

CANAPÉS



MEAT

RARE ROAST BEEF CROSTINI

with a gorgonzola cream
[GFO]

SPICY THAI CHICKEN FRITTERS

with a sweet mirin dip
[GFO]

MINI GLOUCESTER OLD SPOT SAUSAGES

with a honey & wholegrain mustard glaze

SATAY DUCK SKEWERS

gressingham duck breast with satay sauce

PULLED BEEF CROQUETTES

with a horseradish crème fraîche
[GFO]

'NDUJA TOASTIE

with a horseradish crème fraîche
[GFO]

FISH

SMOKED MACKEREL PATE

on a rock salt crostini with caperberries and dill
[GFO]

GOLDEN TEMPURA KING PRAWNS

with a sriracha & lemon aioli
[GFO]

SALMON BLINIS

with horseradish crème fraîche

COD & KING PRAWN FISHCAKES

with lemon and saffron aioli

VEGETABLE

WILD MUSHROOM ARANCINI

with a smoked garlic mayonnaise

SOUP & A SANDWICH

tomato & red pepper soup shot with a grilled cheese sandwich
[V] [GFO]

MINI SQUASH & ONION BHAJI

[VE]

BABY HASSLEBACK POTATOES

with rosemary & rock salt and truffle mayonnaise
[VEO] [GFO]

HALLOUMI FRIES

with a tomato & chilli jam
[V]

FALAFEL

with spicy vegan mayo, pickled carrot and shallots
[VE]

DESSERTS

MINI CHERRY BAKEWELL PASTRIES

[V]

SALTED CARAMEL BROWNIE BITES

[V]

CINNAMON DOUGHBALLS

with salted caramel sauce
[V]

£10⁰⁰ PER PERSON
FOR FOUR CANAPÉS EACH

£2⁵⁰ PER PERSON
PER ADDITIONAL CANAPÉ

[V] VEGETARIAN | [VE] VEGAN
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

all menus can be served in brindley, merchant or gallery (except for the private dining which can only be served in brindley or merchant)

BUFFETS



THE CASTLEFIELD ROOMS
event spaces

BOWL MENU



MAINS

LANCASHIRE HOTPOT

with crispy hot pot potatoes, winter vegetables and rosemary jus

MALAYAN CHICKEN

kashmir spiced chicken thighs in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers [GF]

MALAYAN CHICKPEA CURRY

with pak choi, edamame beans, red peppers, butternut squash, chickpeas and spinach in a coconut, chilli & lime sauce [GF]

SLOW BRAISED CHICKEN & CHORIZO

with sweet peppers and kalamata olives in a saffron tomato sauce [GFO]

VEGAN CHIPOTLE CHILLI & BEAN

with charred corn and fresh coriander [VE]

TRADITIONAL LASAGNE

fresh pasta layered with rich tomato bolognaise and a creamy white sauce, finished with parmesan shavings

WILD MUSHROOM, SPINACH & FETA LASAGNE

with a nutmeg cream sauce and parmesan shavings [V]

AUBERGINE & HERITAGE TOMATO LASAGNE

with toasted pine nuts [VE]

LANCASHIRE CHEESE & ONION PIE

caramelised onions in a lancashire cheese & tarragon sauce topped with crisp puffed pastry [V]

SIDES

TRUFFLE & PARMESAN POTATO WEDGES

[V][VEO]

STICKY CARROTS

[V]

ROASTED BABY NEW POTATOES

with rosemary & rock salt [V][VEO][GF]

HERITAGE TOMATO &

RED ONION SALAD

with sticky balsamic [V][VE][GF]

SEASONAL GREEN VEGETABLES

with shallot butter [V][VEO][GF]

MIXED LEAF HOUSE SALAD

[V][VEO][GFO]

WARM GARLIC & ROSEMARY CIABATTA

[V]

WILD & FRAGRANT RICE

with fresh coriander and shallot [V][VE][GF]

HOMEMADE BREAD

with oils and vinegars [V][GFO]

