

WEDDING MENUS

THE CASTLEFIELD ROOMS



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event spaces



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CANAPÉS

FISH

SMOKED MACKEREL PATE

On a rock salt crostini with caperberries and dill

*GF option available

GOLDEN TEMPURA KING PRAWNS

With a sriracha and lemon aioli

*GF option available

SALMON NORI ROLLS

With a wasabi crème fraîche and pink pickled ginger

MINI SMOKED HADDOCK AND GRUYERE FISHCAKES

With a sriracha and lemon aioli

MEAT

FILLET STEAK SKEWERS

Fillet steak with a sticky balsamic and cracked black pepper

*GF option available

SPICY THAI CHICKEN FRITTERS ^{GF}

With a sweet mirin dip

MINI GLOUCESTER OLD SPOT SAUSAGES

With a honey and wholegrain mustard glaze

SATAY DUCK SKEWERS

Gressingham duck breast with satay sauce

PULLED BEEF AND BONE MARROW CROQUETTES

With a horseradich crème fraîche

VEGETABLE

SPINACH, FETA AND NUTMEG PARCELS ^V

With a sweet and spicy relish

CARAMELISED ONION AND GRUYERE CHOUX FRITTERS ^V

WILD MUSHROOM ARANCINI ^V

Wild mushroom and dolcelatte arancini served with a smoked garlic mayonnaise

SOUP AND A SANDWICH ^V

Tomato and red pepper soup shot with a grilled cheese sandwich

*GF option available

MINI SQUASH AND ONION BHAJI ^{VE}

AVOCADO ON TOAST ^{GF VE}

Avocado salsa on toasted gluten free crostini with pea shoots

BABY HASSLEBACK POTATOES ^{GF VE}

With rosemary and rock salt and truffle mayonnaise

SWEET

MINI CHERRY BAKEWELL PASTRIES

SALTED CARAMEL BROWNIE BITES

CINNAMON AND LAVENDER DOUGHBALLS

With salted caramel sauce

MARSHMALLOWS AND SEASONAL FRUITS ^{GF}

Skewered and served with rich chocolate dipping sauce

WHITE AND DARK CHOCOLATE DIPPED ^{GF} STRAWBERRIES

£10 PER 4 CANAPÉS
£2.50 PER ADDITIONAL CANAPÉ
MINIMUM ORDER OF 30 PER ITEM

WEDDING BREAKFAST

All our dishes are freshly prepared in our Albert's Shed kitchens and sourced with produce from local independent suppliers. As we think seasonal produce tastes better, some dishes are only available at certain times of the year so certain aspects of our dishes may change.

You can choose up to 2 starters, 3 mains and 2 desserts to offer as choices to your guests. Please choose at least 1 vegetarian or vegan starter and main course as this will be included within your choices. We require who the guest is, where they are sat and what they have chosen 2 weeks prior to your event. The Choice menu must be agreed with your events coordinator and chef prior to the event.

STARTERS

PLEASE CHOOSE UP TO TWO STARTERS MAXIMUM

SOUPS

Served with a rustic roll and butter

*VEGAN and GF options available

SPRING PEA AND MINT [✓]
With a lemon creme fraiche

SLOW ROASTED TOMATO [✓]
AND RED PEPPER

LEEK AND POTATO [✓]
With white truffle oil

WILD MUSHROOM AND TARRAGON [✓]

SLOW ROASTED TOMATO BRUSCHETTA [✓]
Toasted rustic bread with heritage tomatoes, black olive tapenade, buffalo mozzarella, rocket and basil salad

*VEGAN and GF options available

PRAWN AND AVOCADO COCKTAIL
Marie Rose prawns with cucumber and avocado guacamole, crispy tortilla and bloody mary dressing

£1.55 SUPPLEMENT

WELSH GOAT'S CHEESE FRITTER [✓]
With roasted beetroot, red onion, mixed leaves and a cracked black pepper and honey dressing

HAM HOCK AND BROAD BEAN SALAD
With beetroot boiled egg, shallots, pickled gherkin and a hot mustard dressing

