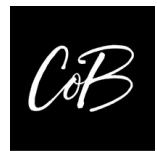




# Cock O'Barton

## Autumn & Winter 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

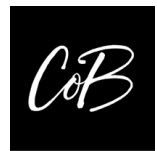
## Hot Options

Crispy king prawns, sweet chilli dip  
Thai style fishcakes, sweet chilli sauce  
Salt & pepper squid, lime aioli  
Pork belly, maple and bourbon glaze (GF)  
Mini CoB steak burger, burger sauce, cheese  
Local sausages honey, cider & mustard marinade (GF)  
Lamb koftas, mint yoghurt dip (GF)  
Crispy duck & hoisin spring rolls  
Welsh rarebit toasts  
Breaded brie & cranberry  
Spicy tandoori halloumi skewers (GF)  
Cauliflower & onion bhaji (VE)  
Pea & feta arancini  
Falafel koftas, minted yoghurt  
Cajun cauliflower wings (VE)

## Cold Options

Serrano ham wrapped pear, goats cheese (GF)  
Chicken tikka mini poppadum, raita  
Chicken pate brioche toast, house chutney (GFA)  
Roast beef, dill pickle, American mustard, toast  
Prawn cocktail, baby gem leaf (GF)  
Smoked salmon chive & cream cheese blini  
Buffalo mozzarella griddled courgette, pesto (GF)  
Goats cheese mousse, sun-blushed tomato, crostini (GFA)  
Cherry tomatoes & spinach pesto bruschetta (VE)  
Chargrilled courgette & chilli, crostini (VE)





# Starters

## Soups

Leek & potato, bacon crumbs, bread roll £7.50 (GF)

Roasted tomato & basil soup, bread roll £7.50 (GF)

Gratin Normande, white onion & cider soup, cream, cheddar croutons £7.50 (GF)

Cream of mushroom, bread roll £7.50 (GF)

## Fish

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

Thai fishcakes, coconut and chilli mayo, coriander oil £8.95

Smoked salmon, marinated beetroot, watercress salad, caper dressing £10.95 (GF)

Smoked mackerel pâté, beetroot, baby leaves, herb croutes £9.95 (GFA)

Prawn cocktail, tomato salsa, spiced Bloody Mary Marie rose £9.95 (GF)

## Meat

Warm caramelised onion, pancetta & blue cheese tart, dressed leaves £9.95

Chicken liver pate, house chutney, crostinis £9.50 (GFA)

Ham hock & apple terrine, remoulade, baby leaves £9.50 (GF)

Smoked duck, crispy noodles, burnt orange salad £11.95

Duck leg and spring onion croquettes, hoisin sauce £11.95

## Vegetarian

Cauliflower & cumin fritters, lime yoghurt, rocket leaves, roasted chickpeas £8.50

Creamy mushroom bruschetta, garlic cream sauce, rocket £8.95 (GFA)

Poached pear & blue cheese, chicory & walnut salad £9.50 (GF)

Roasted squash, sage & chestnut risotto, crispy sage £8.95 (GF)

Beetroot & goats cheese terrine, honey dressing £9.50 (GF)

Asian sweet potato cakes, oriental coleslaw £8.95

Butternut squash, goats cheese & red pepper tart, dressed leaves £9.95

## Vegan

Warm winter salad, butternut squash, new potato, spinach, smoked garlic £7.95 (GF)

Mushroom pâté, toast, house chutney £7.95 (GFA)

Tomato and basil soup, bread roll £7.50 (GF)

Roast pumpkin & sage soup, focaccia £7.50 (GFA)



# Mains

## Chicken & Duck

Roast chicken breast (GF)

Wrapped in smoked bacon, dauphinoise potatoes, broccoli, mushroom madeira sauce £18.95

Lemon and thyme roasted chicken breast (GF)

Parmentier potatoes, braised savoy cabbage, creamed leeks £18.95

Roasted duck breast (served pink) (GF)

Potato gratin, parsnip pureé, red cabbage, green beans, spiced jus £21.95

Honey glazed duck breast (GF)

