



Cock O'Barton

Wedding Menu Options 2028





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 £11.95 per person.

You can add extra canapes at £4.00 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 £4.00 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 & 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
Crispy king prawns, sweet chilli dip
Thai style fishcakes, sweet chilli dipping sauce
Welsh rarebit toasts (V, GFA)
Breaded brie & cranberry (V)
Tandoori halloumi (GF/VE)
Buffalo cauliflower (VE/ GF)
Onion bhaji with spiced yoghurt
Pigs in blankets

Cold Options

Mackerel pate, pickled cucumber, crostini (GFA)
Roast beef, pickle, mustard, crostini (GFA)
Smoked salmon with cucumber & chive sour cream, blini (GFA)
Prawn cocktail, baby gem (GF)
Buffalo mozzarella wrapped in griddled courgette, pesto (V)
Goats cheese, sun-blushed tomato, crostini (V)
Cherry tomatoes, basil, bruschetta (VE)
Chargrilled courgette & chilli, crostini (VE)





Starters

Soups

Roasted tomato & basil soup, crusty bread £9.50 (V/VE/GFA)
Creamy summer vegetable soup, granary bread £9.50 (V/VE/GFA)
Pea and pancetta soup, crème fraîche, crusty bread £9.50 (GFA)
Gratin Normande, white onion & cider soup, cream, Cheddar croutons £9.50

Fish

Thai style fishcakes, noodle, carrot & pepper salad, sweet chilli sauce £11.95
Smoked mackerel pate, beetroot, pickled cucumber £12.50
Prawn cocktail, Marie Rose dressing, baby gem, cucumber, bread roll £11.95 (GFA)

Meat

Cheshire ham hock terrine, chutney, crostinis £11.50 (GFA)
Chicken liver pate, baby leaves, house chutney, toasted brioche £11.50 (GFA)
Fried sticky beef, Asian slaw, noodles £11.95
Shredded duck bon bons, oriental veg salad, nuoc cham dipping sauce £11.95
Spiced lamb koftas, cucumber yoghurt, garlic naan bread £11.95 (GFA)
Pork scotch egg, chutney £10.95

Vegetarian

Halloumi, fresh pineapple salsa, salad £10.95 (V/GF)
Mushroom pate, baby leaves, chutney, crostini £10.50 (V/GFA)
Mediterranean vegetable & goats cheese tart, rocket pesto £10.50 (V)
Tomatoes, mozzarella, basil pesto, crusty bread £9.50 (V/GFA)
Duo of melon, fruit coulis, citrus sorbet £8.95 (V/GF)

Vegan

Griddled courgette, red pepper, pesto, bruschetta £9.50 (GFA)
Carrot & onion bhaji, cucumber & mint yoghurt, mango chutney £9.50
Roasted tomato & basil soup, crusty bread £9.50 (GFA)
Pea & mint soup, crusty bread £9.50 (GFA)





Mains

Chicken & Duck

Roast chicken breast wrapped in smoked bacon,
dauphinoise potatoes, broccoli, mushroom & madeira sauce £21.95 (GF)

Chorizo & tarragon ballotine, wrapped in smoked bacon,
Parmentier potatoes, creamed leeks, green vegetables, chicken jus £21.95 (GF)

Pan roasted chicken breast
Crispy pancetta, roast shallots & button mushrooms, green beans, rosemary potatoes, jus
£21.95 (GF)

Honey glazed roasted duck breast (served pink)
Duck fat fondant potato, buttered greens, roasted carrot £26.50 (GF)

Posh hunter's chicken
Chicken breast filled with smoked cheese wrapped in bacon, dauphinoise potatoes,
green beans, BBQ jus £21.95 (GFA)

Lamb, Beef & Pork

Slow roasted pork belly
Stuffing, sweet potato mash, greens, jus £21.95 (GF)

Roast pork loin
Patatas bravas, sautéed Mediterranean vegetables, tomato sauce, smoked paprika aioli
£21.95 (GF)

Beef bourguignon
Baby onions, mushrooms, bacon, creamed mashed potatoes, green beans,
rich red wine gravy £21.95 (GF)

Slow cooked beef,
beef fat fondant potato, crispy fried onions, whole roasted carrot, jus £21.95 (GF)

Roast beef (served pink)
Yorkshire pudding, seasonal vegetables, roast potatoes, gravy £21.95 (GFA)

Rump of lamb (served pink)
Dauphinoise potatoes, roasted root vegetables, jus £27.50 (GF)





Mains

Fish

Pan roasted salmon fillet,
crushed lemon & thyme new potatoes, greens, chive hollandaise £24.95 (GF)

Pan fried sea bass fillet, potato cake, green beans, sauce vierge £24.95 (GF)

Pan roasted sea bass,
tenderstem broccoli, crushed new potatoes, lemon & dill sauce £24.95 (GFA)

