



CARRINGTONS
CATERING

Adding a sprinkle of
culinary magic to
every occasion







The perfect ingredient for your event,
wedding and awards gala

**Call us now on 01695 632 252 or
email 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



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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



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 Cobs 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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