POTTED GOOSNARGH DUCK
Sourdough crostini, chopped spring onions and a date and apple chutney

*GF option available
£1.55 SUPPLEMENT

TRUFFLE HONEY AND GOAT'S CHEESE FLAN [✓]
With poached pear and sticky onion jam

£1.55 SUPPLEMENT

CHARGRILLED ASPARAGUS ^{VEGAN}
With shaved black truffle, shallot lemon and caper mayonnaise

PROSCIUTTO AND POACHED PEAR SALAD
Poached baby pears, prosciutto di parma, mixed leaves, sticky onion jam and a modena balsamic dressing

WILD MUSHROOMS ON TOAST [✓]
Pan-fried wild and field mushrooms in a garlic cream on toasted rustic bread with truffle oil

*VEGAN and GF options available

LITTLE PIE & PEAS
Slow cooked rump of beef in shortcrust pastry with proper mushy peas and red wine gravy

£1.55 SUPPLEMENT

£7.95 PER ITEM

MAINS

PLEASE CHOOSE UP TO THREE MAINS MAXIMUM

PARMA HAM WRAPPED CHICKEN

Pan-fried chicken wrapped in parma ham with roasted new potatoes, seasonal greens and a confit garlic and sage cream sauce

*GF option available

£18.50

WILD MUSHROOM AND MASCARPONE STUFFED CHICKEN ^{GF}

With spring onion mash, seasonal greens and a confit and sage cream sauce

£19.50

GRESSINGHAM DUCK LEG

Slow cooked Gressingham duck leg with dauphinoise potatoes, seasonal greens and a blackberry jus

*GF option available

£20.50

SLOW BRAISED PORK BELLY

With spring onion mash, french beans, cassis jus and a mini toffee apple.

£19.75

ROASTED LAMB RUMP

With spring onion mash, seasonal greens and a rosemary and red wine jus

*GF option available

£27.00

BEEF SHORTRIB

Braised cheshire beef with caramelised onion mash, caraway carrots and rosemary jus

*GF option available

£24.00

6OZ FILLET OF LANCASHIRE BEEF

14 day dry aged fillet steak served pink or well done with dauphinoise potatoes, rocket and parmesan salad and your choice of peppercorn or diane sauce

*GF option available

£32.00

FILLET OF SEABASS ^{GF}

With roasted new potatoes, french beans, vine tomatoes and salsa verde

£20.00

PAN FRIED SALMON

With a pancetta and chestnut cream sauce, wilted spinach, thyme roasted fondant potato and crispy oyster mushrooms

£26.50

LANCASHIRE CHEESE AND ONION PIE ^V

With a lancashire cheese and tarragon sauce, roasted new potatoes and seasonal greens

£16.50

GOAT'S CHEESE AND BABY PEAR SALAD ^V

Crispy goat's cheese fritters, roasted butternut squash and beetroot, mixed leaves, candied walnuts and balsamic dressing

*GF option available

£16.50

MALAYAN CHICKPEA CURRY ^{VEGAN GF}

Chickpeas, roasted butternut squash, pak choi, edamame beans and red peppers in a coconut, chilli and lime sauce with wild and jasmine rice

£15.95

LENTIL AND SPINACH STEAMED PIE ^{VEGAN}

Vegan suet pastry with lentils, kidney beans and wild mushrooms, served with roasted new potatoes, french beans and red wine gravy

£15.95



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DESSERTS

PLEASE CHOOSE UP TO TWO DESSERTS MAXIMUM

LITTLE LEMON CURD POT ^V

Layers of lemon curd, whipped cream and berry compote served with homemade shortbread.

£7.95

STICKY TOFFEE PUDDING ^{V GF}

With butterscotch sauce, toasted pecans and choice of cream or homemade custard

£7.95

PASSION FRUIT ETON MESS ^{V GF}

Homemade meringue with fresh passion fruit, mango puree, coconut cream and pineapple, kiwi and blueberries

£7.95

BLUEBERRY AND ALMOND ^V FRANGIPANE TART

With a blueberry compote and vanilla mascarpone

£7.95

TEA AND COFFEE ^{V GF}

With luxury chocolates

£3.50

CHOCOLATE AND RASPBERRY TART ^V

Rich chocolate ganache tart studded with fresh raspberries, served with pouring cream.

