet of beef smothered with duck liver paté, wrapped in puff pastry and baked. Served with boulangère potatoes, roasted shallots, tender stem carrots and a stout sauce.*

### PUDDINGS - All £6.50

***Apple Pie***

*Served with Chantilly cream.*

***Rich Dark Chocolate Fondant***

*An oven-baked chocolate sponge pudding served with home-churned blackcurrant ice-cream and blackcurrant coulis.*

***Alma Mess***

*A jumble of soft berries, meringue, toffee sauce & whipped cream.*

***Lemon Tarte***

*With fresh raspberries and home-churned raspberry ripple ice cream.*

***Sticky Toffee Pudding***

*Date pudding topped with a rich toffee sauce and Chantilly cream.*

**Like all good menus, ours is a guide.**

**We are happy to create a bespoke menu for your special day.**