



HIGHER TRAPP

HOTEL, RIBBLE VALLEY



CHRISTENINGS

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 an intimate or large christening we have a huge range of menus available to compliment your event. Coupled with our experienced event team we really will ensure it's a great start to baby's life.



AT A GLANCE:

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



EVENT ROOMS:

A CHOICE OF EVENT ROOMS IDEAL FOR YOUR EVENT

Whether you'd like to reserve a table in the restaurant or hire one of our event rooms -we have a range 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 it's 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





CHRISTENING

What better way to celebrate the christening of your child than with friends and family in beautiful surroundings.

We can assist you in your planning of every aspect of this celebratory day to ensure it's perfect. Our Christening packages have been carefully designed to suit all requirements and we can offer a range of menu options to cater for your friends and family, simply tell us what you want and we will make it happen.

We can also offer a range of drinks packages to suit your needs and budget. Speak to one of our events co-ordinators today to discuss your requirements.

OUR MENUS



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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