

Sample Menu

OPTION 1

£45pp



The Cheshire Dining Experience



MENU

Canapés

Choice of 3

- Halloumi or mozzarella crispy breaded chips with a roasted tomato compote dip
- Maple sausage with a mustard frosting
- Goat's cheese & red onion marmalade on a home baked croute
- Tempura prawn with chilli dip
- Confit duck wrap with a cucumber salsa and homemade hoisin dressing

Intermediate

Homemade breads served with marinated olives, hummus, locally sourced butter & oils

Mains

- Mint and paprika stuffed slow cooked shoulder of lamb
- Or
- Lentil, spinach and feta Moroccan spiced filo pie

Both served with

- Heritage tomato, mozzarella and basil pesto salad
- Warm baby beets with walnuts and a garlic yoghurt dressing
- Hasselback potatoes roasted in harissa
- Flatbreads and hummus & olive (topped up)
- Polenta and rosemary chips

Desserts

- Pumpkin & vanilla tart with clotted cream & candied orange peel
- Or
- Chocolate & raspberry brownie with honeycomb & popcorn ice cream

Tel: 01829742594

www.thecheshirediningexperience.co.uk

Sample Menu

OPTION 2

£50pp



The Cheshire Dining Experience



Weddings and Events

MENU

Canapés

Choice of 3

Pork belly with pickled apple & celeriac crisp

Citrus cured salmon with a dill crème & fennel flowers

Pea mousse cones, sundried tomato & parmesan crisp

Lancashire cheese & poppy seed scone with cream cheese & chilli jam

Starter

Salt baked candy beet, pickled golden beets & pink beetroot puree with burrata, sorrel leaves & herb & walnut savoury granola crumb

Or

Lancashire ham hock & spring vegetable terrine served with homemade piccalilli & warm, homemade mini-loaf

Mains

Lancashire beef brisket served with oven roasted carrot, pomme

Anna, buttered spring greens in a rich red wine jus

Or

Spring greens risotto with tempura asparagus, baby courgette ribbons, parsley pesto, toasted pine nuts & a parmesan tuille

Desserts

Lemon tart served with Prosecco infused strawberries, crystalized mint & Chantilly meringue cream

Or

Double chocolate fondant served with brandy soaked cherries & homemade sweet popcorn ice cream

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Sample Menu

OPTION 3

£60pp



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MENU

Canapés

Choice of 4

- Marinated chicken skewer with a satay dip
- Smoked salmon with a dill & lemon crème fraîche on a home baked croute
- Miniature Bajan fishcake with homemade sweet chilli mayo
- Pea & asparagus mousse with a sun blushed tomato paste en croute with a parmesan crisp
- Courgette spaghetti fritters in a sweetcorn batter with a spiced tomato salsa

Tapas Starters

- Selection of homemade breads and locally sourced butter
- Spanish omelette with paprika infused potatoes
- Heritage tomato, mozzarella and basil salad with Spanish olive dust
- Chorizo and manchego croquette with wild rocket

Mains

Trio of Pork

- Stuffed pork loin with summer herbs, lemons & apples
- 16 hour slow cooked shoulder, crispy ham hock spheres, celeriac & King Edward mash
- Buttered greens, scrumpy onion rings & cider jus

Grill Cooked Bass

- Butter poached bass in a white wine, shallot & cherry tomato sauce
- Crispy leek rings, sautéed new potatoes & buttered sea vegetables

Chargrilled summer vegetables

- Chargrilled summer veg and harissa marinated halloumi with a garlic and mint yoghurt dressing
- Cucumber ribbons & pomegranate on a pea shoot and lambs leaf salad with rosemary new potatoes

Desserts

- Salted caramel crème brûlée with a vanilla heart-shaped shortbread

Or

- Raspberry mousse topped with a blueberry & champagne jelly, crystallized rose petal and popping candy

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