



# SUMMAT TO ATE

STEAK RESTAURANT & FUNCTION ROOMS

WEDDINGS

## CEREMONY

Function room hire for marriage/civil partnership £200

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## ARRIVAL DRINKS

125ml glass of Bucks Fizz £2.50/head  
125ml glass of Prosecco £4.50/head  
Bottle of beer or small house wine £3.50/head

## WEDDING BREAKFAST DRINKS

House wine (red, white, rose) £14/Bottle  
Premium wine (merlot red, pinot grigio white, white zinfandel rose) £17/Bottle

## TOASTING DRINKS

125ml glass of Bucks Fizz £2.50/head  
125ml glass of Prosecco £4.50/head  
125ml glass of Champagne £7.50/head

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## CANAPÉS

A selection of handcrafted canapés £4.50/head

# WEDDING BREAKFAST

## Standard

£20/head

Your choice of 1 starter, main course & dessert for your guests

## Premium

£25/head

Allow your guests a choice from 3 starters, main courses & desserts

## Children

£12.50/head

3 Course meal specifically designed for children

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# ULTIMATE WEDDING PACKAGE

Ceremony including chair sashes, floral archway & pedestal candle holders

Bucks fizz & canapés

Premium wedding breakfast with bespoke 3 course menu

Premium wine

Toasting glass of Prosecco

Evening Premier Buffet

Mini Desserts

Centrepieces & chair sashes

Wedding favours

Wedding post box

Cake knife & slice

'LOVE' Letters

Candy cart

£50/head day time (minimum 50 guests)

£20/head evening reception

£70/head day & evening reception

Children (half price)



## STARTERS

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Roasted sweet potato, chive & coconut  
milk soup, artisan bread, farm butter

Courgette, rosemary & cracked black  
pepper soup, artisan bread, farm butter

Miso & sesame glazed king oyster  
mushroom, truffle & duck egg mayonnaise,  
baby coriander

Chicken liver pate, Lancashire bomb  
chutney, crisp ciabatta & micro greens

Heirloom English tomatoes, mozzarella  
pearls, aged balsamic, pea shoot salad

Ham hock, caper & gherkin terrine,  
piccalilli, crisp ciabatta, basil emulsion

Prawn & crayfish cocktail, crisp baby gem  
lettuce, sun blushed tomatoes, lemon,  
marie rose

Hot smoked chicken breast, pickled  
summer vegetable salad, summer  
vegetable gels, micro greens



# MAINS

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Roast rump of aged beef, seasonal vegetables, goose fat  
roast potatoes, pan gravy, Yorkshire pudding

Skin on chicken breast, tarragon infused fondant potato,  
squash puree, crispy green kale, pan gravy

Salmon fillet, Moroccan couscous, pickled raisins,  
courgette carpaccio, baby coriander, sun blushed  
tomatoes, chive oil

Lamb rump, smoked creamed potato, crisp baby gem,  
roasted tender stem broccoli, red wine sauce


Smoked tofu, parsnip veloute, baby coriander, honey roast  
apples, crisp shallot, courgette carpaccio (v)

12oz 50 day dry aged rump steak served on our speciality  
hot rock with chunky chips, tomato, confit mushroom &  
peppercorn sauce

8oz 70 day dry aged marbled sirloin steak served on our  
speciality hot rock with chunky chips, tomato, confit  
mushroom & peppercorn sauce (£2 Supplement)

8oz 50 day dry aged ribeye steak served on our speciality  
hot rock with chunky chips, tomato, confit mushroom &  
peppercorn sauce  
(£2 Supplement)

8oz centre cut fillet steak served on our speciality hot rock  
with chunky chips, tomato, confit mushroom & peppercorn  
sauce  
(£6 Supplement)





## DESSERTS

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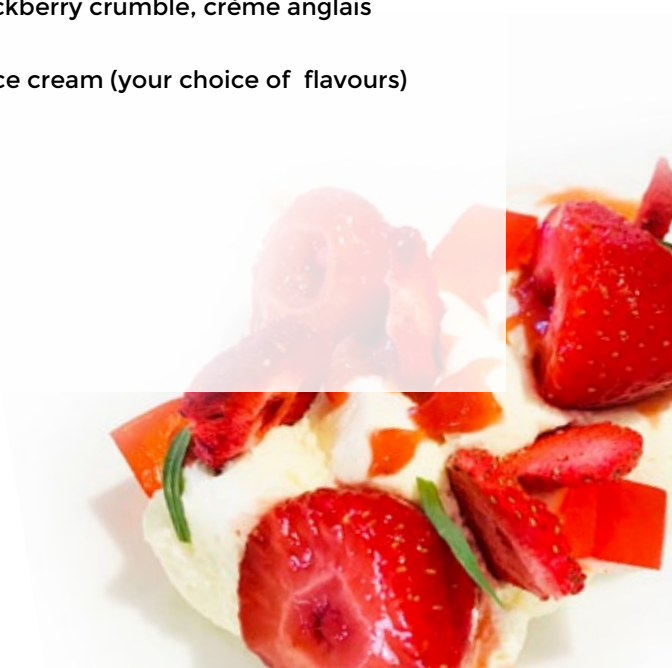
Chocolate brownie, raspberry textures, vanilla bean ice cream

Blueberry panna cotta, pistachio crumb, blueberry gel, hazelnut praline

Baked vanilla & white chocolate cheesecake, summer berries, honey comb

Apple & blackberry crumble, crème anglais

Duo of Gold's ice cream (your choice of flavours)



# BUFFETS

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## BASIC

£5/HEAD

Selection of sandwiches, Sausage rolls, Pork pies, Mixed leaf salad, Cajun spiced coleslaw, Crisp & dips

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## STANDARD

£7/HEAD

Selection of sandwiches, Sausage rolls, Pork pies, Mixed leaf salad, Cajun spiced coleslaw, Crisp & dips, Chicken goujons, Lancashire cheese & spring onion quiche, Tomato, mozzarella pearls, basil & balsamic

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## PREMIER

£10/HEAD

Selection of sandwiches, Sausage rolls, Pork pies, Mixed leaf salad, Cajun spiced coleslaw, Crisp & dips, Marinated boneless chicken thighs, Moroccan cous cous, Dressed salmon - mixed seafood - marie rose, Charcuterie - olives - hummus - garlic croutes, Chipolata sausages & honey mustard dip, Fusilli pasta salad - pesto - parmesan & chilli corn

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## PIES & PASTIES

£5/HEAD

Selection of pies/pasties of your choice served with mushy peas

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## MINI DESSERTS

£2.50/HEAD

Sticky toffee cake  
Red velvet cake  
Chocolate fudge brownie  
Carrot cake  
Cherry bakewell slice

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## HOT BUFFETS

£8 (1 choice) / £10 (2 choices)

Lancashire lamb hot pot, beetroot, pickled red cabbage, artisan bread  
Italian chicken thigh casserole, fennel & butter beans  
Salmon & cod fish pie, fresh peas, cheddar & herb glazed sautéed potatoes  
Chilli con carne, cajun spiced brown rice, corriander, sour cream & chive



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**48-50 Market St, Hindley,  
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