



LITTLE EXTRAS

CANAPES

Choose 4 from the following selection

Should your personal favourite not be listed please enquire

Mini Shepherd's pie

Bury black pudding and bramley apple filo parcels

Smoked salmon, cucumber and cream cheese tarts

Chipolata sausage wrapped in smoked bacon

Mini fish cakes with Thai chilli dipping sauce

Chicken liver pate with crab apple jelly

Melon and Parma Ham skewers

Mini asparagus and sweetcorn quiche

£5 per person

DRINKS

A drinks list and prices can be found on our website.

www.thenewdrop.co.uk

BUFFETS

BUFFET 1

Bacon rolls
£5.00 per person

Chips
£1.50 per person

Fruit pies with cream and tea/coffee
£5.00 per person

BUFFET 2

Hot buffet
choose 2 from

Homemade beef chilli
rice, garlic bread.

Hot pot
served with red cabbage & beetroot

Curry
various flavours, mango chutney, popadoms

Homemade beef (or vegetarian) lasagne
tossed salad & garlic bread

£11.95 per person

BUFFET 3

Full hot and cold buffet

Roast beef, roast ham, poached salmon, prawns, egg mayonnaise, beetroot, coleslaw, pasta salad, savoury rice, tossed salad, crisps, vegetarian quiches, hot sausage rolls and new potatoes, brown bread rolls

£13.95 per person

A selection of sweets served with fresh cream
Tea or coffee

£6.00 extra

BIRTHDAYS
ANNIVERSARIES
WEDDINGS
AND CELEBRATIONS
AT THE NEWDROP
BAR • LOUNGE
RESTAURANT



The Newdrop Inn
Higher Road
Ribchester
PR3 2YX
01254 878338
www.thenewdrop.co.uk



Congratulations on your forthcoming celebration!

With newly refurbished dining room enjoying fantastic views across the Ribble Valley, the Newdrop provides the perfect venue for your event.

You and your guests can look forward to a perfect reception in a relaxed and friendly atmosphere. We are very flexible so feel free to make any requests for favourite dishes or desserts. Vegetarian options are available on request and all of our prices are inclusive of VAT.

Booking details

We ask for a £500 deposit on booking, this payment is non-refundable

Final numbers are required two weeks before the event, when an additional £500 deposit is required

MENU 1

Garlic mushrooms
deep fried and served with a dipping sauce

Platter of prawns
with homemade marie rose sauce

Homemade fishcakes
served with sweet chilli sauce

Tropical melon
fanned melon with seasonal fruits and a raspberry coulis

Warm broccoli and stilton tartlet
on a bed of mixed leaves and served with fruit chutney

Homemade soup served with croutons
choose your favourite from our range

Roast pork
served with apple sauce, stuffing and a rich gravy

Traditional roast beef
with a homemade yorkshire pudding and gravy

Roast leg of lamb
served with mint sauce

Moroccan lamb tagine
with rice

Chicken breast
with apple sauce, stuffing and gravy, cream and mushroom sauce, or a bacon and stilton sauce

Roast turkey
with bread sauce, stuffing and a chipolata sausage

Poached salmon
with hollandaise sauce

A choice of two sweets
see our list

Coffee and mints

£23.95 per person

MENU 2

Seafood hors d'oeuvres
poached and smoked salmon, prawns, egg mayonnaise and a mixed salad

Chicken, bacon and port terrine
with a port wine sauce

Oven roasted salmon cake
with a new potato and spring onion salad drizzled with basil oil

Spinach, feta and spring onion filled mushrooms
deep fried and served with a light garlic mayonnaise

Homemade soup served with croutons
choose your favourite from our range

Sharing platters
mozzarella cheese, sliced tomatoes, rocket salad, Parma ham, olives and melon

Tempura of seabass
served on a ratatouille of vegetables and crushed new potatoes

Roast duckling
a Newdrop favourite, served with apple sauce and stuffing

Roast sirloin of beef
with a homemade yorkshire pudding and gravy

Lamb cushion
a shoulder of minted lamb served off the bone

Roast supreme of salmon
with a prawn and crayfish seafood sauce

Chicken breast filled with black pudding,
wrapped in parma ham, served with a creamy tomato & basil sauce.

A choice of three sweets
see our list

Coffee and mints

£27.95 per person

SWEETS

All of our sweets can be served with cream, ice cream or custard

Coffee renoir
choux pastry filled with confectioners custard and fresh cream, topped with coffee fondant and toasted almonds

Baileys cheesecake
crisp biscuit base and a creamy cheesecake topping flavoured with baileys liqueur

Seasonal meringues
meringues served with fresh whipped cream, fresh seasonal berries and local strawberry ice cream

Homemade fruit crumble
apple, blackcurrant, blueberry or rhubarb served hot with custard

Homemade fruit pies
apple, blackcurrent, mixed berries or rhubarb

Eton mess
whipped double cream with fresh strawberries and meringue

Peach melba
peaches, ice cream and fresh raspberry coulis topped with whipped cream

Sherry tifle
individual portions of a traditional favourite

Fresh fruit salad/ seasonal berries

Rice pudding

Homemade bread and butter pudding

