

THE ABBEY SUITE

Occasions & Events

THE SPREAD EAGLE INN
SAWLEY



Celebrate with us

Plan your unforgettable event in the heart of the Ribble Valley at The Spread Eagle Inn

Our magnificent Abbey Suite boasts a unique blend of historic charm and modern elegance, perfectly suited for both intimate gatherings and grand celebrations. Host up to 80 guests for a seated meal or 120 for evening festivities.

**FREE
ROOM
HIRE**
AVAILABLE



Discover our buffet and private dining menu selection and complement your celebration in our serene new outdoor area, immersing your guests in its peaceful ambience. When the day winds down, our 11 sophisticated en-suite rooms await, ensuring comfort and relaxation for all who stay.



Classic Buffet Menu

£15.⁹⁵ per person

A Selection of Open Rolls (Some V)

Sausage Rolls

Pasta Salad (V)

BBQ Chicken Wings

Coleslaw (V)

Chunky Chips (V)

Honey Glazed Chipolatas

Tea & Coffee £2 per head - Mini Desserts £4 per head

Hot Buffet Menu

£18.⁹⁵ per person

Chilli Con Carne

Cottage Pie

Thai Green Chicken Curry

Beef or Roasted Vegetable Lasagne (V) (Please choose one)

Cheese & Onion Pie (V)

A Selection of Artisan Bread (V)

Chunky Chips (V)

Basmati Rice (V)

(Please choose 3 main dishes)

Tea & Coffee £2 per head - Mini Desserts £4 per head

Food Allergies and Intolerances

Before ordering food or drinks, please speak with a team member about your requirements.

Vegan options are available on request.

Premium Buffet

£19.⁹⁵ per person

Halloumi Fries & Chipotle Dip (V)

BBQ Chicken Wings

Chunky Chips (V)

Pasta Salad (V)

Chunky Potato Salad (V)

Sausage Rolls

Vegetarian Quiche (V)

A Selection of Open Rolls (Some V)

Ciabatta Margherita Pizza (V)

Scones with Jam & Cream (V)

Tea & Coffee £2 per head - Mini Desserts £4 per head



Food Allergies and Intolerances

Before ordering food or drinks, please speak with a team member about your requirements.

Vegan options are available on request.

Function Menu

2 courses for £27 or 3 courses for £32

Starters

Homemade Tomato and Basil Soup (V)

fresh bread and butter (GFA) (V) (VGN available upon request)

Smooth Chicken Liver Parfait

spiced blackberry chutney, pickled pearl onions and toast

Black Pudding Fritters

mustard mayonnaise & dressed salad garnish

Goats Cheese & Roasted Beetroot (V) (GF)

candied walnuts & dressed mixed leaf

Mains

Roast Breast of Chicken (GF)

fondant potato, green beans, spinach & mushroom fricassee

Pan Fried Sea Bream Fillet

crushed baby potatoes, tartar velouté, and tenderstem broccoli (GFA)

Steak & Ale Pie

hand cut chunky chips, gravy & seasonal vegetables

Vegetable Lasagne

garlic bread and dressed mixed salad (V) (VGN)

Desserts

Sticky Toffee Pudding

toffee sauce and vanilla ice cream (GF)

Chocolate Brownie

chocolate sauce and vanilla ice cream

Apricot and Lavender Tart

raspberry sauce and vanilla ice cream (V) (VGN)

Baileys & White Chocolate Cheesecake

fruit compote

Food Allergies and Intolerances

Before ordering food or drinks, please speak with a team member about your requirements.

Vegan options are available on request.

Private Dining

Choose between our intimate 'Sawley Suite' or the most spacious Abbey Suite for your private dining events.

For a more intimate affair, The Spread Eagle Inn also offers the charming Sawley Suite. This private space accommodates up to 24 guests, ideal for dining experiences and smaller functions.



No room hire fee applies to our spaces, however, there are minimum spends based on your preferred day, time, and space selection. For more information and associated minimum spends, kindly get in touch with our team.

FOOD ALLERGIES & INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) & food preparation areas may be shared & fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information. Images for illustrative purposes only.

(V) Vegetarian (VGN) Vegan (GF) Gluten Free (GFA) Gluten Free Option

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We'd love to hear from you...

CONTACT OUR DEDICATED TEAM TO BOOK YOUR
EVENT OR TO ARRANGE A VIEWING OF
OUR VENUE AND SPACES AVAILABLE

Call 01200 441202 or email events@spreadeaglesawley.co.uk

THE SPREAD EAGLE INN
SAWLEY

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