
Wedding & Event Menu

2 courses £35 per person, 3 courses £40 per person

Bespoke dining by The Laxey Glen — crafted for celebrations, shared with joy.

Starters

Smoked Mackerel Parfait

Locally smoked mackerel, lightly whipped with fresh seasonal herbs, served with house-baked focaccia. *(Gluten-free available)*

Beef Tartare

Grass-fed beef delicately seasoned, with a horseradish emulsion, pickled shallot, fresh herbs, and focaccia. *(Gluten-free available)*

Manx Rarebit

A rich Manx Vintage Cheddar béchamel, grilled on toast and finished with peppery leaves and a warm Bushy's beer sauce. *(Gluten-free available)*

Carrot Confit

Slow-cooked carrots in aromatic spices, served with whipped vegan feta, pickled carrot ribbons, and fragrant herb oil. *(Vegan & gluten-free)*

Mains

Braised Beef Short Rib

Melt-in-the-mouth beef short rib with silky truffle mashed potatoes, seasonal greens, and a rich beef bone jus. *(Gluten-free)*

Miso Mushroom Medley

Umami-glazed wild mushrooms, truffle mash, seasonal greens, and a deep vegetable jus. *(Vegan & gluten-free)*

Seafood Bisque

Curried bisque with local white fish, steamed mussels, new potatoes, and foraged salty sea herbs. *(Gluten-free)*

Salt-Baked Celeriac Steak

A tender glazed celeriac steak with a fresh cheese and dill sauce, paired with a slaw of pickled fennel, apple, and wholegrain mustard. *(Gluten-free)*

Cauliflower & Wild Garlic Orzo

Creamy cauliflower orzo with shaved & pickled cauliflower florets, wild garlic, and capers. *(Vegan)*

Desserts

Black Glen Gâteau

Decadent dark chocolate ganache with vanilla cream, tart cherry compote, and hazelnut praline. *(Vegan & gluten-free)*

Apple Pecan Crumble

Caramelised apples with an oat crumble, finished with a whiskey-spiked crème anglaise and toasted pecans.

Rhubarb & Rose Manx Mess

Rhubarb compote layered with wild rose jam, meringue, whipped cream, and floral honey. *(Gluten-free)*

Cheese & Crackers

A generous chunk of Manx Vintage Cheddar with homemade crackers, local honey, and artisan pickles.

Little Guests' Menu

Mains

- Pork sausages, mashed potatoes, peas, and gravy
- Fish fingers with chips and peas
- Bolognese with penne pasta and cheddar

Desserts

- Vanilla ice cream with sprinkles
- Fresh fruit pot

Evening & Casual Event Dining Menu

Delicious, fuss-free food designed to impress – perfect for parties, private gatherings, and celebrations or late night snacks.

Hot Sandwiches – £12.50 per person

A comforting and satisfying option for casual dining or relaxed get-togethers. Each sandwich is served with skin-on fries. Gluten-free options available.

- **Chicken Gyros**
Succulent lemon and oregano-marinated chicken thighs with shredded lettuce, pickled red onions, and a cool garlic & cucumber yoghurt.
- **Fish Finger Butty**
Crispy fish fingers layered with warm, chunky tartare sauce, crisp lettuce, and a fresh pea purée.
- **Bolognese Melt**
Slow-cooked rich beef ragù, melted Cheddar cheese, and fresh basil — the ultimate indulgence.
- **Vegan Melt**
A hearty vegetable ragù with melted vegan cheese and pickles. Full of flavour, no compromise.

Grazing Boards – £15 per person

Perfect for mingling, networking, and nibbling.

Available for groups of 8 or more (pre-booked & prepaid).

Our show-stopping grazing boards are designed to be shared and savoured.

They feature a vibrant selection of artisan cheeses, charcuterie, seasonal fruits, crisp

vegetables, homemade dips, pickles, and freshly baked local breads.
Beautifully presented – a feast for the eyes and the palate.

Hot Bap Buffet – £12.50 per person

Simple, hearty and always a hit.

Butcher's bacon served in soft, fresh baps with a side of skin-on fries.

Want to take it up a notch? Add cheese and gravy on top – comfort food at its best.

Let's make your event delicious.

To enquire or book, contact us at events@thelaxeyglen.com, call 863613 or visit www.thelaxeyglen.com to learn more.