



Wedding Food

Spring & Summer

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!

The logo consists of the letters 'CoB' in a white, elegant, cursive script, set against a solid black rectangular background. The background of the entire page features a pink marbled pattern with scattered gold glitter dots.

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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 on a mini poppadom with raita
Roast beef, dill pickle, 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, pesto
Goats cheese mousse, sun-blushed tomato, crostini
Cherry tomatoes spinach, bruschetta (vegan)
Chargrilled courgette and chilli, crostini (vegan)

Hot Canapés

Pork belly, maple and bourbon glaze
Mini CoB steak burger, burger sauce, Cheddar
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
Crispy 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
Buffalo cauliflower wings (vegan)

The logo consists of the letters 'CoB' in a white, elegant, cursive script, set against a solid black square background.

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

Spring & Summer 2024

Soup

Roasted tomato and basil soup, crusty bread £7.50

Creamy summer vegetable, granary bread £7.50

Pea and pancetta, crispy pancetta, crunchy sunflower seeds, crème fraîche, crusty bread £7.50

Cauliflower & blue cheese, granary bread £7.50

Vegetarian

Halloumi, fresh pineapple salsa, salad £8.95

Mushroom pate, crostini £8.95

Mediterranean vegetable and goats cheese tart, rocket pesto £8.25

Summer salad, heritage beets, spinach, goats cheese, £8.95

Tomatoes, mozzarella and basil pesto, crusty bread £8.50

Duo of melon, fruit coulis, citrus sorbet £7.95

Cheshire cheese and leek tart, Summer leaves £8.50

Fish

Salmon and potato fish cake, Lemon mayo, tomato and spring onion salad £9.95

Beetroot and gin cured salmon, Pickled cucumber, radish £10.95

Salad of smoked salmon, fennel and apple remoulade, Lemon oil £11.95

Prawn cocktail, marie rose dressing, baby gem, cucumber, tomato, brown roll £10.95

Meat

Cheshire ham hock and vegetable terrine, chutney, crusty bread £9.50

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

Fried sticky beef, Asian slaw, noodles £9.50

Shredded duck bon bons, oriental vegetable salas, nuoc cham dipping sauce £10.95

Spiced lamb koftas, Flatbread, coriander and lime yoghurt £10.95

Lemon chicken kebab, Baby leaves, herby tomato salsa £9.95

Pork scotch egg, house chutney £9.95

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Mains

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Poultry

Roast chicken breast £19.95

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

Chicken breast £19.95

Stuffed with chorizo and tarragon, dauphinoise potatoes, garden vegetables, chicken jus

Pan roasted chicken breast £19.95

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

Roasted duck breast (served pink) £23.95

Mashed potato, pak choi, spiced jus

Posh hunter's chicken £19.95

Chicken breast stuffed with smoked Appleby's Cheddar wrapped in pancetta, dauphinoise potatoes, green beans, BBQ jus

Meat

Slow cooked leg of lamb £24.50

Mediterranean vegetable cous cous, pomegranate & coriander yoghurt

Slow roasted pork belly £20.50

Porchetta, polenta cake, seasonal greens, cider & cream sauce

Slow cooked beef £18.95

Peppercorn sauce, chargrilled vegetables, roast potato cake

Lemon and thyme rump of lamb (served pink) £24.95

Dauphinoise potatoes, baby vegetables, pea purée, mint jus

Roast pork loin £19.95

Patatas bravas, sautéed med veg, tomato sauce smoked paprika aioli

Roast beef (served pink) £18.95

Yorkshire pudding, seasonal vegetables, roast potatoes, gravy

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Mains

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Fish

Pan roasted salmon fillet £20.95

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

Fillet of salmon £20.95

Basil crust, fondant potato, ratatouille

Seared sea bass fillet £22.95

Dill potato cake, green beans, sauce vierge

Pan roasted sea bass £22.95

Tender stem broccoli, gnocchi, lemon butter sauce

Roasted fillet of cod topped with Welsh rarebit £20.95

Creamy mash, seasonal greens, wholegrain mustard & cream sauce

Cod supreme £20.95

Lemon fondant potato, pea fricassee, green beans

Spring green risotto £16.95

Asparagus, peas, courgette ribbons, pesto, parmesan tuile

Herb crusted aubergine £16.95

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

Courgette, mushroom and goats cheese filo pastry pie £16.95

Parmentier potatoes, tomato coulis

Sun-dried tomato and mozzarella risotto cakes £15.95

Rocket & cherry tomato salad

Spiced chickpea falafels £15.95

Greek salad, tzatziki

Cauliflower and spinach curry £16.95

Basmati rice, yoghurt, onion bhaji

Sautéed gnocchi £16.95

Chargrilled vegetables, Parmesan, basil

Vegetarian



Desserts

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Raspberry crème brûlée £8.50