Duck fat potato fondant, sautéed buttered greens, roasted carrots £22.95

## Lamb, Beef & Pork

Slow roasted pork belly (GF)

Stuffing, sweet potato mash, greens, jus £19.50

Roasted lamb rump (served pink) (GF)

Creamed spinach, fondant potato, roasted tomatoes £24.95

Beef bourguignon (GF)

Baby onions, mushrooms, bacon, creamed mashed potatoes, green beans, rich red wine gravy £18.95

Roast beef (served pink or well done) (GFA)

Yorkshire pudding, seasonal vegetables, roast potatoes, gravy £18.95

Moroccan spiced lamb shank (GF)

Vegetable tagine, charred courgettes, spicy chickpeas £22.95



# Mains

## Vegetarian

Mushroom, leek and smoked cheddar crumble, Winter root vegetables £16.95 (GFA)

Roasted butternut squash lasagne, tomato sauce, rocket salad £16.95

Herb crusted aubergine (GF)

Winter vegetable cous cous, lemon & tomato concassé £16.50

Wild mushroom, goats cheese and onion strudel, green beans, buttered new potatoes £16.95

## Fish

Pan fried sea bass fillet (GF)

Butternut squash, sauté Pak choi, coconut & coriander rice £21.95

Roast fillet of cod (GF)

Chorizo & butterbean cassoulet, green beans, crispy kale £19.95

Tandoori seabass (GFA)

Onion bhaji, saag aloo, curry sauce £19.95

Seared sea bass fillet (GF)

Potato cake, crispy mussels, vine tomato reduction £21.95

Pan fried salmon (GF)

Potato & spinach hash, greens beans, hollandaise £19.95

Spicy pan fried hake (GF)

Vegetables, crushed new potatoes, chickpeas, citrus butter sauce £21.95

## Vegan

Butternut squash chickpea and lentil tagine,

Cous cous, grilled ciabatta £16.50

Cauliflower and chickpea masala, (GF)

Pomegranate & coriander rice, naan £16.50

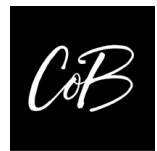
Chestnut mushroom & apricot nut roast, (GF)

Winter root vegetables, roast potatoes, vegan gravy £14.95

Spinach & lentil cottage pie (GF)

Glazed carrots, savoy cabbage £15.95





# Desserts

Pear frangipane tart, blackberry compote & chantilly cream £9.50

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

Chocolate & salted caramel cheesecake, caramel sauce £9.50 (GF)

Apple & rhubarb crumble, custard £9.50 (GFA)

Winter berry cheesecake, white chocolate sauce £9.50 (GF)

Pecan, dark chocolate & bourbon pie, Cheshire Farm salted caramel ice cream £9.50

Tiramisu £9.50 (GF)

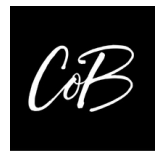
## Vegan Desserts

Apple & cinnamon crumble Cheshire Farm dairy free ice cream £9.50

Mulled wine poached pear, granola crumb, almond cream £9.50 (GF)

Chocolate orange brownie, Cheshire Farm dairy free vanilla ice cream £9.50 (GF)





# Children's Menu

*\*Suitable for children aged 12 and under\**

## Starters

- Garlic & herb ciabatta £4.35
- Garlic & herb 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, burger sauce, candied bacon, bun, fries  
Katsu chicken burger, curry aioli, baby gem, bun, fries  
BBQ pulled pork, bun, potato wedges  
Hot dog, pork & apple sausage, mustard, cheese, fries  
Crispy halloumi burger, Cajun mayo, rocket, tomato, bun, fries (V)  
Falafel burger, lettuce, tomato, brioche bun, fries (V/VE)

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

Margherita (V)  
Ham & mushroom  
Mushroom, Portobello & chestnut mushrooms, mozzarella (V)  
Brie & caramelised onion (V)  
Pepperoni  
Chicken Tikka, mixed peppers, mozzarella  
Spicy beef, jalapenos onions, American cheese, mozzarella

### 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

