



**HIGHER TRAPP**

HOTEL, RIBBLE VALLEY



PROMS

## 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 formal or informal prom evening our team of event managers will help you give the students a night to treasure.



### 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

The Higher Trapp has a choice of two function suites in which to hold your prom. The Hambledon Suite is ideal for smaller year or class sizes whilst the Pendle Suite has capacity for the year group.



## 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



## PROMS

Such an important night deserves a special venue. The college or school prom is the event of the year for all school leavers. Students spend months planning and preparing the evening to make sure they look their very best. It's only fitting, therefore, that the venue lives up to their expectations.

Celebrate your prom in style, where you'll be guaranteed a memorable evening that everyone will treasure. Our experienced and dedicated team will work with you to create the perfect event. Be it a sit-down meal or a buffet, we have a range of menus so we can make tailor the menu to your event.

Our exclusive prom packages include extra special touches such as:

- Red Carpet for that VIP experience
- Welcome mocktail on arrival
- Centrepieces
- Complimentary function room hire
- Sumptuous food sourced locally and prepared by our experienced Head Chef.

Make it a night to remember. Speak to one of our events co-ordinators today to discuss your requirements.





# 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





## HIGHER TRAPP HOTEL

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