White chocolate cookies

Triple chocolate brownie £8.50

Chocolate sauce, Cheshire Farm vanilla ice cream

Strawberry cheesecake £8.50

Cheshire Farm vanilla ice cream, strawberry compote

Vanilla panna cotta £9.50

Pineapple and mango salsa, Cheshire Farm coconut ice cream

Lemon tart £8.50

Raspberry coulis, clotted cream

Piña colada panna cotta £8.50

Lime coulis, charred pineapple

Bakewell blondie £8.50

Cherry compote, clotted cream

Poached pear & frangipane flan £8.50

Frosted almonds, Cheshire clotted cream

Sticky toffee pudding sundae £8.50

Sticky toffee pudding pieces, whipped cream, vanilla ice cream, butterscotch sauce

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Vegan Menu

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Starters

Stuffed portobello mushroom £8.95

Ratatouille

Roasted tomato and basil soup £8.50

Crusty bread

Beetroot tartar £9.50

Pickled carrots, crostini, carrot & onion ketchup, radish

Pea and mint soup £8.50

Crusty bread

Mains

Lentil and spinach Dhansak £17.95

Pineapple rice, naan bread

Sweet potato and kale chilli £16.95

Rice

Mediterranean vegetable strudel £17.50

Parmentier potatoes, roasted red pepper sauce, greens

Stir-fried vegetables £17.50

Garlic, chilli & ginger, sticky rice, toasted cashews

Desserts

Caramelised pineapple £8.50

Caramel sauce, Cheshire Farm dairy free coconut ice cream

Chocolate brownie £8.50

Cheshire Farm dairy free vanilla ice cream

Grilled peach and raspberry sundae £8.50

Cheshire Farm dairy free vanilla ice cream

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Evening Food

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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

Cheese, bacon, burger sauce, bun, fries

Cajun chicken burger

Mayonnaise, lettuce, tomato, bun, fries

BBQ pulled pork

Bun, potato wedges

CoB Filet-o-fish

Tartare sauce, baby gem, brioche bun, fries

Hot dog

Pork sausage, finger bun, sweet mustard, cheese, fries

Halloumi burger (V)

Mayonnaise, baby gem, tomato, bun, fries

Falafel burger (V/VE)

Yoghurt, sweet chilli sauce, lettuce, tomato, bun, fries

Priced at £14.50 per person

Pizzas

Margherita (V/VE) Mozzarella, cheddar, herbs, tomatoes=

Ham & pineapple Ham, chargrilled pineapple, mozzarella

Veggie Courgette, spinach, mushroom, ricotta, mozzarella

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

Cajun chicken Spicy chicken, peppers, mozzarella

Spicy Pepperoni, peppers, jalapeños, mozzarella

BBQ Chicken, sweetcorn, onions, smoked cheese

One slice of pizza & fries

at £12.95 per person

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Street Style

Beer Battered Fish

Chunky chips, tartare sauce

Lamb koftas

Greek salad, tzatziki, tortilla wrap, paprika fries

Chicken or Vegetable Thai Green Curry (V/VE)

Rice

Loaded Nachos (V/VE)

Slow cooked pork OR fajita spiced pulled chicken/jackfruit with sour cream, guacamole, cheese

Paella

Chicken, chorizo

'Fried Chicken

Southern fried chicken goujons, BBQ sauce, fries

Classic Mac 'n' Cheese (V)

Garlic bread

Piri- Piri Chicken

Soft wrap, sweet chill, mayo, leaves, fries

Beef or Vegetable Teriyaki Noodles (V/VE)

Thai style vegetables, rice noodles

Gyros (V/VE)

Halloumi OR Shredded pork with tzatziki & fries

Priced at £14.50 per person

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