

SMALL
GATHERINGS *at*
CHRISTMAS



DECEMBER PARTY MENU

AVAILABLE IN THE DINING ROOM OR THE
LIBRARY FOR UP TO 40 GUESTS

TWO COURSES £38 PER PERSON
THREE COURSES £45 PER PERSON

STARTERS

Ham Hock & Apricot Terrine

With spiced apple chutney,
sweet mustard and crostini

[GFO]

Hot Smoked Salmon Crumpet

Crumpet toast, horseradish
crème fraîche and pickled
cucumber

[GFO]

Mushroom & Thyme Soup

With parmesan brioche
croutons, madeira and
truffle oil

[V] [GFO]

MAINS

Slow Braised Beef

With gruyère and leek croquette, red
cabbage, plum and rosemary jus

[GFO]

Roast Norfolk Turkey

With mash, roasties, sprouts, carrots,
parsnips, proper gravy, stuffing and
chipolata

[GFO]

Sea Bass

With pomegranate sweet and sour sauce,
chilli and sesame pak choi and
coconut rice

[GF]

Mrs R's Cheese & Onion Pie

With mash, roasties, sprouts, carrots,
parsnips and redcurrant jus

[V] [VEO]

AFTERS

Spiced Orange Treacle Tart

With fig and mascarpone ice cream

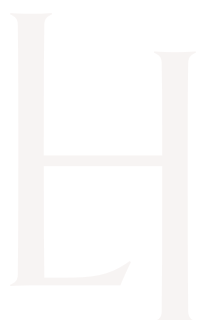
[V]

White Chocolate & Cherry Profiteroles

With vanilla, sour cherry compote and
hazelnut brittle

[V]

GLUTEN FREE AND VEGAN DESSERT OPTIONS ARE AVAILABLE. PLEASE SPEAK TO A MEMBER OF OUR TEAM.



PRIVATE DINING

SERVED IN THE LIBRARY FOR 15-40 GUESTS

£40.95 PER PERSON

STARTERS

CHOOSE UP TO TWO STARTERS OR ONE SHARER

Chicken & 'Nduja Arancini

With roasted red pepper aioli, sherry steeped sultanas

Roasted Tomato &

Paprika Soup

With pecorino and seed biscotti
[V] [GFO]

Smoked Mackerel & Dill Pâté

With beetroot & orange chutney, horseradish crème fraîche and rye bread crostini
[GFO]

Whipped Goat's Cheese

Bruschetta

With poached baby pear, walnuts and pomegranate glaze
[V] [VEO] [GFO]

SHARER

Festive Deli Board +£2.50PP SUPPLEMENT

With peppered pastrami, smoked salmon, mozzarella, chargrilled red peppers, pickles and ciabatta
[VEO] [VO] [GFO]

PLEASE NOTE: IF SELECTED ALL GUESTS MUST HAVE THE DELI BOARD

MAINS

CHOOSE UP TO THREE MAINS

Roast Norfolk Turkey

With roast potatoes, mash, buttered sprouts, carrots, parsnips, chipolatas, stuffing and gravy
[GFO]

Roasted Lamb Rump

With dauphinoise, braised red cabbage, spiced plum and rosemary jus
[GFO]

Lancashire Cheese & Onion Pie

With roast potatoes, mash, buttered sprouts, carrots, parsnips and redcurrant jus
[V] [VEO]

Sea Bass

With pomegranate sweet & sour sauce, chilli & sesame pak choi and coconut rice
[GF]

DESSERTS

CHOOSE UP TO TWO DESSERTS

Cranberry & Orange Christmas Pudding

With muscovado brandy sauce
[V] [VEO] [GFO +£1 SUPPLEMENT]

Lemon & Honey Cheesecake

With crushed pistachio and rose & raspberry syrup

Pecan Brownie

With dulce de leche caramel, malted biscuit crumb and double cream
[V] [VEO] [GFO]

Mixed Cheese For One

+£1 PP SUPPLEMENT

With ribblesdale honey flower goat log, lancashire blue, true grit cheddar, spiced apple chutney, oat biscuits and cornichons
[V] [GF]

ADD TEA, COFFEE & FESTIVE TREATS TO YOUR MEAL FOR £4 PER PERSON

Please confirm your menu with a coordinator before sending it to your guests. If vegetarian options are required, please ensure you have included a vegetarian item as one of your choices for each course, we ask all seated meals to provide a table plan in advance of the day, along with a pre-order if your menu has multiple options.

