

---

**THE WYCLIFFE | GROUP MENU | £28**  
**PRE-ORDERS REQUIRED TWO WEEKS BEFORE DAY OF EVENT**

---

**STARTERS**

---

Tuscan white bean & bacon soup with focaccia

Farmhouse pâté, Cumberland sauce, toasted brioche

Smoked salmon on malted sourdough with guacamole & lime

Sicilian caponata: Fried aubergine, pine nuts, onions, celery & olives with focaccia (VEGAN)

Calamari fritti, aioli, lemon

**MAINS**

---

Roasted British lamb shank, chef's seasoning, slow cooked for 4 hours and served with red wine reduction with roast potatoes and seasonal vegetables (GF)

Chicken saltimbocca: Chicken breast topped with prosciutto & sage in a white wine reduction with roast potatoes and seasonal vegetables (GF)

Fillet of sea bass with cherry tomatoes, asparagus & Italian Salsa with roast potatoes and seasonal vegetables (GF)

Classic steak Diane: 8oz flattened Sirloin steak with a brandy, mustard, onion & mushroom sauce with roast potatoes and seasonal vegetables

Roast butternut, rosemary & pine nut risotto and seasonal vegetables (VEGAN)

**DESSERTS**

---

Affogato: Crushed Lotus Biscoff with vanilla ice cream served with espresso & Sicilian cannolo

Traditional tiramisu

Sticky toffee pudding with salted caramel & custard

Chocolate & almond brownie, black cherry compote (VEGAN)

Pavlova with spiced plums & chantilly cream

If you suffer from a food allergy or intolerance, please let the manager know. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

An optional service charge of 10% will be added to your bill.

---

## THE WYCLIFFE | CELEBRATION BUFFETS

---

Our restaurant can hold up to 80 guests in a buffet arrangement with space for an additional 20 guests in our main bar.

---

### BUFFET 1 (COLD & HOT) – £17PP

---

Selection of homemade sandwiches (part vegetarian)  
Roast chicken pieces  
Freshly baked sausage rolls  
Chips  
Mediterranean quiche (vegetarian)  
Trio of Desserts  
Tea & Coffee

---

### BUFFET 2 (HOT) – £23PP

---

Beef Lasagne  
Vegetarian Chili  
Chicken Curry  
Rice  
Chips  
Mixed roast vegetables  
Trio of Desserts  
Tea & Coffee

#### Minimum Numbers

Wednesday – Saturday Evening: Private hire minimum numbers 50 | Room Hire £200

Please contact the hotel directly for private hire on Sundays.

#### Terms and Conditions

Non-refundable deposit of £300 required at the time of booking for private parties in the restaurant. Full payment for food must be received a week before the event. Remaining balance for any extras and drinks to be settled upon departure.

#### Accessibility

Access to the main restaurant via our car park does have seven steps leading up to reception, however, we do have an additional entrance on the level which gives access directly from Edgeley Road.

The toilets in the restaurant are on the ground floor level, but do not allow for wheelchair access.

If you suffer from a food allergy or intolerance, please let the manager know. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

An optional service charge of 10% will be added to your bill.