



**CARRINGTONS**  
CATERING

Adding a sprinkle of  
culinary magic to  
every occasion







**CARRINGTONS**  
CATERING

The perfect ingredient for your event,  
wedding and awards gala

**Call us now on 01695 632 252 or  
email [info@carringtons-catering.co.uk](mailto:info@carringtons-catering.co.uk)  
for more information.**

Don't leave it to chance, leave it to Carringtons.

Carringtons Catering is a personable yet professional catering firm with a wealth of experience in organising bespoke events across the North West. We provide an excellent service, which is totally focused upon your individual requirements.

Master Chef of Great Britain Darren Wynn, alongside his kitchen team, who cooked for HRH the Queen on her last visit to Liverpool and who have worked alongside names such as Raymond Blanc, Nico la Denis and Marco Pierre White are sure to make your event a unique and memorable occasion.

Whether your event is for ten or 1,000, don't leave it to chance, leave it to Carringtons.







## Wedding Breakfast Menus

Prices from £41.00+vat per person

Now you have decided on the venue the next step is creating your perfect wedding celebration.

This is your day so you tell us the type of food you like and we will come up with your bespoke wedding breakfast tailored around your likes and favourite foods.

If you prefer pick from suggested menus, the choice is yours.

Whatever you decide our experienced wedding coordinators can help you every step of the way.

### MENU 1

Leek and Potato Soup  
Bacon Foam, Cured Bacon

Artisan Bread Basket

Farmhouse Chicken  
Rommesco Stuffing, Sweet Potato  
Gratin, Tomato Jus

Set Vanilla Tart  
Yuzu Gel, Poached Orange



### MENU 2

Tartlet of Smoked Haddock  
Roast Onion Chutney, Crisp Leeks  
Artisan Bread Basket

Apple Butter Braised Pork Belly  
Crisp Bacon, Salt Baked Artichoke  
Carrington's Sticky Toffee Pudding  
Butterscotch Sauce,  
Vanilla Ice Cream

### MENU 3

Pressed Beef Cheek  
Spiced Carrot, Mushroom Powder,  
Horseradish Foam

Artisan Bread Basket

Roast Salmon  
Roast Salsify, Vegetable Croquette-  
Watercress Velouté

Banana and Vanilla Parfait  
Dulce de Leche,  
Chocolate Shortbread



### MENU 4

Scorched Cured Salmon,  
Dill Gel, Compressed Cucumber,  
Shellfish Mousse

Artisan Bread Basket  
10hr Shin of Beef-Ox Cheek Jacket,  
Salt Baked Celeriac

Bakewell Tart,  
Disaronno Cream,  
Poached Raspber

### MENU 5

Chicken Liver Parfait  
Textures of Pear, Apricot Chutney

Artisan Bread Basket

Baked Cod Fillet  
Chorizo and Tomato Crust, Confit  
Potato, Black Garlic

Dark Chocolate Cremaux  
Candied Peanuts, Salted Caramel



### MENU 6

Yuzo Brined Salmon  
Baby Aubergine, Cucumber Water

Artisan Bread Basket

Duo of Lamb  
Rolled Shoulder Duchesse,  
Herb Rump, Golden Fennel,  
Black Olive

"Apple Pie" and Custard

### MENU 7

Indian Spiced Chicken and  
Pistachio Terrine  
Flavours of Mango

Artisan Bread Basket

Miso Duck Breast  
Scorched Cabbage, Leg Croquette,  
Ginger and Orange

Egg Custard Tart  
English Tea Macaroon, Shortbread



### MENU 8

Flavours of Potted Shrimp  
Lemon and Cayenne Gel-Brown  
Bread, Nasturtium

Artisan Bread Basket

Guinness Glazed Beef Cheek  
Garstang Blue Dauphinoise,  
Braised Red Cabbage,  
Truffled Leek

Green Tea and Dark Chocolate  
Tart, Matcha Powder, Vanilla and  
Honey Madeline





## Tapas / Sharing Platters

*Talk to us about themed tapas style dishes. Served to the centre of your table*

Assorted Breads with Hummus, Olive Oil, Balsamic, Red Pepper

Toasted Pitta, Tomato Focaccia, Turkish Bread, Olive Breads



Pulled Jerk Pork- Banana Ketchup

Cinnamon & Cumin Meatballs - Tomato Ragout

Classic Tortilla- Baked Ham & Parsley Pesto

Lemon & Wild Garlic King Prawn Skewers

Crispy Kale- Serrano Ham & Smoked Almonds

Served with an accompaniment of salads and dips



Selection of cheese, crackers and chutneys

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## Evening Food Suggestions

Prices from £6.75+vat per person

Lots of our delicious hot evening snacks are designed to be walked around and offered to your guests whilst the party is in full flow.

