



Mytton Fold
HOTEL & GOLF COMPLEX



CELEBRATIONS 2008



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*The more of everything you share,
The more you'll always have to spare -
The more you love, the more you'll find
That life is good and friends are kind . . .*

*For only what we give away,
Enriches us from day to day.*



Welcome to Mytton Fold

Mouth-watering menus served by friendly professional staff really will make your celebration extra special.

Whatever your special occasion you may rest easy in the knowledge that we have a menu and price to suit it. Just let us know what you want and leave the rest to us, you can relax and enjoy your celebrations with the rest of your guests. Our friendly and discreet staff will try harder to make sure your celebration is an even bigger success than you expected and we will be as flexible as necessary to make sure your guests remember your special occasion above all others.

Nestling in the unspoilt Ribble Valley, Mytton Fold Hotel & Golf Complex set in 5 acres of colourful landscaped gardens, is a wonderful spot. A place your guests will remember and talk about for years to come.

Whether it is a birthday, christening, anniversary, retirement or reunion your special day will be extra special at Mytton Fold. We really would be delighted to show you round.

Call Maureen or Irene today on 01254 240662 or fax us on 01254 248119

Mytton Fold will try harder for you

Mytton Fold Hotel & Golf Complex

Tel 01254 240662

Fax: 01254 248119

Email reception@myttonfold.co.uk

To arrange your function at Mytton Fold, please contact Maureen or Irene on 01254 240662.

Please make your choice from the menu.

(NB! All guests are to be served the same meal, however special dietary requirements will of course be catered for please see the example menus on page 6.

- NIBBLES £3.45 -

A selection of Dips, Breadsticks and Vegetable Crudites can be arranged for when your guests arrive

- STARTERS -

PRAWN COCKTAIL £6.40

Succulent North Atlantic prawns, set upon a bed of fresh mixed leaves, topped with a Marie-rose sauce and served with brown bread and butter

CHICKEN LIVER AND BACON PATE £6.20

A medium coarse pate, infused with citrus fruits, set upon a bed of mixed leaves and served with a port and redcurrant jelly and Melba toast.

MUSHROOMS MORNAY £5.40

Choice button mushrooms sautéed in olive oil and finished in a creamy cheese and herb sauce, set upon a French bread crouton and served with a crisp salad garnish.

FIGS, MELON AND PARMA HAM £5.65

Fresh figs set upon slices of Galia melon, topped with a julienne of Parma ham and ringed with a honey and orange vinaigrette.

MELON AND STRAWBERRIES £5.40

Slices of Cantaloupe melon marinated in a peach liqueur enhanced syrup and complemented with fresh strawberries.

CAESAR SALAD £6.25

Slices of smoked chicken, anchovies, pancetta and fresh Parmesan cheese shavings, set upon a chiffonade of cos lettuce, topped with garlic croutons and Caesar dressing and served in a filo pastry basket.

PEAR AND COTTAGE CHEESE SALAD £5.25

Cottage cheese and chives nestling under a fan of pear set upon a chiffonade of iceberg lettuce.

LEEK AND MUSHROOM TARTLET £5.40

A savoury tartlet filled with a blend of sliced leek and mushrooms in a creamy herb sauce, topped with cheddar cheese and baked in the oven, garnished with salad leaves drizzled with a garlic and tarragon dressing.

CHICKEN AND APRICOT TOWER £5.95

A tower of poached chicken, apricots and almonds set upon a pillow of seasonal leaves and finished with a raspberry enhanced vinaigrette.

- SOUPS £4.20 -

RED LENTIL AND SMOKED BACON • CREAM OF VEGETABLE • MUSHROOM AND TARRAGON
TOMATO AND CORIANDER • LEEK AND POTATO • FRENCH ONION • LAMB BROTH
CREAM OF CAULIFLOWER WITH TOASTED WALNUTS • ROAST CHICKEN AND VEGETABLE
ROAST PEPPER AND ONION • HAGGIS AND WHISKEY BROTH

- FISH COURSE -

BAKED COD FILLET £6.75

Prime cod fillet baked in the oven with lemon zest and tarragon, served with a pastry fleuron and white wine sauce

SMOKED SALMON JULIENNE £7.90

Fresh smoked salmon julienne mixed with Atlantic prawns, presented in a ring of herb-roasted sweet pepper and finished with a Marie rose sauce

SMOKED TROUT £6.55

A warm smoked trout fillet sat upon a bed of wild rocket and ringed with a raspberry and wholegrain mustard vinaigrette

POACHED SALMON FILLET £6.50

Fresh poached salmon masked with a lemon and chive sauce

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- MAIN COURSES -

ROAST SIRLOIN OF ENGLISH BEEF £15.70

Served with – Yorkshire pudding and gravy
or Four peppercorn and brandy sauce
or Haggis and Wild Mushroom stuffing and a Whiskey and cream sauce

ROAST SADDLE OF TURKEY £15.45

Served with traditional trimmings

ROAST LEG OF LOCAL LAMB £15.25

Slowly roasted in the oven with thyme and rosemary butter, sliced and served with a pan jus