FESTIVE AFTERNOON TEA

THE MENU IS SERVED IN OUR LIBRARY OR DRAWING ROOM FOR 15-30
ADULTS WITH AN ADDITIONAL ROOM HIRE FEE.

SAVOURY

Roast Turkey & Cranberry
Sandwich

Kiln Roasted Salmon Blini
[VO]

Pickled Cucumber & Whipped
Feta Sandwich
[V]

Pork & Chilli Sausage Roll
With spiced apple chutney
[VO]

VEGETARIAN OPTIONS

True Grit Cheddar &
Spiced Fruit Chutney
Sandwich

Salt Baked Beetroot
Blini
With dill crème fraîche

Butternut Sausage
Roll
With homemade piccalilli

SWEET

LH Mince Pie
Mince pie with orange &
cinnamon pastry
[VO]

Poached Winter Fruit Pot
Whipped vanilla mascarpone,
miso macadamia nut crumb
[V]

White Chocolate &
Cherry Profiteroles
With sour cherry compote
[V]

Fruit Scone
With spiced plum jam and brandy
clotted cream
[V]

LH

FESTIVE AFTERNOON TEA

TEA

Choose from one of our Brew Tea Co. teas - an English brand known for its high quality loose leaf teas. They focus on premium leaves from around the world, curated for discerning tea enthusiasts.

English Breakfast

Decaffeinated also available

Earl Grey

Moroccan Mint

Yunnan Green

Lemon & Ginger

Darjeeling

COFFEE

Our coffee uses high quality and ethically sourced beans. The provider of our coffee beans supports fair trade practices and focuses on sustainability.

Our house blend is a smooth, dark roast.

DAIRY, OAT OR ALMOND MILK AVAILABLE

Afternoon Tea	£29.50
Cocktail Afternoon Tea	£36.00
Champagne Afternoon Tea	£40.00

CHILDREN'S MENU

TWO COURSES FOR £14.95

THREE COURSES FOR £18.95

STARTERS

Tomato Soup

[GF] [VE]

Cheesy Garlic Bread

[V]

MAINS

Sausage & Mash

With garden peas
and gravy

Panko Chicken

With mild curry sauce,
skinny fries and edamame
beans

Tomato Pasta

With hidden veg
tomato sauce [VE]

DESSERTS

Chocolate Brownie

With vanilla ice cream

Ice Cream Sundae

With raspberry sauce and
mini marshmallows

CHILDREN'S FESTIVE AFTERNOON TEA

FOR CHILDREN UNDER 12

£15 PER CHILD

SAVOURY

Finger Sandwiches

Wiltshire ham and cucumber
[VO]

Sausage Roll

[VO]

SWEET

DIY Gingerbread Man

Gingerbread biscuit
with frosting and candy
decorations
[V]

Chocolate Brownie [M]

Caramel Milk [M]

Strawberry & Banana

Kebab [M]

FESTIVE DRINKS PACKAGES

PARTY STARTER

ON ARRIVAL
One Glass of Prosecco
OR
One Bottle of Peroni
PER PERSON

AT THE TABLE
Two Bottles of Peroni
OR
Half a Bottle of Wine
PER PERSON
FROM THE OPTIONS BELOW

ALL THE TRIMMINGS

ON ARRIVAL
Two Glasses of Prosecco
OR
Two Bottles of Peroni
PER PERSON

AT THE TABLE
Two Bottles of Peroni
OR
Half a Bottle of Wine
PER PERSON
FROM THE OPTIONS BELOW

WHITE

Pinot Grigio

SERAMARIS, ITALY

Crisp sicilian white with vibrant fruit and refreshing finish

RED

Tempranillo

EL VELERO, SPAIN

Light and fruity with a touch of spice on the finish

ROSÉ

White Zinfandel

HAWKES PEAK, USA

Off-dry californian rosé with luscious strawberry notes

£19.95 PER PERSON

£25.95 PER PERSON

FESTIVE CHEER

TWO BOTTLES OF WHITE
WINE

Pinot Grigio

SERAMARIS, ITALY

Crisp sicilian white with vibrant fruit and refreshing finish

TWO BOTTLES OF RED
WINE

Tempranillo

EL VELERO, SPAIN

Light and fruity with a touch of spice on the finish

TWO BOTTLES OF
ROSÉ WINE

White Zinfandel

HAWKES PEAK, USA

Off-dry californian rosé with luscious strawberry notes

TEN BOTTLES OF PERONI

TWO BOTTLES OF STILL OR
SPARKLING MINERAL WATER

£215 PER TABLE





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December 2026