



Wedding Food

Spring & Summer

2023



If you are struggling to choose or want to discuss any ideas that you have we are always happy to listen and advise. We have catered for many different themes and we are happy to tell you honestly what works and what doesn't work.

We want your day to be the best and we will ensure our menus suit your needs. We have a very wide range of sample menus for you to look through and choose from, but that doesn't mean we won't create something that's not in print!

Different Diets? If any of your guests need alternative menus or have dietary requirements, it's not a problem. We can cater for them individually. We can talk about these kind of requirements when we get together

The Photographer will be hungry too! It's no problem to cater for any suppliers you have at your event, after all, if they're there all day, at some point their tummy will start rumbling!

Wedding Canapés

Please feel free to mix and match with hot and cold choices, select three for your whole party to enjoy at £8.95 per head.

Each guest will receive one of each chosen canapé.

If you would like an extra choice* they are priced at £2.50 per person.

*Please be aware each extra choice has to be ordered for the whole party.

Cold Canapés

- Serrano ham** wrapped pear, goats cheese
- Chicken tikka** on a mini poppadom with raita
- Roast beef**, dill pickle, tangy mustard on rye toast
- Smoked salmon** with cucumber & chive sour cream on blini
- Prawn and avocado cocktail**, baby gem
- Buffalo mozzarella** wrapped in griddled courgette, red pesto
- Goats cheese mousse**, sun-blushed tomato, crostini
- Cherry tomatoes** and spinach pesto bruschetta (vegan)
- Chargrilled courgette** and chilli, crostini (vegan)

Hot Canapés

- Pork belly**, maple and bourbon glaze
- Mini CoB steak burger**, burger sauce, Cheddar
- Local sausages** with honey, cider and mustard marinade
- Lamb koftas**, mint yoghurt dip
- Crispy duck** and hoisin spring rolls
- BBQ pulled chicken** on a tortilla chip with guacamole
- Tempura king prawns**, sweet chilli dip
- Thai style fishcakes**, sweet chilli dipping sauce
- Salt and pepper squid**, lime aioli
- Welsh rarebit toasts**
- Breaded brie** and cranberry
- Spicy tandoori halloumi**, mango yoghurt
- Moroccan vegetable tagine** in a potato cup (vegan)
- Buffalo cauliflower wings** (vegan)

Wedding Breakfast

Please select one starter, one main and one dessert for your wedding party to enjoy.

If you would prefer to offer a choice menu to your guests we charge a supplement of £2.50 per head.

If you opt for a choice menu please select three starters, three mains and two desserts.

Dietary requirements will be catered for on an individual basis

Starters

Spring & Summer

Soups

Roasted tomato and basil soup, crusty bread **£5.20**

Creamy summer vegetable, granary bread **£5.20**

Pea and pancetta, crispy pancetta, crunchy sunflower seeds, crème fraîche, crusty bread **£5.75**

Cauliflower & blue cheese, granary bread **£5.75**

Vegetarian

Halloumi, fresh pineapple salsa, salad **£7.30**

Mushroom parfait, crostini **£8.35**

Mediterranean vegetable and goats cheese tart, Rocket pesto **£7.85**

Summer salad, Heritage beets, spinach, goats cheese, **£8.35**

Vine ripened tomatoes, mozzarella and basil pesto, Crusty bread **£7.90**

Duo of melon, Minted feta, marinated olives, preserved lemons **£6.85**

Cheshire cheese and leek tart, Summer leaves **£6.85**

Fish

Potted brown shrimp and crab, Warmed tomato bread, herb salad **£10.45**

Salmon and spinach fish cake, Lemon mayo, tomato and spring onion salad **£7.60**

Beetroot and gin cured salmon, Pickled cucumber, radish **£8.35**

Crab, asparagus and lemon mascarpone tart, Summer leaves **£9.40**

Salad of smoked salmon, fennel and apple remoulade, Lemon oil **£8.35**

Crab and prawn tian, Avocado mayo, rocket leaves, crusty bread **£8.35**

Prawn cocktail, Tomato salsa, spiced Bloody Mary dressing **£7.30**

Meat

Cheshire ham hock and spring vegetable terrine, Piccalilli, crusty bread **£7.60**

Chicken liver parfait, Caramelised red onion chutney, toasted brioche, baby leaves **£7.30**