MINIMUM OF 30 PEOPLE

£23.95 PER PERSON

CHOOSE 2 MAINS & 2 SIDES PER PERSON

£26.95 PER PERSON

CHOOSE 3 MAINS & 2 SIDES PER PERSON

£3.00 OR £4.50 PER PERSON PER ADDITIONAL SIDE

PLEASE LIAISE WITH A COORDINATOR IF YOU WISH TO ADD TO YOUR MENU

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

all items subject to change in the event of which an equivalent substitute will be provided

GRAZING MENU



CONTINENTAL MEAT & PÂTÉ PLATTER

salami napoli, serrano ham, ardennes pate and pastrami
[GF]

WARM BAKED CIABATTA

[V][GFO]

TZATZIKI

cucumber mint and yoghurt dip

[V][GF]

HUMMUS

with spicy harissa oil

[VE][GF]

BUFFALO MOZZARELLA & HERITAGE TOMATO SALAD

with basil and kalamata olives

[V][GF]

SELECTION OF BRITISH & CONTINENTAL CHEESES

with date and apple chutney, pickles, fruit and crackers

[V][GFO]

£20.50 PER PERSON

MINIMUM OF 30 PEOPLE

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

BBQ MENU



MEAT

ALBERT'S BURGER

sea salt & cracked black pepper steak burger with sliced cheddar, sage onions and bloody mary ketchup
[GFO]

CHOOSE ONE
OF THE FOLLOWING

GOURMET HOTDOG

cheshire pork sausage in a brioche roll

OR

MALAYAN CHICKEN THIGHS

kashmir spiced chicken thighs in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers
[GF]

VEGETARIAN

VEGAN BURGER [VE] [GFO]

HALLOUMI & MEDITERRANEAN VEGETABLE KEBAB

chargrilled halloumi with sweet red onion, cherry tomatoes and courgette with a basil oil
[V] [VEO]

VEGETARIAN OPTIONS WILL BE PREPARED FOR 10%
OF THE
FINAL NUMBER OF GUESTS
ATTENDING

SIDES

CHARRED SWEETCORN SLAW

[V] [VEO] [GFO]

ROSEMARY & ROCK SALT POTATO WEDGES

with sour cream
[V]

with tomatoes, red onion, cucumber,
mustard and chive dressing
[V] [GFO]

HOUSE SALAD

£20.95 PER PERSON

MINIMUM OF 30 PEOPLE

MUST BE CATERED FOR 100% OF FINAL NUMBER OF
GUESTS

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

HOG ROAST



A HOG ROAST JOINT IS SERVED FOR A MINIMUM OF 35 GUESTS UP TO 84 GUESTS.
85 PLUS GUESTS WILL RECEIVE A FULL HOG WITH THE CHEF CARVING THE MEAT IN THE ROOM.
PRIOR TO SERVING THE WHOLE PIG IS PREPARED AND READY TO BE SERVED STRAIGHT TO YOU ON A FRESH
POPPY SEEDED BARM.

VEGETARIAN

BBQ PULLED JACKFRUIT BUN
[V][VE]

HALLOUMI & MEDITERRANEAN
VEGETABLE KEBAB
[V][VEO]

VEGETARIAN OPTIONS WILL BE
PREPARED FOR 10% OF THE NUMBER
OF GUESTS ATTENDING

ACCOMPANIED BY

APPLE SAUCE
[V][GF]

CONFIT GARLIC & APRICOT
STUFFING

CRISPY CRACKLING

SAUERKRAUT
[VE]

SIDES

ROASTED BABY
POTATOES
with rosemary and rock salt [V]
[VEO][GF]

CORN ON THE
COB
[V][VE][GF]

£25 PER PERSON

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

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STREET FOOD & SNACK MENUS



OUR SNACK & STREET FOOD MENU ARE DESIGNED TO PROVIDE A LESS FORMAL DINING OPTION THAN OUR FORK AND BOWL MENUS
BOTH MENUS ARE SERVED CANAPÉ STYLE TO YOUR GUESTS AND IS A GREAT WAY TO FEED EVERYONE WITHOUT INTERRUPTING YOUR PARTY

SNACK MENU

CORNISH PASTIES

served with homemade piccalilli

BACON ROLLS

rashers of crispy streaky bacon served with a choice of sauces

[GFO]

MINI CHEESE & ONION PIE

[V]

