





Holland Hall is an historic, Grade II listed Manor House based in private and tranquil grounds surrounded by the Lancashire countyside.

Our Services

From the moment of enquiry our compassionate and experienced team will take care of all arrangements, ensuring everything is handled with the utmost sensitivity and professionalism. With beautifully-appointed function suites, natural light and space, Holland Hall offers a range of services to create a personal and fitting tribute, celebrating the life of your loved one.

Should you have any enquiries, please do not hesitate to contact a member of our team.





Bespoke Menus Tailored to you

Our Executive Chef has created some delicious menus for you to choose from. All of our ingredients are locally sourced and prepared here at Holland Hall with careful consideration to any dietary requirements.

Please speak to our Events Co-ordinator regarding Menu Choices & Portions.

For any enquires contact us by email info@hollandhall.co.uk. Alternatively, if you would prefer to call us or to arrange an appointment, call 01695 624426.



Hot & Cold Buffet Menu

CHOOSE 8 OF THE FOLLOWING ITEMS

HANDMADE CHUNKY SAUSAGE ROLLS

WARM MINI CHEESE ONION & POTATO PIES (v)

WARM FILLED MEAT PIES | shortcrust pastry

CHEDDAR & ONION QUICHE (v)

QUICHE LORRAINES | smoked bacon, cheese, onion

BAKED POTATO SKINS | cheese, chives, sour cream (v) (gf)

SELECTION OF WARM ARTISAN BREADS & BUTTER

CREAMY RAINBOW COLESLAW (v)

CORONATION POTATO SALAD | curried mayonnaise (gf)

CREAMY GARLIC MUSHROOMS

SALT & PEPPER CHICKEN THIGH AND DRUMSTICK PIECES (gf)

CRISPY POTATO WEDGES (v)

HAND CUT CHIPS

SKIN ON FRIES (v)

PORK & BEEF MEATBALLS | tomato sauce, mozzarella STICKY BABY BACK PORK RIBS (gf)

STEAK BURGER SLIDERS | brioche bun, spicy relish CRISPY HALLOUMI SKEWERS | chilli jam MIXED MEZZE PLATTER | cured meats, dips, breadsticks Honey Glazed Ham Platter (gf)

RARE ROAST BEEF | horseradish crème fraiche STICKY CHIPOLATAS | honey, mustard TOMATO, MOZZARELLA & RED ONION CAPRESE SALAD (gf) STONE BAKED PIZZA | margherita & pepperoni (gfa) SELECTION OF HAND CUT SANDWICHES & FILLED WRAPS

BAKED FOCACCIA | chickpea hummus, mixed olives, feta cheese

DESSERT OPTION | ADDITIONAL COST - CHOOSE 2 OF THE FOLLOWING ITEMS

INDIVIDUAL CHEESECAKE POTS
TRIPLE CHOCOLATE BROWNIES
DOUBLE CHOCOLATE PROFITEROLES
ZESTY LEMON & PASSION FRUIT POSSETS

INDIVIDUAL MRS DOWSONS ICE CREAM POTS

BAKEWELL SLICES

FRESH BAKED SCONES | vanilla cream, strawberry jam MINI VICTORIA SPONGE | jam, buttercream

Hot Fork Buffet Menu

CHOOSE THREE OF THE FOLLOWING DISHES

BRAISED BEEF RAGU | rigatoni, creamy bechamel, garden salad, garlic & herb pizza slices
FISH PIE | chunky salmon, cod, smoked haddock, prawns, creamy mustard infused sauce, crispy potato & cheddar crust,
buttered dill vegetables

BRAISED BEEF SHIN BOURGIGNON | mushroom, pancetta & baby onion gravy, horseradish mash, butter roasted vegetables

MINTED LAMB SHOULDER | dauphinoise potato, mint gravy, roasted vegetables (supplement)

THAI GREEN CHICKEN CURRY | asian vegetables, sticky rice

AUBERGINE MOUSAKKA (V) | roasted aubergine, tomato & onion layers, bechamel sauce (other vegetarian options are available)

CHICKEN, HAM HOCK & LEEK PIE | mustard mash, seasonal vegetables

LANCASHIRE HOT POT | crispy potatoes, pickled red cabbage, crusty bread (supplement)

SAUSAGE & MASH | sticky onion gravy, sautéed greens

GARLIC & HERB CHICKEN THIGHS | braised savoury rice

CHILLI CON CARNE | braised basmati rice, soured cream, guacamol

DESSERT OPTION | ADDITIONAL COST

INDIVIDUAL CHEESECAKE POTS
TRIPLE CHOCOLATE BROWNIE
WARM SCONES WITH JAM & CLOTTED CREAM
MINI CHOCOLATE ÉCLAIRS
BAKEWELL SLICES