Roasted fillet of cod,
creamy mash, seasonal greens, wholegrain mustard & cream sauce £22.95 (GFA)

Pan fried cod supreme,
Garden pea & Grana Padano risotto, pesto, crispy pancetta £22.95 (GF)

Vegetarian

Risotto of asparagus, peas, courgette, pesto, rocket £19.50 (GF)

Roasted butternut squash lasagne, tomato sauce, green salad, £19.50

Courgette, mushroom & goats cheese filo pastry pie,
Parmentier potatoes, tomato coulis £18.95

Sun-dried tomato & mozzarella risotto cakes, rocket & cherry tomato salad £18.95

Cauliflower & spinach curry, basmati rice, yoghurt, onion bhaji £18.95 (GF)

Vegan

Spinach and lentil cottage pie, seasonal vegetables £18.95 (GF)

Sweet potato & kale chilli, rice £18.95 (GFA)

Mediterranean vegetable strudel, parmentier potatoes, roasted red pepper sauce,
greens £18.50

Roasted butternut squash & chickpea curry, beetroot & onion bhaji, rice £19.50 (GF)





Desserts

Crème brûlée, white chocolate cookie £10.95 (GFA)

Chocolate brownie, chocolate sauce, Cheshire Farm vanilla ice cream £10.95 (GF)

Strawberry cheesecake, strawberry compote £10.95 (GF)

Chocolate & salted caramel cheesecake, caramel sauce £10.95 (GF)

Vanilla panna cotta, pineapple & mango salsa £10.95 (GF)

Lemon tart, raspberry coulis, Cheshire clotted cream £10.95

Piña colada panna cotta, lime coulis, charred pineapple £10.95 (GF)

Apple & cinnamon crumble, custard £10.95 (GF)

Bakewell blondie, cherry compote, Cheshire clotted cream £10.95 (GF)

Poached pear & frangipane flan, frosted almonds, Cheshire clotted cream £10.95

Sticky toffee pudding, toffee sauce, Cheshire Farm vanilla ice cream £10.95 (GF)

Jammie dodger cheesecake, raspberry coulis £10.95

Vegan Desserts

Caramelized pineapple, caramel sauce,
Cheshire Farm dairy free coconut ice cream £10.95 (GF)

Chocolate brownie, Cheshire Farm dairy free vanilla ice cream £10.95 (GF)

Grilled peach & raspberry sundae,
Cheshire Farm dairy free vanilla ice cream £10.95 (GF)

Apple & cinnamon crumble, Cheshire Farm dairy free vanilla ice cream £10.95 (GF)





Children's Menu

**Suitable for children aged 12 and under*

Three course £18.95 per person

Starters

Garlic ciabatta

Garlic & cheddar ciabatta

Tomato soup, bread roll

Carrot sticks & hummus

Mains

Pasta in tomato sauce, melted cheese

Mac 'n' cheese

BBQ chicken strips & chips

Beer battered fish, hand cut chips, mushy peas

Steak burger, cheese, baby gem, tomato, burger sauce, fries, slaw

Ham, egg & hand cut chips

Desserts

Two scoops of Cheshire Farm ice cream

Warm pancakes, chocolate sauce, Cheshire Farm vanilla ice cream

Sticky toffee pudding, toffee sauce, Cheshire Farm vanilla ice cream

Chocolate brownie, chocolate sauce, Cheshire Farm vanilla ice cream





Evening 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

Street Style Options £18.50 per person

Beer battered fish, hand cut chips, tartar sauce
Beef burger, American cheese, burger sauce, lettuce, tomato, bun, skin on fries
Southern fried chicken, skin on fries
Gyros - tortilla wrap with slow cooked pork or garlic & herb chicken or halloumi, tzatziki, skin on fries
Cajun chicken burger, mayo, lettuce, tomato, bun, skin on fries
Teriyaki noodles - beef or vegetable, thai style vegetables, noodles (V/VE)
BBQ pulled pork, bun, potato wedges
Hot dog, American mustard, fried onions, ketchup, bun, skin on fries
Cajun halloumi burger, lettuce, tomato, bun, skin on fries (V)
Thai green curry (chicken or vegetable) rice (V/VE)
Falafel burger, cucumber, yoghurt, lettuce, tomato, bun, skin on fries (V/VE)

Pizzas £16.95 per person, one slice per person, served with fries

Margherita - tomato, cheese
Pepperoni - tomato, pepperoni, cheese
Hawaiian - tomato, ham, pineapple, cheese
Goats cheese & caramelised onion
BBQ Chicken - BBQ sauce, chicken, red onion, cheese
Veggie Supreme - Peppers, tomato, red onion, mushrooms, sweetcorn, cheese
Meat Feast - pepperoni, ham & sausage, cheese
Spicy Beef - tomato, cheese, beef, jalapeños, red onion
Cajun chicken - tomato, peppers, cheese