APRICOT AND AMARETTO CHICKEN £15.25

A succulent chicken breast, oven baked with an apricot and amaretto glaze and finished with a chicken jus

BRAISED STEAK £15.75

A piece of beef braised slowly in the oven and served with a plum and brandy jus

CHICKEN FILLET £15.00

Baked in the oven and presented upon a herb and garlic crouton masked with a woodland mushroom sauce

ROAST PORK AND BLACK PUDDING £15.25

A loin of pork, filled with black pudding, gently roasted in the oven and served upon a bed of crushed potatoes with a sliced red onion gravy

POACHED SALMON FILLET £15.70

Served upon a trio of asparagus spears and finished with a butter sauce

BRAISED LAMB £16.00

Lamb shank braised slowly in the oven and served with a redcurrant jus and minted Hollandaise sauce

PORK STEAK £15.00

A pork steak slowly cooked in the oven in a pork stock and served with a peach and red cherry sauce

- SWEETS £4.45 -

FRESH FRUIT SALAD

With a Grand Marnier enhanced syrup.

SHERRY TRIFLE

DUO CHOCOLATE TORTE

A dark and white chocolate truffle set upon a liqueur drizzled sponge.

STICKY TOFFEE PUDDING AND TOFFEE SAUCE

STRAWBERRY PAVLOVA

KEY LIME TARTLETS

A sweet pastry case filled with a refreshing lime mousse finished with fresh cream and chocolate shavings

PROFITEROLES WITH A HOT CHOCOLATE SAUCE

DOUBLE CHOCOLATE CHEESECAKE

Served with a strawberry cream quenelle

CHOCOLATE AND ORANGE FUDGE CAKE

BRANDY SNAP BASKET

A light brandy snap basket filled with a sweet Cointreau cream and garnished with orange segments and a chocolate dipped strawberry

LANCASHIRE AND STILTON CHEESE £5.15

Served with a redcurrant compote and celery

COFFEE AND MINTS £1.60

Or visit our website www.myttonfold.co.uk

SAMPLE MENU A - £25.50

3 course meal plus coffee and mints

Homemade Tomato & Coriander Soup
Served with roll & butter

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Roast Leg of Local Lamb
Slowly roasted in the oven with thyme and rosemary butter, sliced and served with a pan jus

•••

Duo Chocolate Torte
A dark and white chocolate truffle set upon a liqueur drizzled sponge.

•••

Coffee & Mints

SAMPLE MENU B - £33.60

4 course meal plus coffee and mints

Melon & Strawberries
Slices of Cantaloupe melon marinated in a peach liqueur enhanced syrup and complimented with fresh strawberries.

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Poached Salmon Fillet
Fresh poached salmon masked with a lemon and chive sauce

•••

Braised Steak
A piece of beef braised slowly in the oven and served with a plum and brandy jus

•••

Sticky Toffee Pudding & Toffee Sauce

•••

Coffee & Mints

Should you require a more informal meal our celebration fork buffet is ideal.

CELEBRATION FORK BUFFET - £14.75

Assorted Sandwiches
Barbecued Chicken Pieces
Potato Wedges
Crispy Coated Mushrooms with a selection of dips
Celery Sticks with Cream Cheese
Black Olives infused in a Lemon enhanced Oil
Green Olives stuffed with Sundried Tomatoes
Vegetable Pizza
Cheese and Strawberries
Chipolata Sausages
Lettuce ~ Tomato ~ Cucumber
Coleslaw
Potato Salad
Tuna and Sweetcorn Pasta Salad
Curried Rice Salad

•••

Chocolate Orange Fudge Cake
Fresh Fruit Salad
A selection of fresh fruits marinated in a Grand Marnier syrup
Key Lime Tartlet

A sweet pastry tartlet filled with a tangy lime mousse & garnished with a cream swirl & chocolate curls

To arrange your function at Mytton Fold, please contact Maureen or Irene on 01254 240662.

Should you require a menu with choices for your guests, please use the Celebration Menu below.

CELEBRATION MENU - £25.00

Suitable for parties 15 – 45. Not available in the Abbey Suite.

Homemade Soup of the Day

Served with roll & butter

Chicken, Bacon & Raspberry Salad

Tender strips of chicken and crispy bacon set upon a crisp garden salad and ringed with a raspberry and mustard dressing

Citrus Infused Prawns and Melon

Succulent prawns, marinated in a citrus infused olive oil, finished with a fan of melon and a lime and dill enhanced mayonnaise

Tempura Battered Squid

Pineapple cut squid coated in a tempura batter, served with a creamy garlic mayonnaise and crisp salad garnish



Roast Sirloin of Beef

Slices of local sirloin served with Yorkshire pudding and a pan jus

Supreme of Arctic Char

A fillet of Arctic char set upon a medley of green vegetables and finished with a hollandaise sauce

Chicken and Broccoli Au Gratin

Tender pieces of chicken combined with broccoli florets in a rich cheese sauce, presented on a bed of pancake ribbons

Asparagus and Goats Cheese Strudel

Asparagus spears and goats cheese encased in filo pastry, baked in the oven and served with a creamy herb sauce

All main course dishes served with a selection of fresh seasonal vegetables & potatoes of the day



Peach & Passionfruit Cheesecake

Lemon Syllabub

Whipped cream, white wine and lemon curd all combined to make a light refreshing dessert, finished with a Viennese biscuit.

Coffee & Hazelnut St Honore

A choux pastry ring filled with a coffee & hazelnut cream and topped with a coffee fondant icing

Cheese & Biscuits

A selection of cheeses served with grapes, celery batons and biscuits



Coffee and Mints

Please telephone us with the choices of 1st & 2nd courses at least one week before your party.

Or visit our website www.myttonfold.co.uk



Mytton Fold Hotel

FOR EVERY OCCASION

Function Suites

Abbey Suite Seating up to 270 for a function such as a Sportsman's Dinner or up to 150 for a Dinner Dance. The Abbey Suite is just made for the most memorable function you could imagine. The Banqueting Suites' private bar is located in the adjoining Raikeside Room. The Raikeside Room itself is often used for Luncheon Clubs and similar functions and can seat up to 80 on round tables. Overlooking the gardens there could not be a more pleasant location to enjoy an extra special occasion.

Ribble Suite Seating between 30 and 70 in our main Hotel Complex the Ribble Suite is very popular for Wedding Anniversaries, Christenings, Special Birthdays, Reunions or Company Dinners. With a dance floor this room is popular for disco parties of up to 150 people.

Calder Room Ideal for the smaller private party the Calder Room can seat up to 30 people with its' splendid beamed ceiling it radiates a warmth which is difficult to match.

Hodder Room This is the most intimate of our function suites seating up to 20 people it is ideal for the smaller family gathering or company dinner.

If your function is to be attended by around 200 people of different tastes, our Hotel Complex is ideal. Those who like to dance can do so whilst other guests can celebrate more quietly in one of our two spacious bars whilst a buffet is served from our Calder & Hodder Rooms. With all these rooms connecting and all within a few steps of each other it is an ideal way of catering for different tastes for a larger gathering. Early booking is recommended for this type of event to ensure that all rooms are available.

To arrange your function at Mytton Fold, please contact Maureen or Irene on 01254 240662.



Accommodation RELAXATION

Why not enjoy a worry free party by staying in one of our 28 en-suite bedrooms.

Each one has been designed for your ultimate comfort and enjoyment.

All our rooms have a trouser press, television, direct dial telephone, tea & coffee making facilities and also complimentary toiletries, mineral water, fruit, biscuits and sweets.

For that special anniversary or celebration book one of our Executive rooms.

All our accommodation includes full English breakfast and is offered at a discounted rate if you are holding or attending a function here at Mytton Fold.

To book your room, simply call our reservations department on 01254 240662 and confirm your booking with a £10 per person deposit

You may also wish to use and enjoy the facilities of our 18 hole golf course during your stay. We offer free golf to residents after 4pm and reduced green fees at other times.

Whatever your reason for coming to Mytton Fold relax and enjoy our beautiful setting and surroundings.

Or visit our website www.myttonfold.co.uk



Booking Arrangements

A non returnable deposit is required to guarantee your booking, and you are respectfully reminded that a booking constitutes a contract.

The prices in this brochure apply to a minimum of 15 guests and includes VAT calculated at 17.5%.

Bookings can be made provisionally by telephone but must be confirmed within fourteen days together with the deposit, when the outline arrangements will be confirmed in writing by return of post.

An appointment to see one of our Event Managers should be made six to eight weeks prior to the party to discuss the menu chosen, the approximate number of guests, drinks requirements, anticipated times of both arrival and departure and moreover those special points that make each celebration party so very individual.

It is our most sincere wish that your event or celebration is exactly as you wish it to be, and we shall, of course, work very closely both with you and on your behalf to arrange an occasion long to be remembered.

All prices in this brochure are valid for 12 months from the 1st January 2008

To arrange your function at Mytton Fold, please contact Maureen or Irene on 01254 240662.

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& feel as if you are on
cloud nine!

Imagine yourself enjoying a relaxing
break where you can enjoy
comfortable accommodation, good
food, cosy bars, beauty treatments
and glorious countryside.

Enjoy two nights dinner, bed and
full English Breakfast, a full Spa day,
with three treatments and light
lunch, private transport to and from
the Spa.

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Enjoy stunning panoramic views over the Ribble Valley, Forest of Bowland and beyond, from our private 18 hole golf course



Membership from only £20 per month
Hotel residents can enjoy a free round after 4pm
For details telephone the Golf Professional 01254 245392



Mytton Fold

HOTEL & GOLF COMPLEX

Whalley Road, Langho, Nr. Blackburn, Lancashire. BB6 8AB

Tel: 01254 240662 Fax: 01254 248119

Email: reception@myttonfold.co.uk www.myttonfold.co.uk

You can download our map from our website