£7.95

MILK CHOCOLATE PROFITEROLES ^V

Filled with a vanilla cream and salted caramel sauce

£7.95

VEGAN CHOCOLATE AND CLEMENTINE TORTE ^{VEGAN GF}

With vegan vanilla ice cream

£7.95

CHOCOLATE BROWNIE ^V

Warm chocolate brownie with salted caramel sauce and vanilla pouring cream

*GF option available

£7.95

POACHED PEAR AND BLUEBERRY SUNDAE ^{VEGAN}

Vegan vanilla bean icecream with blueberry compote, sweet poached pear and toasted almonds

£7.95

SHARERS

Served to the table for your guests to share

MIXED CHEESE AND DESSERT PLATTERS

A selection of handmade patisseries desserts with pouring cream and british and continental cheeses. Served with biscuits, chutney and fruit

*not available for choice menus

*GF option available

£10.95 PER PERSON

TABLE PLATTERS OF ENGLISH AND CONTINENTAL CHEESE ^V

We have a wide selection of british and continental cheese available to your guests. Served with homemade apricot & plum chutney, fruit and biscuits.

£50.00 PER TABLE

BUFFETS

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BOWL MENU

MAINS

SLOW BRAISED LAMB SHOULDER

With crispy hot pot potatoes, winter vegetables and rosemary jus

TRADITIONAL LASAGNE

Fresh pasta layered with rich tomato bolognese and a creamy white sauce finished with parmesan shavings

SLOW BRAISED CHICKEN AND CHORIZO

With sweet peppers and kalamata olives in a saffron tomato sauce.

*GF option available

MALAYAN CHICKEN GF

Kashmir spiced chicken thighs in a coconut, chilli and lime sauce with pak choi, edamame beans and red peppers

*VEGAN option available - Butternut squash, chickpea and spinach

AUBERGINE AND CHICKPEA TAGINE V

With toasted almonds

LANCASHIRE CHEESE AND ONION PIE V

Caramelised onions in a lancashire cheese and tarragon sauce topped with crisp puffed pastry

WILD MUSHROOM, SPINACH AND FETA LASAGNE V

With a nutmeg cream sauce and parmesan shavings

*VEGAN option available - aubergine and heritage tomato lasagne with toasted pine nuts

SEAFOOD GRATIN

Locally smoked haddock, salmon, cod and braised leeks in a lancashire cheese and tarragon sauce, layered with potato, parmesan sourdough crumb

*GF option available

SIDES

Heritage Tomato and Red Onion VEGAN GF
Salad with Sticky Balsamic

Seasonal Green Vegetables GF V
with Shallot Butter

VEGAN option available

Roasted Baby New Potatoes with GF V
Rosemary and Rock Salt

VEGAN option available

Warm Garlic and Rosemary Ciabatta V

Wild and Fragrant Rice with VEGAN GF
Fresh Coriander and Shallot

Truffle and Parmesan Wedges V
VEGAN option available

Smoked Garlic Caesar Salad V

Homemade Bread with Oils and Vinegars V
*GF option available

£20.95 PER PERSON

Choose 2 main and 2 side dishes

£24.95 PER PERSON

Choose 3 main and 3 side dishes

£3.00 PER ADDITIONAL SIDE DISH

MINIMUM ORDER FOR 30 GUESTS



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GRAZING MENU

ARTISAN CHEESE BOARD ^V

A selection of locally sourced cheeses with, walnuts, pistachios, dried fruits, grapes, homemade chutney and sticky honey drizzle

*GF option available

MEAT & PATE PLATTER ^{GF}

Salami, parma ham, ardennes pate and peppered pastrami

HERITAGE TOMATO AND MOZZARELLA ^{GF V} BOARD

With ripped basil, cracked black pepper and sticky balsamic

BOWLS OF OUR FAVOURITE DIPS ^{GF V}

Avocado and tomato salsa, beetroot hummus, cucumber and mint yoghurt

MARINATED AND PICKLED VEGETABLES ^{GF V}

Roasted aubergines and courgettes, mixed olives, sunblush tomatoes, mini cornichons and cream cheese stuffed peppers

