



# Wedding Food

Autumn & Winter

2024

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!

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# Wedding Canapés

Please feel free to mix and match with hot and cold choices.

Select three for your whole party to enjoy at £9.50 per head.

Each guest will receive one of each chosen canapé.

If you would like an extra choice\* they are priced at £3.00 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** mini poppadum, raita

**Chicken pate** brioche toast, house chutney

**Roast beef**, dill pickle, American mustard, toast

**Prawn cocktail**, baby gem leaf

**Smoked salmon** chive & cream cheese blini

**Buffalo mozzarella** griddled courgette, pesto

**Goats cheese mousse**, sun-blushed tomato, crostini

**Cherry tomatoes** and spinach pesto bruschetta (*vegan*)

**Chargrilled courgette** and chilli, crostini (*vegan*)

## Hot Canapés

**Crispy king prawns**, sweet chilli dip

**Thai style fishcakes**, sweet chilli sauce

**Salt and pepper squid**, lime aioli

**Pork belly**, maple and bourbon glaze

**Mini CoB steak burger**, burger sauce, cheese

**Local sausages** honey, cider and mustard marinade

**Lamb koftas**, mint yoghurt dip

**Crispy duck** and hoisin spring rolls

**Welsh rarebit** toasts

**Breaded brie** and cranberry

**Spicy tandoori halloumi skewers**

**Cauliflower and onion bhaji** (*vegan*)

**Pea and feta arancini**

**Falafel koftas**, minted yoghurt

**Cajun cauliflower wings** (*vegan*)

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# 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 £3.00 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