NACHOS

with melted cheese, sour cream and jalapenos

[V][VEO]

MINI CHEESE & HAM TOASTIES

[GFO]

FALAFELS & HUMMUS

[VE]

ROSEMARY & ROCKSALT WEDGES

with smokey bbq sauce

[VE][GFO]

MINI FISH FINGER ROLLS

with homemade tartar sauce

CRISPY BUTTERMILK HALLOUMI

with avocado salsa and paprika spiced tortillas

[V]

SESAME & SOY CHICKEN WINGS

BABY HASSLEBACK POTATOES

with rosemary & rock salt and truffle mayonnaise

[V][VE][GFO]

CHICKEN SAMOSA

with mint raita

MINI CHEESE TOASTIES

£16.95 PER PERSON

CHOOSE 5 ITEMS PER PARTY
MINIMUM OF 50 PEOPLE

STREET FOOD MENU

HONEY & HARISSA SPICED CHICKEN WINGS

with pomegranate & mint yoghurt and hazelnut dukkah

SLOW COOKED PORK NACHOS

with a sweet & sticky barbeque sauce, jalapenos, sour cream and

charred corn

[GFO]

HALLOUMI SLIDERS

crispy buttermilk halloumi with chargrilled red

peppers and chilli jam

[GFO][V]

MAC 'N' CHEESE

baked macaroni pasta with gruyere, monterey jack & mozzarella

cheese and fresh breadcrumbs

[V]

TRADITIONAL BRITISH BEER BATTERED COD

with herb salted fries and homemade tartar sauce

WILD MUSHROOM & ITALIAN MOZZARELLA ARANCINI

with garlic aioli

[V]

LOADED CHEESE & BACON WEDGES

with pourable cheese, crispy rosemary

and smoked bacon

[GFO]

SQUASH & ONION BHAJIS

with vegan mint mayo

[VE]

£18.50 PER PERSON

CHOOSE 4 ITEMS PER PARTY
MINIMUM OF 50 PEOPLE

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE

[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

all items subject to change in the event of which an equivalent substitute will be provided

BUFFET EXTRAS



ADD ANY EXTRAS TO ANY OF OUR BUFFET OPTIONS EXCLUDING SNACK & STREET FOOD MENUS.

MINIMUM ORDER OF 30 PER ITEM IS REQUIRED

STONE BAKED FLATBREADS

3.00
[V]

ROSEMARY & ROCKSALT WEDGES

with sour cream
3.00
[V][GFO]

PASTA SALAD

with pine nut pesto, cherry tomatoes and spinach
3.00
[VE]

HALLOUMI & VEGETABLE KEBABS

4.50
[V][GFO]

CORN ON THE COB

with miso butter
4.50

CHICKEN SALTIMBOCCA SKEWER

4.50

KOREAN PORK RIBS

with toasted sesame seeds
4.50

LAMB KOFTA

with honey, hazelnut dukkah and mint yoghurt
6.50

KING PRAWN SKEWER

with harissa
6.75

PORK BELLY

with smoky bbq
8.00

FILLET STEAK SKEWERS

with chargrilled red pepper and balsamic glaze
8.50

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

BUFFET DESSERTS



MINI PATISSERIE DESSERTS [V]

chocolate truffle tortes, creme patisserie profiteroles,
mini pecan pie and assorted macarons
with vanilla pouring cream

[V]

£4.95

MINI POTS OF CHESHIRE FARM ICE-CREAM

assorted flavours available

[V]

£3.95

LITTLE LEMON CURD POT

layers of lemon curd, whipped cream & berry
compote with homemade shortbread

[V]

£4.95

CHOCOLATE DIPPED STRAWBERRIES

[V][GFO]

£3.95

LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours
fruit pastels, calippo, fab and strawberry split

[V]

£3.95

SALTED CARAMEL BROWNIE BITES

[V]

£3.95

CHEESE BOARD

our favourite british & continental cheeses with cornichons, pepper
pearls, fresh fruit, multiseed crackers, wheat & rye
toast and date & apple chutney

[V]

£5.95 PER PERSON

MINIMUM ORDER
OF 30 GUESTS

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE