



# Cock O'Barton

## Spring & Summer Wedding Menus

2025





Elevate your dream wedding with our exquisite cuisine expertly prepared from the finest seasonal ingredients. Designed to leave a lasting impression on you & your guests, our dedicated team ensures your dream wedding becomes a reality.

With us it's more than a meal  
- it is an *experience*

## Canapés

The perfect start to your celebrations!

Choose any three canapes from the hot & cold selection at £9.95 per person.

You can add extra canapes at £3.00 per person.

*\*Any additional choices must be ordered for the entire party*

## Wedding Breakfast

Choose from a set or choice three course wedding breakfast.

Choice menus include three starters, three mains, two desserts with a £3.00 per person supplement.

Our menu's change with the seasons, ensuring a perfect match for your wedding date. However we're happy to serve any dish year-round, pending ingredient availability.

Have specific preferences? Lets discuss & create a custom menu just for you.

Dietary requirements will be catered for on an individual basis



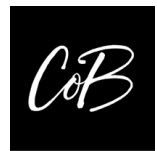
# Canapés

## Hot Options

Pork belly, maple and bourbon glaze (GF)  
Mini CoB steak burger, burger sauce, Cheddar  
Sausages with honey, cider & mustard marinade (GF)  
Lamb koftas, mint yoghurt dip  
Crispy duck and hoisin spring rolls  
BBQ pulled chicken on a tortilla chip with guacamole  
Crispy king prawns, sweet chilli dip  
Thai style fishcakes, sweet chilli dipping sauce  
Welsh rarebit toasts (V, GFA)  
Breaded brie & cranberry (V)  
Spicy tandoori halloumi (GF, VGA)  
Buffalo cauliflower wings (Vegan, GF)

## Cold Options

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



# Starters

## Soups

Roasted tomato & basil soup, crusty bread £7.50 (V/GFA)

Creamy summer vegetable soup, granary bread £7.50 (V/GFA)

Pea and pancetta soup, crème fraîche, crusty bread £7.50 (GFA)

## Fish

Salmon & potato fish cake, citrus mayo, tomato & spring onion salad £9.95

Salad of smoked salmon, fennel & apple remoulade, lemon oil £11.95 (GF)

Prawn cocktail, Marie Rose dressing, baby gem, cucumber, bread roll £10.95 (GFA)

## Meat

Cheshire ham hock and vegetable terrine, chutney, crostinis £9.50 (GFA)

Chicken liver pate, house chutney, toasted brioche, baby leaves £9.50 (GFA)

Fried sticky beef, Asian slaw, noodles £9.50

Shredded duck bon bons, oriental veg salad, nuoc cham dipping sauce £10.95

Spiced lamb koftas, flatbread, coriander & cucumber yoghurt £10.95 (GFA)

Pork scotch egg, house chutney £9.95

## Vegetarian

Halloumi, fresh pineapple salsa, salad £8.95 (V/GF)

Mushroom pate, chutney, leaves, crostini £8.95 (V/GFA)

Mediterranean vegetable & goats cheese tart, rocket pesto £8.25 (V)

Summer salad, heritage beets, spinach, goats cheese £8.95 (V/GF)

Tomatoes, mozzarella, basil pesto, crusty bread £8.50 (V/GFA)

Duo of melon, fruit coulis, citrus sorbet £7.95 (V/GF)

## Vegan

Griddled courgette, red pepper, pesto, bruschetta £7.50 (GFA)

Carrot & onion bhaji, cucumber & mint yoghurt, mango chutney £7.50

Roasted aubergine, tomato sauce, toasted almonds, crispy onion crumb, chives £7.50 (GFA)

Roasted tomato & basil soup, crusty bread £7.50 (GFA)

Pea & mint soup, crusty bread £7.50 (GFA)



# Mains

## Chicken & Duck

Roast chicken breast,  
asparagus & pea velouté, herby potato cake, slow roasted tomatoes £19.95 (GF)

Chicken breast stuffed with chorizo & tarragon,  
dauphinoise potatoes, garden vegetables, chicken jus £19.95 (GF)

Pan roasted chicken breast, crispy pancetta,  
roast shallots & button mushrooms, green beans, rosemary potatoes, jus £19.95 (GF)

Roasted duck breast (served pink)  
mashed potato, Pak choi, spiced jus £23.95 (GF)

Posh hunter's chicken, chicken breast filled with smoked cheese wrapped in bacon,  
dauphinoise potatoes, green beans, BBQ jus £19.95 (GFA)

## Lamb, Beef & Pork

Slow cooked leg of lamb,  
Mediterranean vegetable cous cous, pomegranate, coriander yoghurt £24.50 (GFA)


Slow roasted pork belly,  
polenta cake, seasonal greens, cider & cream sauce £20.95 (GF)

Slow cooked beef,  
peppercorn sauce, chargrilled vegetables, roast potato cake £18.95 (GF)

Greek style rump of lamb (served pink),  
dauphinoise potatoes, baby vegetables, pea purée, mint jus £24.95 (GF)

Roast pork loin,  
patatas bravas, sautéed med veg, tomato sauce, smoked paprika aioli £19.95 (GF)

Roast beef (served pink),  
Yorkshire pudding, seasonal vegetables, roast potatoes, gravy £18.95 (GFA)





# Mains

## Fish

Pan roasted salmon fillet, crushed lemon & thyme new potatoes, chargrilled courgettes, slow roasted cherry tomatoes, chive hollandaise £20.95 (GF)

Pan fried sea bass fillet, dill potato cake, green beans, sauce vierge £22.95 (GF)

Pan roasted sea bass, tenderstem broccoli, gnocchi, lemon butter sauce £22.95 (GFA)