ROCKET, RED ONION AND PINE NUT SALAD ^V

*GF option available

BUCKETS OF ROSEMARY AND ROCKSALT ^V CROSTINIS, GRANARY BREAD, FRENCH STICKS AND PRETZELS

*GF option available

£16.95 PER PERSON | MINIMUM ORDER FOR 30



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BBQ MENU

MEAT

DUKE'S BURGER

Sea salt & cracked black pepper steak burger with sliced gouda, sage onions and bloody mary ketchup

*GF option available

PLEASE CHOOSE BEFORE THE
EVENT BETWEEN

GOURMET HOTDOG

Cheshire Pork Sausage
in a brioche roll

OR

MALAYAN CHICKEN THIGHS ^{GF}

Kashmir spiced chicken thighs in a coconut, chilli and lime sauce with pak choi, edamame beans and red peppers

VEGETARIAN

*10 % of your final number
unless specified

MEDITERRANEAN VEGETABLE ^{V GF} AND HALLOUMI KEBAB

Chargrilled halloumi with sweet, red onion, cherry tomatoes and courgette with a basil oil

*VEGAN option available

VEGETARIAN SAUSAGE ^V

*VEGAN option available

SIDES

CHARRED
SWEETCORN SLAW ^V
*GF and VEGAN option available

ROSEMARY & ROCK ^V
SALT WEDGES
With sour cream
*GF and VEGAN option available

MOROCCAN SPICED ^V
TABBOULEH SALAD
With orange, toasted pine
nuts, coriander and honey
*VEGAN option available

FETA, MINT AND
POMEGRANATE SALAD ^V
With tomato, cucumber
and kalamata olives
*GF option available

All served with a selection of condiments including chilli mayonnaise, tomato and sweet chilli relish.

£18.95 PER PERSON | MINIMUM ORDER FOR 30 GUESTS

MUST BE CATERED FOR 100% OF FINAL NUMBER OF GUESTS

BBQ menu can be served outside on our Balcony during our summer months (May-September), subject to weather conditions.

All items subject to change in the event of which an equivalent substitute will be provided. Available in The Merchant Room, The Brindley Room and The Gallery Bar & Balcony



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HOG ROAST

Our pork is supplied from a speciality producer in Garstang, North Lancashire.

A hog roast joint is served for a minimum of 30 guests up to 69 guests.

70 plus guests will receive a full hog.

Prior to serving the whole pig is prepared and ready to be served straight to you on a fresh poppy seeded barm.

Served as joints only in the Gallery Bar and Balcony for logistical reasons.

ACCOMPANIED BY

APPLE SAUCE ^{V GF} - CONFIT GARLIC AND APRICOT STUFFING - CRISPY CRACKLING
VIENNESE ONIONS ^{V GF} - SAUERKRAUT ^{VEGAN}

FOR VEGETARIANS

*10 % of your final number
unless specified

MEDITERRANEAN VEGETABLE ^{V GF}
AND HALLOUMI KEBAB

Chargrilled halloumi with sweet red onion
cherry tomatoes and courgette with a
basil oil
VEGAN option available

ROASTED RED PEPPERS ^V

Stuffed with quinoa, feta, red onion and
dried apricots
VEGAN option available

ALL SERVED WITH

ROASTED BABY
POTATOES ^{V GF}

With rosemary and rock salt
VEGAN option available

HERITAGE TOMATO AND
RED ONION SALAD

With sticky balsamic
VEGAN GF

CORN ON
THE COB ^{V GF}
VEGAN option available

£20.95 PER PERSON | MINIMUM ORDER FOR 30



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THE PAN MENU

Authentic paella that boasts some of Spain's finest ingredients and traditional flavours, freshly prepared in the pan by one of our chefs from our Albert's Shed kitchens.