Fried sticky beef, Asian slaw, noodles **£8.35**

Shredded duck bon bons, Oriental vegetables, nuoc cham dipping sauce **£9.40**

Spiced lamb koftas, Flatbread, coriander and lime yoghurt **£7.90**

Duo of melon, Parma ham, mozzarella, zesty mint dressing **£6.85**

Lemon chicken kebab, Baby leaves, herby tomato salsa **£7.30**

BBQ pork scotch egg, Caramelised apple chutney **£7.30**

Mains

Poultry

Roast chicken breast £18.10

Asparagus and pea veloute, herby potato cake, slow roasted tomatoes

Chicken breast £18.10

Stuffed with chorizo and tarragon mousseline, dauphinoise potatoes, garden vegetables, Madeira jus

Pan roasted chicken breast £17.60

Paprika sauce, crispy pancetta, roast shallots and button mushrooms, green beans, rosemary potatoes

Roasted five spice duck breast £19.90

Vanilla mash, chilli, ginger, sauté pak choi, aromatic hoisin jus

Posh hunter's chicken £17.80

Chicken breast stuffed with smoked Appleby's Cheddar wrapped in pancetta, garlic dauphinoise potatoes, sweetcorn fritter, BBQ jus

Meat

Chargrilled leg of lamb £19.15

Mediterranean vegetable cous cous, pomegranate, pistachio & coriander yoghurt

Slow roasted pork belly £17.35

Porchetta, polenta cake, seasonal greens, cider jus

Lemon and thyme rump of lamb £19.90

Dauphinoise potatoes, baby vegetables, pea purée, mint jus

Slow cooked beef £17.80

Brandy peppercorn cream, chargrilled vegetable skewer, roast potato cake

Fillet of beef served medium £30.30

Watercress puree, potato and celeriac mash, roasted carrots, bordelaise

Roast pork loin £17.35

Patatas bravas, sautéed padron peppers, smoked paprika aioli

Roast beef £16.25

Yorkshire pudding, seasonal vegetables, roast potatoes, rich jus

Mains

Fish

Pan roasted salmon fillet £17.80

Crushed lemon & thyme new potatoes, chargrilled courgettes, slow roasted cherry tomatoes, chive hollandaise

Fillet of salmon £17.80

Basil and Parmesan crust, fondant potato, ratatouille

Seared sea bass fillet £18.40

Dill potato cake, sauce vierge, green beans, cream sauce

Pan roasted sea bass £18.40

Asparagus, dill gnocchi, lemon butter sauce

Roasted fillet of cod £18.85

Thai spices, coconut and lime lentils, sautéed pak choi, tempura king prawn

Cod supreme £18.85

Lemon fondant potato, pea fricassee

Spring green risotto £15.75

Tempura asparagus, baby courgette ribbons, pesto, toasted pine nuts, parmesan tuile

Herb crusted aubergine £15.75

Mediterranean couscous, sweet pepper concassé, spinach, chickpeas, lemon and cumin

Courgette, mushroom and goats cheese filo pastry pie £14.65

Parmentier potatoes, tomato coulis

Sun-dried tomato and mozzarella risotto cakes £14.10

Rocket salad

Spiced chickpea falafels £14.10

Greek salad, tzatziki

Cauliflower and spinach curry £15.75

Coriander yoghurt, mixed onion and cumin bhaji, garlic naan

Sautéed gnocchi £15.25

Chargrilled vegetables, Parmesan, basil oil

Vegetarian

Desserts

Raspberry crème brûlée £6.95

White chocolate cookies

Triple chocolate brownie £6.95

Chocolate sauce, Backford Belles vanilla ice cream

Strawberry and prosecco cheesecake £6.95

Backford Belles prosecco sorbet, strawberry compote

Vanilla panna cotta £6.95

Pineapple and mango salsa, Backford Belles coconut sorbet

Glazed lemon tart £6.95

Raspberry coulis, clotted cream

Piña colada panna cotta £6.95

Lime coulis, charred pineapple

Bakewell blondie £6.95

Cherry compote, clotted cream

Poached pear & frangipane flan £6.95

Frosted almonds, Cheshire clotted cream

Spring & Summer

Vegan Menu

Spring & Summer

Starters

Stuffed portobello mushroom £6.85

Ratatouille

Roasted pepper, vine ripened tomato and basil soup £5.20

Crusty bread

Beetroot carpaccio £7.30

Orange and fennel salad, citrus dressing

Pea and mint soup £5.20

Crusty bread

Mains

Middle Eastern style stuffed trio of vegetables £15.75

Roasted pepper and almond sauce

Chestnut mushroom, lentil and spinach dhansak £15.25

Pineapple rice, mini poppadoms

Sweet potato and kale chilli £15.25

Rice

Stir-fried vegetables £15.75

Garlic, chilli and ginger, soy & chilli tofu, herby rice, toasted cashews

Mediterranean vegetable strudel £15.25

Parmentier potatoes, roasted red pepper sauce, sautéed spinach

Desserts

Caramelised pineapple £6.95

Caramel sauce, Backford Belles dairy free coconut ice cream

Chocolate brownie £6.85

Backford Belles dairy free mint choc chip ice cream

Grilled peach and raspberry sundae £6.85

Backford Belles dairy free vanilla ice cream, vegan cream

Evening Food

Spring & Summer

Late night food is served by our friendly staff who will mingle with trays, allowing your guests to relax and enjoy every moment.

