



**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](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 Ladenis 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.













## Finger Buffets

### **Menu A** £8.50

Assorted Sandwiches on Various  
Breads

Madras Spiced Chicken Drumsticks

Brie and Leek Tarts

Chickpea and Spinach Mini Pittas

Eton Mess Pavlova

### **Menu B** £9.50

Assorted Sandwiches on Various  
Breads

Lamb and Mint Bon Bon

Citrus Salmon Skewers

Smoked Bar Be Que Pork Roulade

Tomato and Mozzarella Arancini

Mini Bakewell Tarts

### **Menu C**

£11.50

Assorted Sandwiches and Various  
Breads

Chilli And Cumin Spiced Drumsticks

Sweet Potato and Rosemary Palmier

Jamaican Jerk Pork Ribs

Salmon and Watercress Samosa

Onion Bhajis With Mango Dip

Beef and Guinness Croquette

Vanilla Cheesecake, Coffee Gel

### **Menu D**

£11.50

Assorted Sandwiches on Various  
Breads

Coconut and Coriander Salmon  
Skewers

Sausage and Tarragon Rolls with  
Homemade Brown Sauce

Smoked Chicken and Chive Parcels

Onion Marmalade and Feta  
Pastries

Pesto and Potato Tarts

Thai Beef and Basil Roulade

Mini Victoria Sponge

### **Menu E**

£12.50

Assorted Sandwiches on Various  
Breads

Prawn and Marie Rose Pitta Breads

Pea and Tarragon Arancini  
Char Siu Pork Ribs

Ricotta and Wild Mushroom  
Croquette

Whist Pies with Tomato Chutney

Piri Piri Chicken Brochettes

Parma Ham and Potato Parcels

White Chocolate and Raspberry  
Trifle







## Canapés

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

Chicken Liver Parfait, Brioche  
Toast, Tomato Chutney £1.50

Duck and Lime Won Ton,  
Hoi Sin Sauce £1.60

Pressed Pork, Apple Gel,  
Crackling, Sage Powder £1.60

Ox Cheek Toastie, Smoked  
Applewood, Truffle Oil £1.60

Madras Chicken Samosa,  
Spicy Mango Chutney £1.60

Smoked Chicken, Corn  
Croquette, Chorizo Mayo  
£1.60

Foie Gras Mousse, Mushroom  
and Madeira Jelly £2.30

Terrine of Chicken, Feta,  
Parma Ham, Tarragon £1.60

Szechuan Beef, Chilli Jam,  
Crisp Noodles £1.60

Smoked Duck, Pink Grapefruit  
Relish, Fried Leek £1.60

Parma Ham  
and Pesto Straws £1.60

Beetroot, Horseradish,  
Smoked Chicken, Mascarpone  
Macaroon £1.60

Pulled Pork, Bourbon Glazed  
Tartlet, Sriracha £1.60

Mini Cheeseburgers, Tomato  
Relish, Mustard £1.60

Lamb Kofta,  
Minted Yoghurt Dip £1.60

Thyme and Honey Pork Belly,  
Anise Apple, Puffed Skin £1.60

Smoked Ham and Mustard  
Croquettes £1.60

Toad in the Hole, Caramelised  
Onion Marmalade £1.60

Yorkshire Puddings, Roast  
Beef and Horseradish £1.60

Chicken Satay Skewers,  
Pineapple and Chilli £1.60

Lancashire Ham Croque  
Monsieur £1.60

Lamb and Tomato  
Empananda £1.60

Szechuan Beef Glazed  
Skewer, Soy Dipping Sauce  
£1.60

Lamb and Feta Filo Rolls  
£1.60

Pulled Beef, Tomato and  
Tarragon Pilaf £1.60

Cottage Pie, Duchess Potato,  
Thyme £1.60

Chorizo Fritter,  
Roast Pear Aioli £1.60



## Delicious Bite Size Treats To Keep Your Guests Entertained

Spam Beignet,  
Branston Pickle £1.60

Char Sui Pork Belly, Puffed  
Rice, Spring Onion £1.60

Braised Duck and Yuzu,  
Pomegranate Dressing £1.60

Wigan Meat and Potato Pie  
£1.60

Black Pudding, Smoked  
Rarebit, Tomato Sauce £1.60

Bangers and Mash,  
Roast Onion Jus £1.60

