



HASTINGS

EATING & DRINKING HOUSE

the Fylde's No.1 Eating Establishment

EVENTS AT THE HASTINGS

The Hastings is the ideal venue in which to enjoy award-winning food in relaxed and contemporary surroundings. Whatever your event the Hastings' experienced event planners will make it one to remember.

Award winning chef Warrick Dodds and his team have compiled a truly varied array of food options for corporate/group clients to enjoy when visiting the Hastings. These tailored menus will cover most eventualities, however, should groups wish to have specifically designed packages then this too can be accommodated.

We have a vast array of professional suppliers who can assist you with your event including:

- Subtle to dramatic themes
- Performers/entertainers/DJ
- Photographer
- Flower arrangements
- IT and AV solutions

Should your guests require overnight accommodation, the Hastings can arrange bookings in a local hotel or guest house, just let us know your requirements.



SET EVENTS MENUS

Set menu A - **£12.95**

Set menu B - **£17.95**

Set menu C - **£20.95**

For all bookings a non-refundable deposit is required to guarantee your reservation.

Please contact us if you have any queries or special requests.

MEETING & CONFERENCE CHOICES AT THE HASTINGS

Just 5 miles from the M55, 6 miles from Blackpool airport and 2 minutes walk from Lytham train station, The Hastings is ideally located for all your conference needs.

All meeting and conference packages include:

- Use of the private dining room 1066 throughout the day.
- Complimentary WIFI
- Boardroom table layout with comfortable seating for up to 24



Equipment hire available on request for the following:

- Multimedia Projectors
- Plasma screens
- Monitors
- Computers
- Flipchart and pens

1066 CORPORATE RATES

Full Day Room Hire Only	10am - 6pm	£150
Morning Room Hire Only	10am - 12pm	£50
Afternoon Room Hire Only	2pm - 6pm	£75
Morning Standard	10am - 12pm	£5.95
Morning Continental	10am - 12pm	£7.95
Morning Deluxe	10am - 12pm	£10.95
Afternoon refreshments	2pm - 6pm	£5.95
Lunch/Dinner Menu A	12-2pm/6pm-9pm	£12.95
Lunch/Dinner Menu B	12-2pm/6pm-9pm	£17.95
Lunch/Dinner Menu C	12-2pm/6pm-9pm	£25.00

*N.B Friday and Saturday evenings **1066 Tasting Menu** applies.*

All menu prices are per person.

FOOD & BEVERAGE OPTIONS



Morning Standard 10am – 12pm

- Tea, coffee, fruit juices and water
- Biscuits

Morning Continental 10am - 12pm

- Tea, coffee, fruit juices and water
- Toasted bagels
- Croissants
- Danish pastries

Morning Deluxe 10am -12pm

- Tea, coffee, fruit juices and water
- The Hastings brunch Benedict, crispy bacon, flat mushroom, poached Pennine, free range hen's egg served on a toasted English muffin with hollandaise
- Vanilla yoghurt with muesli, bananas and blueberries
- Melon and seasonal fruits
- Toasted Bagels and Croissants

Afternoon refreshments 2pm – 6pm

- Tea, Coffee, Water
- Homemade biscuits and Scones



HASTINGS
EATING & DRINKING HOUSE

LUNCH/DINNER MENU 'A'

£12.95

STARTERS

Hastings soup of the day with crusty brown bread, hale and hearty and ideal for the season

Eggs Benedict free range poached Pennine hen's egg on a toasted English muffin with hollandaise

Parma ham and melon salad served with a shallot and parsley dressing and foraged leaves

MAIN COURSES

Grilled fillet of salmon served with crushed potatoes, sugar snap peas and herb scented juices

Oven baked Goosnargh free-range chicken breast served with a spinach and nutmeg truffle risotto

Risotto of sweetcorn, parsley and honey with Parmesan and extra virgin olive oil

For all bookings a non-refundable deposit is required to guarantee your reservation.

Please contact us if you have any queries or special requests.





HASTINGS

EATING & DRINKING HOUSE

LUNCH/DINNER MENU 'B'

£17.95

STARTERS

Hastings soup of the day with crusty brown bread, hale and hearty and ideal for the season

Grilled goat's cheese and mulled pear salad with a red wine and cinnamon syrup and toasted croutons

Grilled Bury black pudding with crushed potatoes, poached free-range hen's egg and English mustard

Tartar of smoked salmon with pickled ginger, bean sprout and radish salad,
toasted brown croutons and lemongrass vinaigrette

MAIN COURSES

Grilled fillet of sea bass served with tartar sauce, buttered new potatoes,
sugar snap peas and a lemon and caper butter

Fresh fish pie with Royal Atlantic prawns, parsley sauce topped with smooth mash
and Sandham's creamy Lancashire cheese

Risotto of sweetcorn, parsley and honey with Parmesan and extra virgin olive oil

Grilled baby gammon served with champ puree potatoes, sugar snap peas and honey roasted juices

DESSERTS

Lemon and lime jelly served with lemon curd ice cream and crunchy meringue.

Vanilla Crème Brulée with crunchy caramel

Caramelised baked pineapple tart tatin served with coconut ice cream

Selection of Sandham's cheeses with a selection of cheese biscuits and homemade chutney

For all bookings a non-refundable deposit is required to guarantee your reservation.

Please contact us if you have any queries or special requests.



HASTINGS

EATING & DRINKING HOUSE

LUNCH/DINNER MENU 'C'

£25.00

STARTERS

Hastings soup of the day with crusty brown bread, hale and hearty and ideal for the season

Eggs Benedict free range poached Pennine hen's egg on a toasted English muffin with smoked salmon and hollandaise

Crispy pork belly served with a butternut squash and cumin puree, crispy apple salad and honey and sage scented juices

Grilled Bury black pudding with crushed potatoes, poached free-range hen's egg and English mustard

MAIN COURSES

Roast chump of Bowland lamb served with truffle gnocchi, sugar snap peas and a honey and shallot dressing

Pan-fried Goosnargh free range duck breast with creamed garlic potatoes, young turnips, tea and orange soaked Argen prunes, with an orange and juniper sauce

Pan roast fillet of cod with garlic puréed potatoes, roast salsify served with a mussel and cockle broth scented with saffron

Gnocchi served with a white wine, truffle and parsley sauce, sugar snap peas, Parmesan and extra virgin olive oil

DESSERTS

Bramley apple crumble served with English custard

Griotine cherry Brulée with crunchy caramel

Chocolate, walnut and date pudding served with stem ginger ice cream

Selection of Sandham's cheeses with a selection of cheese biscuits and homemade chutney

For all bookings a non-refundable deposit is required to guarantee your reservation.

Please contact us if you have any queries or special requests.