

– VINCENT –

School Prom

YOUR CONTACT AT THE VINCENT

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Whether celebrating/fundraising or just having fun. We would be delighted to meet with you to help design your personal celebrations to your exact requirements. Here are some suggestions for you to consider.

Room Set to your Specification

Unique -V- style Black Carpet Welcome

Dedicated Drop off point for Limousines

Complimentary Room Hire in the Grand Galleria

Alcohol free Drinks Reception

Different meal options available

Balloon Display for each table

Screen & Projector hire included

DJ

2 x Doormen

Clear and accurate billing

White Linen tablecloths and Napkins

Menus & Tableplan

Prices from £28.00 per person

Charges inclusive of VAT @ current rate, terms and conditions apply
based on minimum numbers of 60

BUFFET A

Inclusive of 1 dessert

Selection of Breads and Dipping Oils
Nachos and Salsa
Mixed Leaf Salad
Coleslaw
Honey Sausages
Spring Onion and Potato Salad with Crème Fraiche
Selection of Mixed Sandwiches to Include:
Ham and Tomato
Turkey and Bacon
Lancashire Cheese and Spring Onion
Tuna and Red Peppers
Chicken Curry with Basmati Rice

BUFFET B (Supplement £5 per head)

Inclusive of 1 dessert

Potato Wedges
Tomato and Red Onion Salad with Balsamic Vinegar
Selection of Cooked Meats to Include
Clove Studded Honey Roast Ham
Goosnargh Turkey Breast
Roast Sirloin of Beef
Coleslaw
Poppy Seed and Maple Chicken Drumsticks
Lancashire Hot Pot Red Cabbage with Crusty Bread
Honey and Mustard Potato Salad
Stir Fried Chicken with Egg Noodles and Teriyaki Sauce

DESSERTS

Vanilla Cheesecake with Fresh Raspberries
Grand Marnier Trifle
Sticky Toffee Pudding with Butterscotch Sauce
Profiteroles with Warm Chocolate
Chocolate Brownie with Cream
Chocolate Orange Mousse

TWO COURSE MEAL OPTION

(£5 supplement per head)

OR

THREE COURSE MEAL

(£10 supplement per head)

STARTER

Leek and Potato Soup with Chive Crème Fraiche

Smoked Salmon Rilette with Toasted Rye Bread and Caper Dressing

Chicken Liver Parfait with Tomato Chutney and Toasted Brioche

MAIN

Baked Herb Crusted Loin of Cod with Crushed New Potatoes, Lemon Butter Sauce

Roast Breast of Chicken with Fondant Potato Cabbage and Bacon, Thyme Sauce

Roast Loin of Pork With Apple Puree, Fine Beans and Rosemary Sauce

DESSERT

Vanilla Pannacotta with Seasonal Fruit Compote

Dark Chocolate and Cherry Brownie with Poached Cherries

Sticky Toffee Pudding with Butterscotch Sauce