Honey and Mustard Glazed  
Sausages £1.60

Local Ham and Lancashire  
Cheese Tart £1.60

Black Pudding Beignets,  
Brown Sauce £1.60

Pork and Sage Fritters,  
Mousseline Potato, Pickled  
Apple £1.60

Pig Cheek Taco, Scorched  
Corn, Chipotle £1.60

Smoked Paprika Lamb Breast,  
Bean Puree, Black Garlic  
£1.60

Crispy Pork Won Ton, White  
Pepper Salt, Sweet Chilli £1.60

Boudin of Chicken, Mushroom  
Powder, Mustard £1.60

Minted Lamb  
and Pea Samosa £1.60

Lamb and Red Lentil Pattie,  
Cabbage and Potato £1.60

Mini Sausage  
and Tarragon Roll £1.50

28 Day Roast Beef,  
Horseradish Crushed Potato  
£1.60

Crispy Beef and Black Bean,  
Sticky Rice Cake £1.60

Moroccan Lamb, Apricot and  
Fennel Seed Chutney £1.60

Ham and Chorizo Croquette,  
Flat Parsley Relish £1.60

Chorizo Scotch Quail Eggs  
£1.60

Cornfed Chicken and  
Sweetcorn Bon Bon £1.60

Smoked Duck and Leek  
Frittata £1.60

Lamb and Aubergine  
Meatball, Tzatziki £1.60

Beef and Fried Bean  
Spring Roll £1.60

Mushroom and Chicken  
Arancini £1.60

Chorizo and Roast Onion  
Choux Bun £1.60



## Canapés

Gin Brined Salmon, Lemon Gel, Leek Powder £1.60

Rillettes of Salmon and Smoked Salmon, Cucumber Jelly £1.60

Ceviche Trout, Pickled Cucumber, Tiger Milk £1.60

Smoked Salmon and Dill Palmier, Citrus Cream £1.60

Cured Mackerel, Pickled Gooseberries, Radish £1.60

Salmon and Smoked Salmon Tartare, Lemon Crème Fraiche £1.60

Cajun Crab Bon Bon, Smoked Sweetcorn Dip £1.60

Thai Spiced Tuna, Black Sesame Tuille £1.60

Yuzu Pickled Carrot, Sea Bass and Cilantro £1.60

## Fish

Classic Fish Soup Shots, Rouille £1.60

Grilled Sea Bream, Rommesco Sauce £1.60

Queen Scallops, Pancetta, Pea Shoots £2.00

Coconut Chilli King Prawns £1.60

Crevette and Chorizo Paella, Saffron £1.60

Brandade of Prawn, and Zucchini £1.60

Smoked Haddock, Whisky Hollandaise, Sorrel £1.60

Kedgeree with Quail Eggs £1.60

Mini Beer Battered Fish n Chips £1.60

Lemon and Parsley Scampi Bites, Tomato Mayo £1.60

Thai Chilli Crab Cakes, Mango Salsa £1.60

Cream Cheese and Salmon Palmiers, Dill Gel £1.60

Scallop and Potato "Rissotto", Bacon Crumb £1.60

Gremolata Crusted Salmon, Pinenut Puree £1.60

Tempura Sea Bass, Petit Ratatouille, Crisp Tarragon £1.60

Roast King Prawn, Bloodmary Espuma, Soused Tomato £1.60

Smoked Salmon, Fish Veloute, Cheese Rougash £1.60

Baby Jacket Potato, Whipped Haddock and Chive £1.60



## Vegetarian

Soused Cherry Tomato,  
Petit Ratatouille £1.50

Whipped Goats Cheese and  
Sesame Parfait £1.50

Carrot Jelly, Blood Orange  
and Cumin £1.50

Espuma Garstang Blue, Apple  
and Raisin Pastry £1.50

Beetroot Crisps, Smoked  
Baba Ghanoush £1.50

Spinach and Parmesan  
Roulade, Vegetable Caviar  
£1.50

Smoked Watermelon,  
Whipped Feta, Baby Basil  
£1.50

Pea and Parsley Mousse,  
Yoghurt Shard £1.50

Tomato and Goats Cheese  
Tatin £1.50

Tempura of Vegetables, Chilli  
Dip £1.50

Wild Mushroom Frittata, Local  
Asparagus, Lemon £1.50

Goats Cheese Bon Bon,  
Vodka and Tomato Gel £1.50

Twice Baked Lancashire  
Cheese Souffle, Creamed  
Leeks £1.50

Sun Dried Tomato Mousse,  
Pipperade, Rosemary Oil  
£1.50

Butternut and Almond Soup  
Shots, Nasturtium £1.50

Cumin Spiced Onion Bhaji,  
Yoghurt Dip £1.50

Red Pesto Polenta, Aubergine  
Caviar £1.50

