



Newton In Bowland
“Where you can hear the grass grow”

Meat from right here in Bowland
Poultry from Goosnargh
Lancashire cheese milk and cream
from all the beautiful cows around us
Fish from Dunsop Bridge Fleetwood
The Lune Lancaster and Morecambe
Beer from our local Breweries
Salads vegetables and potatoes
from local farms around the Ribble Valley
From nature’s bounty
We make our very own ice creams
Cakes pastries pies bread and biscuits
Preserves chutneys and cordials
Rural bliss and sufficiency
Does not get any better than
Right here at the Parkers Arms in the
Heart of the Ribble Valley

What more could we wish for
Perhaps just another half

Newton in Bowland Lancashire BB73DY Tel no 01200 446236
www.parkersarms.co.uk

Special occasion/event menu

The menu below is perfect for weddings and special events. The Hodder view room is available for groups up to 50 people. Prices are based on a minimum of 35 persons. Smaller groups can be accommodated in the Tap room. Parties of over 60 people can be accommodated on the extensive lawns with stunning views, marquee charges will apply. Wedding packages for 50 persons starting from £2000.00 can be arranged please call 01200446236 or email enquiries@parkersarms.co.uk for further details. For smaller discreet weddings /functions please contact us.

Please choose any three of each starter main course and pudding. Should you require anything other than the suggestions below do not hesitate to contact us. Extra courses available are priced per person per add on. Prices are based on minimum 35 persons and up to 50 persons a supplement will be added on for any cancellations as we can only hold these prices on premium nights for 35 persons and above if booking the entire restaurant. Any three courses £25.00 per person Premium items marked with * will be priced at £30.00 per person

Starters

Potato seasonal herb and garlic fritter with relish (V)
Goat's cheese parfait, beetroot three ways (V)
Potted hot smoked Dunsop Bridge trout with toasted soldiers
Home cured/poached salmon, lemon jelly and creamed horseradish
Parkers pâté of Goosnargh cornfed duck liver and cognac
Confit of crispy Goosnargh duck leg salad, orange sauce *
Potted ham hock and home made piccalilli
Goosnargh confit chicken and crispy bacon salad
Singletons Lancashire crumbly cheese with apple tartlet and apple reduction
Parker's pork pie with Parkers piccalilli
Seasonal soup please enquire

Choose any 3

Main Courses

Roast Bowland Sirloin of Beef, Yorkshire pudding herbed vegetables, roast potatoes, red wine jus *
Bowland beef and ale stew with herbed dumplings
Honey and mustard glazed roast ham, parsley sauce, caramelised pineapple compote creamed mustard mash *
Slow roasted pork belly, tomato bean and local sausage hot pot
Slow roast herbed shoulder of Newton lamb/hogget, summer vegetables

Parkers lamb hot pot, pickled red cabbage and vegetables*
Goosnargh corn fed chicken leg braised in red wine with its jus and vegetables
Roast Corn Fed Breast of Goosnargh Chicken with lemon garlic and thyme,
creamed butternut puree, butter roasted Charlotte potatoes*
Roasted vegetables in thyme and olive oil, cumin infused couscous (V)
Summer vegetable and cheese tart (V)
Roast fillet of salmon, lemon butter sauce, creamed pea mash
Grilled Dunsop Bridge trout, tomato and herb dressing, seasonal pod
vegetables

Choose any 3 of the above

Puddings

Vanilla panna cotta seasonal fruit compote
Chocolate Nemesis, whipped crème fraiche
Kathy's sticky toffee pudding
Seasonal fruit crumble with custard or ice cream
Stosie's bread and butter pudding with crème Anglaise
Caramelised lemon tart with chocolate ice cream
Lemon and thyme crème brulee with vanilla shortbread
Kathy's award winning Wet Nellie
Seasonal fruit trifle
Chocolate and peanut butter cheesecake with salted caramel
Seasonal fruit fool with vanilla shortbread
Parkers almond and elderflower "bakewell tart"

Choose any 3 of the above

Extras

Canapés

Selection of 4 £6.50

Home cured salmon on buckwheat blini with crème fraiche
Herb scones with bacon and cheese stuffing
Lamb koftas on pitta with Zatziki
Prawn and sesame toast sweet chilli sauce
Potato and parsley fritters with tomato relish
Hot smoked Dunsop Bridge trout pate on sourdough fingers
Thai chicken lollypops
Chicken brochettes with satay dip
Mini fishcakes with tartar sauce
Vietnamese Vegetarian spring rolls (not fried)

Soup Course @ £4.95

Brown cap mushroom velouté, confit mushrooms, cep cream
Creamed cauliflower, with chorizo and crispy potatoes
Leak and potato (hot or cold)

Gazpacho (summer only, served cold)
Roast tomato and Balsamic

Sorbet Course - @ £2.20

Elderberry

Elderflower and lemon

Strawberry and black pepper

Blood orange and ginger

Cheese Platters @ 3.50

Local cheese selection served per table