Roasted fillet of cod topped with Welsh rarebit, creamy mash, seasonal greens, wholegrain mustard & cream sauce £20.95 (GFA)

Cod supreme, lemon fondant potato, pea fricassee, green beans £20.95 (GF)

## Vegetarian

Spring green risotto, asparagus, peas, courgette, pesto, parmesan tuile £16.95 (GF)

Herb crusted aubergine, Mediterranean cous cous, sweet pepper concassé, spinach, chickpeas £16.95

Courgette, mushroom and goats cheese filo pastry pie, Parmentier potatoes, tomato coulis £16.95

Sun-dried tomato and mozzarella risotto cakes, rocket & cherry tomato salad £15.95

Cauliflower and spinach curry, basmati rice, yoghurt, onion bhaji £16.95 (GF)

## Vegan

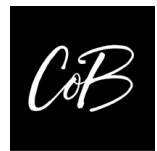
Lentil and spinach Dhansak, pineapple rice, naan bread £17.95 (GFA)

Sweet potato and kale chilli, rice £16.95 (GFA)

Mediterranean vegetable strudel, parmentier potatoes, roasted red pepper sauce, greens £17.50

Stir-fried vegetables, garlic, chilli & ginger, sticky rice, toasted cashews £17.50 (GF)





# Desserts

Raspberry crème brûlée, white chocolate cookie £9.50 (GFA)

Chocolate brownie, chocolate sauce, Cheshire Farm vanilla ice cream £9.50 (GF)

Strawberry cheesecake, strawberry compote £9.50 (GF)

Vanilla panna cotta, pineapple & mango salsa £9.50 (GF)

Lemon tart, raspberry coulis, Cheshire clotted cream £9.50

Piña colada panna cotta, lime coulis, charred pineapple £9.50 (GF)

Bakewell blondie, cherry compote, Cheshire clotted cream £9.50 (GF)

Poached pear & frangipane flan, frosted almonds, Cheshire clotted cream £9.50

Sticky toffee pudding sundae, sticky toffee pudding pieces, whipped cream, butterscotch sauce, Cheshire Farm vanilla ice cream £9.50 (GF)


Jammie dodger cheesecake, raspberry coulis £9.50

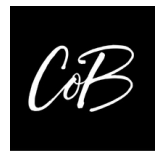
## Vegan Desserts

Caramelized pineapple, caramel sauce, Cheshire Farm dairy free coconut ice cream £8.50 (GF)

Chocolate brownie, Cheshire Farm dairy free vanilla ice cream £8.50 (GF)

Grilled peach and raspberry sundae, Cheshire Farm dairy free vanilla ice cream £8.50 (GF)





# Children's Menu

\*Suitable for children aged 12 and under

## Starters

- Garlic ciabatta £4.35
- Garlic & cheddar ciabatta £4.35
- Tomato soup, bread roll £4.35
- Carrot sticks & hummus £4.35

## Mains

- Pasta in tomato sauce, melted cheese £7.95
- Mac 'n' cheese £7.95
- BBQ chicken strips & chips £7.95
- Beer battered fish, hand cut chips, mushy peas £7.95
- Steak burger, cheese, baby gem, tomato, burger sauce, fries, slaw £7.95

## Desserts

- Two scoops of Cheshire Farm ice cream £4.35
- Warm pancakes, chocolate sauce, Cheshire Farm vanilla ice cream £4.35
- Sticky toffee pudding, butterscotch sauce, Cheshire Farm vanilla ice cream £4.35
- Chocolate brownie, chocolate sauce, Cheshire Farm vanilla ice cream £4.35





## Evening Food

*Our famous street style food*

Your evening food offers another opportunity to showcase your favourite dishes & keep the party going as the sun goes down.  
Served in takeaway boxes, choose any two options from the below selection.  
\*You must cater for all evening guests\*  
Dietary requirements will be catered for on an individual basis

### Burgers £14.95 per person

Classic beef burger, cheese, bacon, burger sauce, bun, fries  
Cajun chicken burger, mayonnaise, lettuce, tomato, bun, fries  
BBQ pulled pork, bun, potato wedges  
Fish goujons, tartare sauce, baby gem, bun, fries  
Hot dog, pork sausage, cheese, sweet mustard, finger bun, fries  
Halloumi burger, mayonnaise, baby gem, tomato, bun, fries (V)  
Falafel burger, yoghurt, sweet chilli sauce, lettuce, tomato, bun, fries (V/VE)

### Pizzas £12.95 per person, one slice per person, served with fries

Margherita, mozzarella, cheddar, herbs, tomatoes (V/VE)  
Ham & chargrilled pineapple, mozzarella, herbs, tomatoes  
Veggie, courgette, spinach, mushroom, ricotta, mozzarella (V)  
Greek, feta, olives, red onion, oregano, tomatoes (V/VE)  
Spicy Cajun chicken, peppers, mozzarella, herbs, tomatoes  
Spicy Pepperoni, peppers, jalapeños, mozzarella, herbs, tomatoes  
BBQ Chicken, sweetcorn, onions, smoked cheese, herbs, tomatoes

### Street Style £14.95 per person

Beer battered fish, hand cut chips, tartare sauce  
Lamb koftas, Greek salad, tzatziki, tortilla wrap, paprika fries  
Chicken or Vegetable Thai Green Curry, rice (V/VE)  
Nachos topped with fajita spiced pulled chicken, sour cream, salsa, cheese  
Southern fried chicken goujons, BBQ sauce, fries  
Classic Mac 'n' Cheese, garlic bread (V)  
Piri- Piri Chicken, sweet chill, mayo, leaves, tortilla wrap, fries  
Shredded pork gyros, salad, tzatziki, fries