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# Starters

## Soup

**Leek and Potato £7.50**

Bacon crumbs, bread roll

**Roasted tomato & basil soup £7.50**

Crusty bread

**Gratin Normande £9.95**

White onion and cider soup, cream, cheddar croutons

**Cream of mushroom £7.50**

Bread roll

## Vegetarian

**Cauliflower and cumin fritters £8.50**

Lime yoghurt and rocket leaves, spicy roasted chickpeas

**Creamy mushroom bruschetta £8.95**

Garlic cream sauce, rocket

**Poached pear and blue cheese £9.50**

Chicory and walnut salad

**Roasted squash, sage and chestnut risotto £8.95**

Crispy sage

**Beetroot and goats cheese terrine £9.50**

Leaves, baby tomatoes, honey dressing

**Asian sweet potato cakes £8.95**

Oriental coleslaw

**Butternut squash, goats cheese and red pepper tart £9.95**

Rocket leaves

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# Starters

## Fish

**Thai fishcakes £8.95**

Coconut and chilli mayo, coriander oil

**Smoked salmon £10.95**

Marinated beetroot, watercress salad, caper dressing

**Smoked mackerel pâté £9.95**

Beetroot, baby leaves, herb croutes

**Beetroot and gin cured salmon £10.95**

Pickled cucumber, toasted bread

**Prawn cocktail £9.95**

Tomato salsa, spiced Bloody Mary marie rose

## Meat

**Warm caramelised onion, pancetta and blue cheese tart £9.95**

Baby leaf salad, walnut dressing

**Chicken liver pate £9.50**

House chutney, crostinis

**Ham hock & apple terrine £9.50**

Remoulade, baby leaves

**Smoked duck & burnt orange salad £11.95**

Crispy noodles

**Duck leg and spring onion croquettes £11.95**

Hoisin sauce

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# Mains

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## Poultry

### **Roast chicken breast £18.95**

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

### **Lemon and thyme roasted chicken breast £18.95**

Parmentier potatoes, braised savoy cabbage, creamed leeks

### **Roasted duck breast (served pink) £21.95**

Potato gratin, parsnip puree, red cabbage, green beans, spiced jus

### **Honey glazed duck breast £22.95**

Duck fat potato fondant, sautéed buttered greens, roasted carrots

## Meat

### **Slow roasted pork belly £19.50**

Stuffing, sweet potato mash, greens, jus

### **Roasted lamb rump (served pink) £24.95**

Creamed spinach, fondant potato, roasted tomatoes

### **Beef bourguignon £18.95**

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

### **Roast beef £18.95**

Yorkshire pudding, seasonal vegetables, roast potatoes, gravys

### **Moroccan spiced lamb shank £22.95**

Vegetable tagine, charred courgettes, spicy chickpeas

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# Mains

## Fish

**Pan fried sea bass fillet £21.95**

Butternut squash, sauté pak choi, coconut and coriander rice

**Roast fillet of cod £19.95**

Chorizo and butterbean cassoulet, green beans, crispy kale

**Tandoori coley £18.95**

Sweet potato bhaji, lime, saag aloo

**Seared sea bass fillet £21.95**

Potato cake, beetroot and dill salsa, crispy mussels, vine tomato reduction

**Pan fried salmon £19.95**

Brussel sprout and thyme hash, greens and hollandaise

**Spicy pan fried hake £21.95**

Vegetables, crushed chickpeas, citrus butter sauce

## Vegetarian

**Mushroom, leek and smoked cheddar crumble £16.95**

Herb crumb, Winter root vegetables

**Roasted butternut squash lasagne £16.95**

Spiced tomato sauce, creamed leeks, rocket salad

**Herb crusted aubergine £16.50**

Winter vegetable couscous, lemon & tomato concassé

**Sweet potato and courgette fritters £16.50**

Thyme cream sauce, griddled courgette, vine tomatoes

**Wild mushroom, goats cheese and onion strudel £16.95**

Creamed spinach, buttered new potatoes

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# Desserts

**Pear frangipane tart £8.50**

Blackberry compote and chantilly cream

**Sticky toffee pudding £8.50**

Butterscotch sauce, Cheshire Farm vanilla ice cream

**Chocolate and salted caramel cheesecake £8.50**

Cheshire Farm vanilla ice cream

**Apple and rhubarb crumble £8.95**

Custard

**Winter berry cheesecake £8.50**

Black cherry sorbet

**Pecan, dark chocolate and bourbon pie £8.95**

Cheshire Farm salted caramel ice cream

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# Vegan Menu

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## Starters

### **Warm winter salad £7.95**

Butternut squash, new potato, spinach, smoked garlic

### **Mushroom pâté £8.95**

Toast, house chutney

### **Tomato and basil soup £7.50**

Bread roll

### **Roast pumpkin and sage soup £7.50**

Focaccia

## Mains

### **Butternut squash chickpea and lentil tagine £16.50**

Couscous, grilled ciabatta

### **Cauliflower and chickpea masala £16.50**

Pomegranate and coriander rice, naan

### **Chestnut mushroom and apricot nut roast £14.95**

Winter root vegetables, roast potatoes, vegan gravy

### **Spinach and lentil cottage pie £15.95**

Glazed carrots, savoy cabbage

### **Vegan sausages £14.95**

Mashed potatoes, roasted carrots, crispy onions, gravy

## Desserts

### **Apple & cinnamon crumble £7.95**

Dairy free ice cream

### **Mulled wine poached pear £7.95**

Granola crumb, almond cream

### **Chocolate orange brownie £7.95**

Dairy free vanilla ice cream

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# Evening Food

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Late night food is served to guests from the kitchen pipping hot in street style boxes.

Choose two options, i.e. BBQ pulled pork and fish & chips

## Burgers and Buns

### **Classic beef burger**

Cheese, burger sauce, candied bacon, sourdough bun, fries

### **Katsu chicken burger**

Curry aioli, pickled carrot, baby gem, brioche bun, fries

### **BBQ pulled pork**

Peppers, slaw, bun, potato wedges

### **Hot dog**

Pork and apple sausage, mustard, cheese, fries

### **Crispy halloumi burger (V/VE)**

Cajun mayo, rocket, tomato, bun, fries

### **Falafel burger (V/VE)**

Lettuce, tomato, brioche bun, fries

*Priced at £14.50 each*

## Pizzas

**Margherita (V)** Mozzarella, Cheddar, herbs, tomatoes

**Ham & mushroom** Ham, mushrooms, mozzarella

**Mushroom (V)** Portobello and chestnut mushrooms, mascarpone, mozzarella

**Brie & caramelised onion (V)** Brie, caramelised red onion

**Pepperoni** mozzarella

**Chicken Tikka** Tikka spiced chicken, mixed peppers, mozzarella

**American burger** Spicy beef, gherkins, onions, American cheese, mozzarella

*One slice of pizza & fries at £12.95 per person*

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# Evening Food

## Street Style

### **Beer Battered Fish**

Chunky chips, tartare sauce

### **Indian Spiced Lamb Skewers**

Wrap, cucumber and mint yoghurt, fries

### **Chicken or Vegetable teriyaki (V/VE)**

Noodles

### **Loaded Wedges (V)**

Trainwreck - Smoked pancetta, cheese, spring onion, jalapeños

OR Poutine - Mozzarella, cheddar, gravy

### **Butter chicken**

Pilau rice, naan bread

### **Fried Chicken**

Southern fried chicken goujons, BBQ sauce, fries

### **Classic Mac 'n' Cheese (V)**

Garlic bread

### **Bangers and Mash**

Local sausages, creamy mash, onion gravy

### **Chicken or Vegetable Satay Noodles (V/VE)**

Egg noodles, peanuts, satay sauce

*Priced at £14.50 each*

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