

Special Occasion Menus

For any occasion our food and service are sure to satisfy and exceed your expectations. We offer a diverse range of dishes that provide something different. All dishes are carefully prepared by us, using quality ingredients, here in house. We only provide quality dishes that are restaurant standard. We are absolutely sure that your guests and you will be delighted with the food we provide on your behalf. Please have a look at the testimonials on our website, Google or Facebook. We think that these speak for themselves!

Pricing is based on the number of people the time of the day, and type and number of dishes being ordered. For this reason, we don't publish prices in this section. As a guide we suggest that you look to budget upwards of £400 for an evening or weekend occasion. For this budget we would be able to cater for around 40-60 people for hot food, a finger buffet or canapés or a combination of all of these. However, prices are subject to negotiation depending on a number of factors. The biggest consideration for us is the number of dishes required and the number of people we are likely to be catering for.

The menus below show options and combinations for special occasions that we have done in the past. Each menu here has been worked out with the customer. There are also options and menus in other sections of our website. We are happy to cater for different dietary requirements including vegan, vegetarian, gluten free, Halal and other special types diets. This can be done for a whole event or as separate dishes for your individual guests.

Finally, if there is something here or a combination of things from these menus, please get in touch and we will do our level best to create the menu you want and work to your particular budget.

Special Occasion Menu 1

Finger buffet & Hot Service Combo

Ciabatta Sandwich platter

deep filed using traditional fillings

savoury platters

carrot cumin red Leicester slice, spinach ricotta slice, arancini, mini beef pies

Surf and Turf platters

mini Yorkshires with beef and horseradish mayo canapés, pork belly canapés, spiced chicken, breaded butterfly prawns, Smoked Salmon canapés

Mixed Veggie Platters

mushroom quiche, falafel and feta canapés, Onion Bhaji and veggie samosa

kiddie sandwich platter

triangular sandwiches with ham, cheese, tuna, egg

kiddie platters

chicken goujons, sausage rolls, mini cheese pasties, ketchup pots

Hot food Service

Beef bourguignon

slow cooked prime beef in a red wine and shallot marinade

Potato Dauphinoise

slow cooked with double cream, garlic and emmental cheese

Sourdough basket with butter

to accompany the above

Chicken Balti

using fresh chicken breast, authentically prepared using fresh spices and masala with basmati rice

Paneer masala

classic Indian and one of our favourites served with basmati rice

Dahl, Naan, Riata, Pickles & Chutney

to accompany the above

Special Occasion Menu 2

Hot Service

Chicken Jalfrezi

chicken breast fillet with bell pepper using authentic spices herbs. Served with naan

Chicken, bacon & pistachio pie

made with green peppercorns, fresh oregano, garlic and button mushrooms

Beef Bourguignon

slowly cooked prime beef and mushrooms in a red wine and shallot cook marinade. With dauphinoise potato

Lamb Kleftiko

lamb shoulder with a traditional Greek marinade of lemon, garlic, oregano, thyme and sea salt. Served with mixed salad & sourdough

Vegetable Pilaf

cumin, cardamom, coriander infused vegetable rice

Evening Buffet

Sandwiches

deep filled ciabatta

Nice bites

mini beef pies, mini mushroom quiche, beef and horseradish Yorkshire canapes, smoked salmon blinis, falafel canapés, tempura prawns, salmon cutlets, carrot cumin red Leicester slice, samosa, duck spring roll

Salad

Asian noodle, Asian rice, chicken Caesar, potato salad

Ploughman's Platter

glazed baked ham and a selection of cheeses and crackers

Italian Charcuterie

Italian cured meats platter

Special Occasion Menu 3

Hot supper and Nibbles combo 1

Pulled Pork

six-hour slow roasted pork loin pulled in smoky BBQ sauce served with fresh rolls and house slaw

Lamb Kofta

generously proportioned patties of, minced lamb combined with fresh herbs and spices

Punjabi Cauliflower and Potato curry

a beautiful Prashad recipe. Made with fresh spices and authentic masala

Chicken Tikka Masala

authentically prepared using fresh spices and yoghurt marinated chicken breast fillets served with rice, naan, pitta, chopped salad, pickles, raita

Mixed platter combo.

a great selection of savoury nibbles and canapés, something for everyone!

Desert

cheesecake, brownies, blondies & cake

Special Occasion Menu 4

Hot supper and Nibbles combo 2

Ocean Pie

chunky cod, haddock & prawns in a creamy fresh parsley sauce topped in a buttery mash. With petit pois & sourdough

Chicken and chorizo

Spanish style casserole chicken with chorizo sausage, casserole.