Sweet Potato Gnocchi,  
Parmesan Mousse £1.50

Red Onion Marmalade and  
Goats Cheese Tarts £1.50

Cheshire Leek and Chive  
Ragout, Panko Quail Egg  
£1.50

Shots of Leek and Potato,  
Truffle Oil and Croutons  
£1.50

Baked Beans "on Toast",  
Roast Breadcrumbs £1.50

Speckled Lentil and Nut  
Wellington, Pesto £1.50

Parmesan Polenta, Salsa  
Verde, Fried Capers £1.50

Shitake Mushroom, Chestnut,  
Endame Risotto £1.50

## Starters

Tea Cured Salmon, Spanish  
Fennel Slaw, Herb Dressing  
£8.00

Curried Chicken Empanada,  
Coriander Salsa, Soused  
Vegetables £8.00

Crab and Prawn Cannelloni,  
Thai Slaw, Brown Crab  
Mayonnaise £8.50

Pressed Duck, Sweet n Sour  
Plums, Baby Bok Choy, Ginger  
£8.50

Mexican Salmon, Tomato Gel,  
Tortilla Crisps £8.50

Poached Salmon, Soya and  
Yuzu Pearls, Iced Fennel £8.50

Nicoise 2020, Carringtons  
adaptation on a classic £8.50

Pressed Pork and Plum  
Terrine, Shitake and Ginger  
Salad £8.50

Chicken and Asparagus  
Galantine, Pea and Tarragon  
Puree, Crisp Skin £8.50

Crab mayonnaise, Compressed  
Melon, Lovage jelly £8.50

Rolled Ham Hock,  
Deconstructed Piccalilli,  
Mustard Pearls £8.50

Braised Asian Duck, Teriyaki  
Gel Sheets, Burnt Onions  
£8.50

Pressed Spanish Beef Brisket,  
Confit Potato, Tomato 3 ways  
£8.50

Cured Cod, Confit Yolk, Saffron  
and Potato Dressing £8.50

Chicken Liver Parfait, Textures  
of Pear, Melba Toast £8.00

Smoked Chicken Croquettes,  
Charred Sweetcorn,  
Compressed Tomato £8.50

Scorched Cured Salmon,  
Dill Gel, Pickled Cucumber,  
Shellfish Mousse £8.50

Milk Poached Cod, Black Garlic  
Aioli, Pickled Wild Mushrooms  
£9.00

Anise Spiced Duck, Roscoff  
Onion, Crisp Kale, Skin Crisp,  
Char Sui £8.50

Dashi Brined Salmon, Daikon  
Flavours, Cucumber Water  
£8.50

Pressed Chicken and Duck,  
Prune and Armagnac Ketchup,  
Nut Granola £8.50

Smoked Ham Hock, Soused  
Red Onion, Cauliflower Puree,  
Mustard Pearls £8.50

Grilled Mackerel, Pickled Enoki  
Mushrooms, Horseradish  
Powder, Wasabi £8.50



Indian Spiced Chicken Pistachio Terrine,  
Flavours of Mango, Poppadum £8.50

Elements of Mushroom, Wood Pigeon,  
Nasturtium, Kuzu Cracker £9.00

Warm Smoked Haddock Tart, Roast  
Onion Royale, Truffled Baby Leek £8.50

Beef Cheek, Spicy Carrot Cigarillo, Carrot  
Puree, Rye and Nut Soil £8.50

Parfait of Chicken Livers, Chorizo and  
Mushroom Ketchup, Sour Dough Crisps  
£8.00

Pressed Beef Cheek, Beer Pickled Onion,  
Herb Powder, Wasabi £8.50

Char Siu Duck Leg, Griddled Spring  
Onion, Cucumber Tartare £8.50

Smoked Haddock Croquette, White  
Onion Puree, Mustard Cracker £8.50

Turmeric Brined Salmon, Shellfish and  
Curry Leaf Mousse, Onion Pakora £8.50

Ham Hock and Leek Terrine, Scorched  
Baby Gem, Caesar Dressing £8.50

Cured Mackerel, Flavours of  
Beetroot, Horseradish Snow,  
Blood Orange Jelly £8.00

Prosciutto and Chicken Terrine, Tomato  
and Saffron, Black Olive Gel £8.50

Tartlet of Salt Cod, Corn and Onions,  
Rocket Gremolata £8.50

Lancashire Black Pudding, Pigeon,  
Artichoke Puree, Sweet N Sour Apple  
£9.00

Smoked Paprika and Potted Belly Pork  
Pastilla, Creamed White Bean Crackling,  
Bacon Crumb £8.50

Herb Crusted Tuna, Celeriac Remoulade,  
Carrot and Ginger Puree, Pickled Shitake  
£8.50



