



HIGHER TRAPP

HOTEL, RIBBLE VALLEY



**PRIVATE
& CHARITY
EVENTS**

EVENTS MADE EASY

Nestled in six acres of magnificent terraced gardens, The Higher Trapp Hotel enjoys an elevated position and panoramic views across the Lancashireís 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 private event or charity night 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

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



PRIVATE & CHARITY EVENTS

Well done for deciding to arrange an event for a worthy charity. Don't let this be a daunting experience, let us help you in ensuring the evening is a night to remember.

Our team have great experience in running such events with great aplomb. From Black Tie dinners to race nights to quiz nights we have the packages and the team to ensure its a roaring success.

Speak to one of our event specialist today.



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

If you require something less formal it's no problem. Just speak to our events manager who can give you some buffet option.





HIGHER TRAPP HOTEL

Trapp Lane,
Simonstone,
Nr Burnley,
Lancashire
BB12 7QW.

highertrapp@lavenderhotels.co.uk
+44(0)1282 77 27 81



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