*VEGAN AND GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

PAELLA

KING PRAWNS, MUSSELS,
CHORIZO, CHICKEN AND SQUID
WITH SAFFRON AND CHERRY
TOMATOES

VEGETARIAN

ROASTED RED PEPPERS ^V
Stuffed with quinoa, feta, red onion and
dried apricots

MEDITERRANEAN VEGETABLE ^{V GF}
AND HALLOUMI KEBAB
Chargrilled halloumi with sweet red onion
cherry tomatoes and courgette with a
basil oil

*10 % of your final number
unless specified

SERVED WITH

STONE BAKED
FLATBREAD ^V

HERITAGE TOMATO AND
RED ONION SALAD
With sticky balsamic
^{VEGAN GF}

GARLIC AND ROSEMARY
ROASTED BABY ^V
POTATOES
With smoked garlic aioli

£21.95 PER PERSON | MINIMUM ORDER FOR 60

SNACK AND STREET FOOD MENU

Our Snack and Street Food menus are designed to provide a less formal dining option than our fork and bowl menus. Both menus are served canape style to your guests and are 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

*GF option available

SESAME AND SOY CHICKEN WINGS

MINI CHEESE AND HAM TOASTIES

*VEGETARIAN and GF option available

MINI FISH FINGER ROLLS

With homemade tartar sauce

CRISPY BUTTERMILK HALLOUMI [✓]

With avocado salsa and paprika spiced tortillas.

ROSEMARY AND ROCKSALT WEDGES ^{VEGAN}

With smokey BBQ sauce

*GF option available

NACHOS [✓]

With melted cheese, sour cream and jalapenos

*VEGAN option available

MINI CHEESE AND ONION PIE [✓]

FALAFELS AND HUMMUS ^{VEGAN}

BABY HASSLEBACK POTATOES [✓]

With rosemary, rock salt and truffle mayonnaise

*VEGAN and GF option available

STREET FOOD MENU

SLOW COOKED PORK NACHOS

With a sweet and sticky barbecue sauce, jalapenos, sour cream and charred corn

*GF option available

HONEY AND HARISSA SPICED

CHICKEN WINGS

With pomegranate and mint yoghurt and hazelnut dukkah

*GF option available

TRADITIONAL BRITISH BEER

BATTERED COD

With herb salted fries and homemade tartar sauce

HALLOUMI SLIDERS [✓]

Crispy buttermilk halloumi with chargrilled red peppers and chilli jam

*GF option available

MAC N CHEESE [✓]

Baked macaroni pasta with gruyere, monterey jack, mozzarella and fresh breadcrumbs

WILD MUSHROOM AND ITALIAN [✓]

MOZZARELLA ARANCINI

With garlic aioli

TRUFFLE AND PARMESAN BAKED [✓]

POTATO WEDGES

With a smoked garlic mayo

VEGAN and GF options available

SQUASH AND ONION BHAJIS ^{VEGAN}

With a vegan mint mayo

£15.95 PER PERSON

Choose 5 items per party

£17.95 PER PERSON

Choose 4 items per party

MINIMUM ORDER FOR 50 GUESTS

EXTRAS

Add any extras to any of our buffet options excluding snack and street food menus.

SZECHUAN PORK RIBS With chilli, spring onions, sweet and sticky sauce and black sesame seeds	£5.00	HERITAGE TOMATO AND RED ONION SALAD <small>VEGAN GF</small> With sticky balsamic	£3.00
MINI GLOUCESTER SAUSAGES With a honey and wholegrain mustard glaze	£4.00	HOMEMADE FLAT BREAD <small>V</small> With hummus and tzatziki dip <small>*GF option available</small>	£2.50
LAMB KOFTA KEBABS Served with a mint yoghurt	£4.00	CORN ON THE COB <small>V</small> With a garlic butter <small>*VEGAN and GF options available</small>	£2.50
CHICKEN SALTIMBOCCA SKEWER With a shallot and sage mayonnaise <small>*GF option available</small>	£3.00	SMOKED GARLIC CAESAR SALAD <small>V</small>	£2.50
KING PRAWN SKEWER <small>GF</small> Chargilled king prawns and cherry tomatoes with a sriracha and lemon mayo	£4.00	ROSEMARY AND ROCK SALT POTATO WEDGES <small>V</small> <small>*GF option available</small>	£3.00

Minimum order of 30 per item is required.