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### Butties

Hot Cured Bacon / Sausage  
Sandwiches, Homemade Tomato and  
Brown Sauces  
  
Assorted Vegetable Ciabatta

### Indoor BBQ

Homemade Cheeseburgers  
Corn and Chipotle Relish  
  
Pulled Char Sui Pork  
Apple Compote  
  
Veggie Burgers  
Gem Lettuce, Cabbage & Peanut Slaw

### Pie & Peas

Meat & Potato Pie  
  
Steak & Onion Pie  
  
Served with Homemade Mushy Peas,  
Aged Bacon Shards  
  
Potato, Onion & Butter Pie  
with Mushy Peas (v)

### Roast Pig & Jerk Chicken

Hot Roast Pig Sandwiches with Sage  
& Onion Stuffing, Apple Sauce  
  
Jerk Chicken Bagels with  
Banana Ketchup  
  
Falafel wraps with curried  
Mayonnaise (v)

### Finger Buffet

Assorted Sandwiches on  
Various Breads  
  
Chicken Satay with Crunchy Peanut Dip  
Vegetable Samosa, Mango Chutney  
  
Lancashire Cheese and Spring  
Onion Tarts (v)  
  
Chinese Spiced Ribs  
  
Teriyaki Salmon Kebab  
  
Sausage and Tarragon Puff Pastry  
Rolls (v)

### Pig 'N' Fig

Hot BBQ Pulled Pork Sandwich with  
Fig Chutney  
  
Roast Beef on Rosemary Focaccia  
with Watercress  
  
Griddled Haloumi, herb Ciabatta &  
Rommesco Sauce

### Bowl Food

(Choose from)  
Chicken Balti, rice and Poppudoms  
Hot Pot with Pickled Red Cabbage  
  
Chilli Con Carne, Guacamole  
& Tortilla Chips  
  
Sweet and Sour Chicken, Wild Rice  
  
Thai green Chicken Curry  
  
Mushroom Stroganov







## Canapés

Prices from  
£1.80+vat each

### Delicious Bite Size Treats To Keep Your Guests Entertained

Rillette of Suckling Pig, Pickled  
Apple & Crisp Sage

Potted Beef with Horseradish  
Croutons

Chicken and Black Pudding  
Roulade

Chicken and Feta Roulade,  
Cured Ham, Tomato and Basil

Smoked Duck, Orange Jam,  
and Fried Leek

Mini Cheeseburgers with  
Tomato Relish and Mustard

Lamb Kofta Minted Yoghurt

Lamb and Mint Fritters with  
Pea Shoots

Maple Glazed Pork Belly, Crisp  
Scratchings and Coxs Pippin

Ham and Parsley Beignets  
Toad in the Hole with Red  
Onion Marmalade

Yorkshire Puddings with Roast  
Beef and Horseradish  
Chicken Yakitori Skewers

Croque Monsieur of Bresaola,  
Gruyere Cheese and Truffle Oil

Minted Rump of Lamb,  
Aubergine Purée

Soya and Honey Glazed Beef  
with Sesame

Lamb and Feta Filo Rolls

Smoked Chicken and  
Asparagus

Corn Dog with  
Sweetcorn Relish

Crispy Pork Wan Tons,  
Hoi Sin Minted Lamb, Pea  
and Mint Samosa

Pressed Shoulder of Lamb  
with Bubble and Squeak

Mini Sausage and  
Tarragon Rolls

Horseradish Panna Cotta  
with 28 Day Hung Roast Beef  
Beef Pepper and Pickled  
Onion Kebabs

Minted Lamb and  
Shallot Kebabs

Ham, Parsley and  
Chorizo Croquettes

Corn Fed Chicken and  
Sweetcorn Croquettes

Goats Cheese and  
Chorizo Frittata

Lamb Patties Minted  
Yoghurt Sauce

Roulade of Salmon and Devilled Crab,  
Leek Oil

Coconut and Chili King Prawns

Cod and Chorizo Paella

King Prawn in “Panko” Crumbs,  
Sweet Chili Dip

Tomato and Goats Cheese Tart Tatin

Grilled Goats Cheese with  
Tomato Sorbet

Tempura Vegetables, Chili Dip

Wild Mushroom Frittata  
with Asparagus

Twice Baked Cabecou Cheese Soufflé

Red Pepper Panna Cotta with Fried Basil

Jerusalem Artichoke Soup Shots  
(when in season)

Cumin Spiced Onion Bhajis,  
Yoghurt Dip

Mini Beer Battered Fish n Chips

Scampi Bits and Fries, Tartar Sauce Dip

Panko Breaded Crab Cakes,  
Wasabi Mayonnaise

Parmesan Polenta with Aubergine

Red Onion Marmalade and Goats  
Cheese Tarts

Pickled Cauliflower, Beetroot Fritter  
and Lancashire Shavings

Scotch Quail Eggs Homemade  
Salad Cream

Shots of Leek and Potato, Truffle Oil  
and Chives

Beetroot and Halloumi Tart

Puy Lentil and Oat Burgers

Broad Bean and Sweet Pea Risotto





## Something Different

If you are looking for something a little different for your wedding Carringtons can create the perfect menu for you. We offer hot buffets and Posh Pie Suppers, where we serve a choice of delicious pies to the centre of your table. Interactive sharing platters that take your guests on a culinary trip through a choice of traditional English Fayre, Chinese, Thailand, South America, USA or India.

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