Burgers and Buns

Classic beef burger

Melted cheddar, candied bacon, burger sauce, beer sourdough bun, fries

Cajun chicken burger

Cajun spices, mayonnaise, lettuce, tomato, brioche bun, fries

BBQ pulled pork

Peppers, slaw, brioche bun, potato wedges

CoB Filet-o fish

Tartare sauce, baby gem, brioche bun, chunky chips

Maple & chilli cider dog

Pork and apple sausage, mustard, cheddar, piccalilli, fries

Halloumi and roasted vegetable stack (V/VE)

Chilli and lime, mediterranean vegetables, pretzel bun, fries

Spiced falafel burger (V/VE)

Cucumber yoghurt, sweet chilli sauce, lettuce, brioche bun, fries

Pizzas

Margherita (V/VE) Mozzarella, cheddar, herbs, tomatoes, tomato base

Seafood Tuna, prawns, anchovies, mozzarella, tomatoes, parsley, tomato base

Ham & pineapple Smoked pancetta, chargrilled pineapple, mozzarella, tomato base

Veggie Courgette, spinach, mushroom, ricotta, mozzarella, tomato base

Greek (V/VE) Feta, olives, tomatoes, caramelised red onion, oregano, tomato base

Cajun chicken Spicy chicken, peppers, cajun spice, mozzarella, tomato base

Spicy Pepperoni, peppers, jalapeños, mozzarella, tomato base

BBQ Chicken, sweetcorn, onions, mozzarella, smoked cheddar, BBQ base

Priced at £10.50 each
Choose two options

Street Style

Spring & Summer

Late night food is served by our friendly staff who will mingle with trays, allowing your guests to relax and enjoy every moment.

Beer Battered Fish

Chunky chips, tartare sauce

Lamb koftas

Greek salad, tzatziki, tortilla wrap, paprika fries

Chicken or Vegetable Thai Green Curry (V/VE)

Jasmine rice

Loaded Nachos (V/VE)

Spiced slow cooked beef brisket OR Spicy fajita pulled chicken/jackfruit with sour cream, guacamole, cheese

Spanish Paella

Chicken, chorizo, prawns

Fried Chicken

Southern fried chicken goujons, BBQ sauce, fries

Classic Mac 'n' Cheese (V)

Garlic bread sticks

Portuguese Chicken

Piri-Piri chicken wrap, sweet chill, mayo, rocket, fries

Beef or Vegetable Drunken Noodles (V/VE)

Thai style vegetables, flat rice noodles, drunken sauce

Gyros (V/VE)

Halloumi OR Shredded pork with tzatziki, fries, pita, lettuce, oregano, paprika

Priced at £12.00 each, choose two options

Marquee Hire Prices

Marquee Hire	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
March	£500	£500	£500	£895	£1050	£1250	£895
April	£500	£500	£500	£895	£1250	£1250	£895
May	£500	£500	£500	£895	£1250	£1575	£895
June	£500	£500	£500	£895	£1250	£1575	£895
July	£500	£500	£500	£895	£1250	£1800	£895
Aug	£500	£500	£500	£895	£1575	£1800	£895
Sep	£500	£500	£500	£895	£1250	£1575	£895
Oct	£500	£500	£500	£895	£1050	£1250	£895
Nov	£500	£500	£500	£895	£1050	£1250	£895
Dec	£500	£500	£500	£895	£1050	£1250	£895

Exclusive Hire Prices

2023 Exclusive Use Rates

	Monday	Tuesday/Wednesday/ Thursday	Friday	Saturday	Sunday
January/February	£4,500	£5,500	Not available	Not available	Not available
March	£4,500	£5,500	Not available	Not available	Not available
April/May	£5,500	£8,000	Not available	Not available	Not available
June/July/August	£6,000	£8,000	Not available	Not available	Not available
September/October	£5,500	£7,500	Not available	Not available	Not available
November	£4,500	£5,500	Not available	Not available	Not available

***Bank Holiday Mondays £7500.00**