Beef Stew and Dumplings

using our own dumpling recipe and cooked in a casserole

Mixed platter combo.

a good selection of savoury nibbles and canapés something for everyone!

Desert

cheesecake, brownies, blondies, cake

Special Occasion Menu 5
soup and salad lunch combo

Soups

Wild Mushroom with Pesto Cream

Butternut Squash, harrisa, cumin and coconut

Sicilian minestrone

Chicken chowder

Brunch bowls for sharing

avocado, black beans, sweet potato pakora, Asian greens, balsamic and sea salt dressing

Udon (buckwheat) noodle, tender-stem broccoli, spinach. With tamari, lime, chilli and sesame dressing -

Chicken Caesar

Heritage tomato, fresh basil, olive whole-wheat pasta salad

Served with

Sourdough bread selection, butter dish, balsamic and olive oil dip

Desert

fruit salad & fresh yoghurt

cheesecake, brownies, blondies, cake

Meat & Fish dishes

Smoked fisherman's pie

Smoked haddock, salmon, mackerel and prawns with double cream and mash, served with seasonal vegetables (gf).

Lamb rogan josh

Toasted cumin and coriander seeds give depth to the classic curry; served with rice, chutney, yoghurt & naan bread (gf)

Sausage & mash

Pork & leek sausages with mustard mash and caramelised onion gravy (gf).

Beef in red wine

Beef slowly braised in red wine with bouquet garni, celery, onion, carrot & button mushrooms. Served with whole grain mustard mash. (gf)

Moroccan lamb tagine

Lamb slowly braised with sweet spices and apricots served on lemon scented couscous (gf)

Chicken & chorizo stew

Served in a white wine and cream sauce served with garlic herbed roasted sweet potato flutes (gf)

Fish cakes

Salmon, haddock, mackerel and prawns with parsley and spinach fill these cakes. 2 per portion. Served with seasonal vegetables and a béarnaise sauce.

Chicken korma

Chicken thigh gently cooked in our own garam masala, coconut, garlic and natural yogurt. Served with a pilaf rice and herb garnish. (gf)

Moroccan chicken & rice

Chicken breast with tomato and aubergine, turmeric & cinnamon rice (gf).

Tarragon chicken

Tarragon, cream, lemon and rice makes this dish sound too simple served with rice. (gf)

Lancashire lamb hot-pot (market price)

Tender chunks of Cheshire lamb, casseroled with leeks, carrots, and potatoes & rosemary in a tasty stock and topped with sliced potatoes the traditional Lancashire way – served with red cabbage (gf)

Hungarian beef goulash

Tender pieces of beef cooked with tomato, paprika, peppers, and mushrooms served with braised rice. (gf)

Coq au vin

Supreme of chicken cooked in a red wine sauce with shallots, mushrooms, lardons, and chervil & tarragon, served with braised rice.

Beef & Guinness casserole with dauphinoise potato

Tender pieces of beef, cooked with carrots, parsley, turnip & potato stewed in a thick gravy. (gf)

Chicken Basque style

Chicken baked in a red wine sauce with chorizo, Spanish herbs, spices, and paprika & olives. Served with braised rice.

Thai chicken curry

Tender chicken breast seared with ginger, garlic, chilli, lemon grass & coriander finished with coconut milk served with basmati rice.

Vegetarian dishes

Cannelloni

Spinach & ricotta cannelloni with Neapolitan sauce and smooth béchamel cream. Served with seasonal vegetables.

Moroccan vegetable tagine

Pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin. Served with minted couscous. (vg).

Butternut risotto

Butternut squash risotto made with white wine, parmesan cheese and double cream. Served with seasonal vegetables.

Fusilli with mushroom

Oyster, chestnut & button mushrooms pan fried and tossed with fresh tarragon, parmesan and cream, served with fusilli pasta.

Macaroni cauliflower cheese bake

The wonderful classic everyone's mum made but lovelier with parmesan, crème fraîche and chopped parsley.

Thai green vegetable curry

Peppers, baby corn and cashew nut in a lime and coriander chilli coconut sauce. Served with rice. (gf)

Moussaka

A delicious vegetarian version of this Greek classic. Aubergine & peppers with cardamom, cinnamon, fresh thyme and a grana padano cheesy topping.

Grilled tagine (Moroccan-style casserole)

Grilled aubergines cooked with lemon, coriander & toasted flaked almonds & bound in a tomato pepper sauce

Allergen information can be supplied on request.
Dietary legend: vegetarian – v, gluten free – gf dairy free – d