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BUFFET DESSERTS

ASSORTED MINI PATISSERIE DESSERTS ^v

Chocolate truffle tortes, creme patisserie profiteroles, mini pecan pies and assorted macarons with vanilla pouring cream

£1 SUPPLEMENT

MINI POT OF CHESHIRE FARM ICE CREAM ^v

Assorted flavours available

CHOCOLATE DIPPED STRAWBERRIES ^v

*GF option available

SALTED CARAMEL BROWNIE BITES ^v

LUCKY DIP LOLLY ^v

A lucky dip selection of your favourite flavours, Fruit Pastels, Calippo, Fab and Strawberry Split

LITTLE LEMON CURD POT ^v

Layers of lemon curd, whipped cream and berry compote with homemade shortbread

£1 SUPPLEMENT

CHEESE BOARD (PRICED PER PERSON) ^v

Our favourite British and continental cheeses with cornichons and pepper pearls, fresh fruits, multiseed crackers, wheat and rye toast and date and apple chutney.

GF OPTION AVAILABLE
£2 SUPPLEMENT PER PERSON

£3.95 PER PERSON | MINIMUM ORDER FOR 30 PER ITEM



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CHILDREN'S DINING

Please choose up to 3 main options and 2 dessert options for the little ones attending

MAINS

PLEASE CHOOSE UP TO THREE MAINS MAXIMUM

PIZZATINIS [✓]

Mini margherita pizzas
served with thin cut chips

*GF option available

FISH GOUJONS

With salad and thin cut chips

TOMATO PASTA [✓]

Pasta twirls in a plum tomato and
basil sauce with mini garlic bread

MINI BURGER

With thin cut chips and coleslaw

CHICKEN GOUJONS

Breaded chicken pieces
with thin cut chips

*GF option available

DESSERTS

PLEASE CHOOSE UP TO TWO DESSERTS MAXIMUM

ICE CREAM SUNDAE [✓]

Vanilla ice cream, brownie bites,
chocolate sauce and squirty cream

*GF and VEGAN options available

MINI CHOCOLATE BROWNIE [✓]

With warm chocolate sauce

FRESH FRUIT JUMBLE ^{GF}

With Cornish honey

*VEGAN option available

£10.95 PER CHILD

CHILDREN'S BUFFET

SAVOURY

TRIANGLE SANDWICHES
cheddar cheese & cucumber and roasted ham

*GF option available

SKINNY FRIES [✓]

MINI CHICKEN GOUJONS
with ketchup

SWEET

MINI CHOCOLATE BROWNIES [✓]

£10.95 PER CHILD | MINIMUM ORDER OF 10 GUESTS

All items subject to change in the event of which an equivalent substitute will be provided. Available in The Merchant Room and The Brindley Room.



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EXTRAS

LINEN

BESPOKE LINEN
Floor length white
or black table linen

£15.00 per table

LINEN NAPKINS
Add a pop of colour
to your tables

£1.50 per napkin

CHAIR HIRE

CROSSBACK
IN NATURAL WOOD

£5.00 per chair

FAIRY LIGHTS

THE MERCHANT ROOM
Floor-to-ceiling fairy
lights in one window

£175.00

CEILING LANTERNS

50 LANTERNS

£325.00

70 LANTERNS

£375.00

100 LANTERNS

£425.00

Selection of small and large paper lanterns lit, hanging from the ceilings of any room in a selection of colours schemes.

CEREMONY EXTRAS

AISLE RUNNER
£100.00

DECORATIVE
COPPER ARCH
£150.00

AISLE LANTERNS
£50.00

*Available as package at ~ £250.00 (excluding dressing of the arch)

OTHER

LIGHT-UP "LOVE" LETTERS
£250.00

POSTBOX
A post-box for your cards or messages
£70.00



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