



HIGHER TRAPP

HOTEL, RIBBLE VALLEY



**CELEBRATIONS,
PARTIES &
ANNIVERSARIES**

EVENTS MADE EASY

Nestled in six acres of magnificent terraced gardens, The Higher Trapp Hotel enjoys an elevated position and panoramic views across the Lancashire's Ribble Valley offering charm, comfort and luxury.

Our magnificent Pendle Suite opens up on to its spacious terrace allowing guests to mingle inside and out and enhancing a day that will always be remembered.

Whether you are looking to host a party, celebration or anniversary we have a huge range of menus available to compliment your event. Coupled with our experienced event team you really will have an event to treasure forever.



AT A GLANCE:

- 10 to 120 guests
- 2 event rooms
- 29 bedrooms
- Complimentary Wi-Fi throughout
- Onsite free car parking





"Whether you are planning an event for 10 or a party for hundreds - we can host your event in style"

EVENT ROOMS:

A CHOICE OF EVENT ROOMS IDEAL FOR YOUR EVENT

Whether you'd like private dining in the restaurant or to hire one of our fabulous event rooms we have arrange of options available for you.

The Higher Trapp has a choice of two function suites in which to hold your event. The Hambledon Suite is ideal for smaller gatherings whilst the magnificent Pendle Suite with its vast terrace brings an al fresco element to your event.



ACCOMMODATION:

The Higher Trapp's bedrooms are furnished in a range of traditional but modern styles to make you feel at home.

- 29 bedrooms
- Complimentary Wi-Fi throughout
- TVs with Freeview
- Nespresso machines in upgraded bedrooms
- Onsite free car parking



CELEBRATIONS, PARTIES & ANNIVERSARIES

Planning a birthday party, anniversary or another special occasion?

We have the perfect suites and ideal packages to help you celebrate life's special events in style!

Our Celebration packages have been carefully designed to suit all requirements and we can offer a range of menu options that can be adapted to suit your individual requirements. From hot and cold finger buffets to a sit down meal, simply tell us what you would like and we will make it happen.

We can also offer a range of drink packages to get the party swinging.

Add to that our in house DJ or specialist advice on entertainment we will ensure your party really is a night to remember!

Speak to one of our events co-ordinators today to discuss your requirements.



AFTERNOON TEA PARTIES

Perhaps you are looking for an event slightly more serene and if so then perhaps an Afternoon Tea Party is the perfect choice for you?

Our Afternoon Tea Packages are designed for groups of more than 10 people and there are various options available to you within which to relax during your afternoon of bliss.

Homemade and lovingly created there will be plenty to get the taste buds excited including our delicious scones with plenty of butter, strawberry jam and clotted cream.

If you fancy something a little stronger then why not add some wine, Pimm's or a glass of Prosecco – We have plenty of options to quench your thirst.

Eat it in the lounge, restaurant or terrace our team will be on hand to keep your party extremely happy.

Speak to one of our events co-ordinators today to discuss your requirements.

FROM £19.50 PP



PRIVATE FUNCTIONS & EVENTS

Whether you are looking to hold a gala dinner, awards ceremony, charity dinner or any other business/social event our stunning venue is ideal for you to hold your event.

In our function suites we have plenty of capacity in which to accommodate your party. Further more, our experienced event co-ordinators can help to advise you on how to look after our mutual guests.

Our talented chefs use high quality, seasonal ingredients to produce our creative menus and provide a delicious dining experience for all types of banquets and private dining events.

We can easily cater for special dietary requirements and can tailor our menus specifically for your event.



OUR MENUS



DINNER MENU

TO START

Small Plates

- Spiced Crab beignets with lemongrass, cherry tomato and basil salsa, pea shoots
- Parfait of chicken livers and port wine, apple and sultana chutney and warm brioche
- Tenderstem Broccoli tempura, wasabi mayonnaise, sweet and sour spring onions (v,ve)

Fresh soups made in house served with granary warm bread roll and butter

Choose from;

- Celeriac and blue cheese (v)
- Courgette, garden pea and parmesan
- Potato, leek and watercress (v,ve)
- Butternut squash, coconut and cumin (v,ve)
- Roasted Tomato and bell pepper (v,ve)

MAIN COURSE

- Slow braised shoulder of pork, caramelised shallot mash, buttered cabbage and crisp smoked bacon, pear cider jus
- Breast of chicken, crushed sweet potatoes with paprika and chilli, white onion puree, buttered spinach and chicken jus
- Sundried tomato and beetroot tarte tatin, rocket and red chard salad, basil olive oil (v,ve) Herb Gnocchi with roasted courgettes, charred carrots, glazed goats cheese and pesto cream (v)

TO FINISH

- Milk chocolate and passionfruit cheesecake, chocolate Chantilly cream
- Warm Apple and cinnamon pie, crème Anglaise (v)
- Tropical fruits with mango sorbet, coconut sorbet and mint syrup (v,ve)
- Banoffee tart; Filled with bananas, cream and caramel, topped with chocolate shavings (v)



£25
PER
PERSON

DINNER MENU UPGRADES

UPGRADE TO

TO START

- Smoked salmon on toasted sourdough with crushed avocado and lime cream cheese £3 Sup
- Bruschetta with prosciutto, warm vine tomatoes, melting brie and salsa Verdi £2 Sup
- Confit Lamb croquette with minted pea puree, crumbled feta cheese £2 Sup
- Warm goats cheese and beetroot tart with onion marmalade, apple puree and toasted almonds (v) £2 Sup

MAIN COURSE

- Trio of Pork; Fillet, Belly and Ham hock croquette with parsnip puree, dauphinoise potato, roasted carrots and Dijon mustard sauce £4 Sup
- Seared fillet of Salmon, chive potato puree, sauteed kale and crispy chorizo, sundried tomato hollandaise sauce £3 Sup
- Roasted Sirloin of Beef Foristiere, thyme potato rosti, honeyed parsnips, field mushroom, pancetta, red wine jus £5 Sup
- Seabass with samphire, sauteed new potatoes and asparagus, white truffle and parmesan cream £3 Sup

TO FINISH

- Warm Pear and frangipane tart, black cherry and amaretto ice cream (v) £2 Sup
- Chocolate orange torte, Saville orange sorbet (v) £2 Sup
- Raspberry and white chocolate panna cotta, prosecco raspberries £3 Sup
- Triple chocolate brownie, butterscotch sauce, salted caramel ice cream £3 Sup



THEMED BUFFET MENUS

ASIAN - £18

- Chicken Tikka Masala
- Thai green vegetable curry with coconut (v,ve)
- Vegetable pakoras & samosas (v,ve)
- Onion Bhaji & potato patties (v,ve)
- Sweet potato falafel bites (v,ve)
- Papadum, onion, mango and mint sauces (v)
- Naan breads (v)
- Garlic Pilau rice (v,ve)
- Bombay potatoes (v,ve)

ORIENTAL - £19

- Crispy vegetables with garlic, chilli & satay sauce (v,ve)
- Salt & pepper chicken wings
- Sweet chilli crispy broccoli (v,ve)
- Duck & hoi sin spring rolls
- Vegetable spring rolls (v,ve)
- Slow roasted Sweet & sour shoulder of pork with ginger and spring onions
- Rice noodles with soy sauce (v,ve)
- Egg & vegetable fried rice (v)

AMERICAN - £17

- Mac & cheese (v)
- Jumbo hot dogs
- Beef 1/4 pound patties with Monterey Jack cheese slices
- Plant based burgers & sausages (v,ve)
- Red salted fries (v,ve)
- BBQ Chicken wings
- Pickles, jalapeno peppers & nachos (v,ve)
- Selection of brioche buns, breads, mustards & sauces
- House salad with iceberg lettuce, red onions & beef tomatoes (v,ve)

TRADITIONAL - £19

- Cheese & onion pie (v)
- Steak, onion & potato pie with puff pastry
- Chipped potatoes (v,ve)
- Selection of continental sausages & cured meats
- Crispy brie wedges with cranberry sauce (v)
- Hot puff pastry sausage rolls
- Baby leaf salad with cherry tomatoes, cucumber, red onions & sweet red peppers (v,ve)
- Creamy coleslaw with white cabbage, carrot, red onions & parsley mayonnaise (v)
- (Vegan Rosemary, vegetable & sweet potato hot pot Available on pre-order) (v,ve)



ITALIAN - £17

- Lasagne with beef Bolognese & three cheese bechamel sauce
- Penne Arrabbiata with fresh chilli, olives & garlic tossed in pomodoro sauce (v,ve)
- Prosciutto & mushroom pizza
- Margherita pizza (v)
- Skin on chipped potatoes (v,ve)
- Garlic bread slices
- Caesar salad with anchovies, ciabatta croutons & fresh grated parmesan
- Caprese salad with ripe tomatoes, fresh mozzarella, oregano & extra virgin olive oil (v)

STRICTLY VEGAN - £19

- Tofu & chickpea curry with sauteed greens
- Roasted broccoli & courgettes, pine nuts and rocket pesto
- Fried rice with kale & cashew nuts
- Crispy salt & pepper cauliflower wings
- Sweet potato falafel bites
- Skin on fries
- Quinoa salad with vegan Greek cheese, fresh mint & tomatoes
- Leafy salad with green vegetables & maple dressing
- Baked ciabatta, olives, blushed tomatoes, balsamic vinegar & oils

CHEFS BUFFET - £15

- Smoked paprika chicken strips with chilli, garlic, peppers & tomato
- Roasted broccoli & courgettes, pine nuts and rocket pesto (v,ve)
- Selection of floured tortilla wraps (v,ve)
- Grated cheddar cheese (v)
- Greek natural yogurt (v)
- Guacamole (v,ve)
- Skin on spiced potato wedges (v,ve)
- Leafy salad (v,ve)

ADD A TREAT - £4

- Baked Jam doughnuts (v)
- Chocolate cookie trifle (v)
- Lemon posset (v)
- Mini cheesecakes
- Triple chocolate brownies (v)
- White chocolate, Amaretto and raspberry mousse (v)
- Dark chocolate ganache and orange tart (v,ve)

AFTERNOON TEA - £19.50pp

- Selection of freshly made sandwiches:-
 - Roasted Ham & Tomato
 - Egg Mayonnaise & Pea Shoots
 - Cheese & Red Onion Marmalade
- Brie & Sun Blushed Tomato Quiche
- Puff Pastry Sausage Roll
- Sultana Scones, Clotted Cream & Strawberry Jam
- Selection of Mini Cakes





FINGER BUFFET - £15

- Crudites with smooth hummus and whipped feta cheese dips
- Selection of freshly made sandwiches:
 - Egg mayonnaise and watercress
 - Tuna mayonnaise and cucumber
 - Ham, tomato and English mustard mayonnaise
- Homemade brie and blushed tomato quiche
- Puff pastry pork sausage rolls with apple sauce
- BBQ chicken drumsticks
- Selection of prepared fruit including pineapple, melon, grapes and other seasonal fruit.

FORK BUFFET - £15

- Crudites with smooth hummus and whipped feta cheese dips
- Pork and leek sausages with wholegrain mustard mash
- Cheese and onion puff pastry pie
- Rich red wine gravy
- Garden peas with fresh mint
- Roasted root vegetables
- Warm crusty bread and butter
- Mini cake selection including Victoria vanilla sponge, lemon drizzle and carrot cake



HIGHER TRAPP HOTEL

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