## Vegetarian Starters

Tartlet of Braised Chard, Honey Pickled Vegetables, Gruyere Espuma £8.00

Compressed Melon, Smoked Tomato Sorbet, Feta Crumble £8.00

Roma Tomato, Provençale Stuffing, Basil Jelly, Black Olive Crumble £8.00

Salt Baked Beetroot, Goats Cheese Mousse, Orange Vinaigrette £8.00

Caramelised Watermelon, Haloumi Fritter, Mint Salad £8.00

Asparagus Pannacotta, Parmesan Crisp, Tomato Ragout £8.00

Wild Mushroom Tart, Rocket and Parsley Pesto, Garstang Blue Mousse £8.00

Miso and Honey Roast Aubergine, Textures of Cauliflower, Chinese Cabbage £8.00

Pear and Fennel Salad, Caraway Crisp, Pecorino Flavours £8.00

Broad Bean Mousse, Yoghurt Shards, Lemon Flavours, Roast Shitake £8.00

Textures of Beetroot, Whipped Goats Cheese, Caraway Tuille £8.00

Lancashire Cheese Custard, Waldorf Sorbet, Beetroot Gel £8.00

Tomato Gazpacho, Basil Emulsion, Gribiche Vinaigrette £8.00

New season Carrot Terrine, Textures of Vegetable, Herb Emulsion £8.00



Warm Tart of Goats Cheese and Fig,  
Olive Crumble, Onion rings £8.00

Mushroom Dashi Terrine, Mushroom  
Soil, Pickled Onions £8.00

Spiced Dahl Salad, Tandoori Cauliflower, Yoghurt  
and Cumin Emulsion £8.00

Leek Cannelloni, Lancashire Cheese, Charred  
Onions, Apple Gel £8.00

Twice Baked Garstang Blue Souffle, Candied  
Walnuts, Soused Red Onion £8.00



## Soups

Cream of Smoked Haddock and Whisky  
£6.00

Leek and Potato with Chive Oil  
£4.75

Watercress and Spinach, Ham Fritter  
£4.75

Roma Tomato, Provencal Stuffed Tomato  
£4.75

Cream of Cauliflower and Cumin  
£4.75

Bread Soup, Garlic Aioli  
£4.75

Red Pepper with Grilled Mullet  
£5.50

Chicken and Sweetcorn, Mini Chicken Burger  
£5.25

Chicken and Sorrel Velouté  
£5.00

French Onion, Blue Cheese Crouton  
£4.75

Mediterranean Fish Soup,  
Garlic Aioli, Crisp Croutons  
£6.50

White Onion Sherry and Saffron Soup  
£4.75

Watercress and Spinach Soup,  
Sorrel Fritter, Lime Cream  
£4.75

Butternut Squash Soup,  
Chilli Cream, Ricotta Gnocchi  
£4.75

White Onion and Mushroom  
£4.75







## Main Courses

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## Fish

Salmon Fillet, Crab and Herb Crust,  
White Wine Reduction, Saffron Fondant  
£15.00

Baked Cod loin, Air Dried Ham, Crushed  
Peas, Bubble and Squeak £15.50

Fillet of Plaice, Thai Crayfish Mousse,  
Confit Potatoes, Soy Reduction £15.50

Baked Haddock, Satay Crust, Black  
Pepper Crab Cake £17.50

Salt Baked Salmon, Fennel Pollen,  
Heritage Carrots, Marquise Potatoes  
£15.50

Asian Spiced Cod, Compressed Tomato  
Hearts, Asparagus, Cumin Crushed  
Potato £17.50

Miso Glazed Salmon, Cabero Nero,  
Ginger Carrots, Confit Potato £15.50

Roast Salmon, Salt Baked  
Beetroot, Salsify, Horseradish,  
Tomato Jus £16.00

Cod Fillet, Chorizo and Rosemary Crust,  
Sweetcorn Hash, Crushed Peas £16.50

Sea Bass Fillet, Crab and Ginger  
Squeak, Chargrilled Baby Leek,  
Prawn Velouté £16.50

Baked Salmon Fillet, Korma Crust,  
Bombay Potato, Spinach Puree £15.50

Baked Cod Fillet Miso Marinade, Roast  
Baby Aubergine, Green Beans and Basil  
£16.50

Fillet of Plaice, Sorrel and Crayfish Crust,  
Lemon Fondant, Green Sauce £15.50



## Beef

Shin Of Beef, Deconstructed  
Bourguignonne, Red Wine Reduction  
£18.50

Blade Of Beef, Puffed Crackling,  
Horseradish, Caramelised Short Rib,  
Mashed Potato £18.50

Slow Braised Beef, Wild Mushroom  
Puree, Cured Bacon, Mousseline  
Potatoes £18.50

Duo Of Beef, 10 Hour Shin, Pulled  
Ox Cheek, Merlot And Shitake Gravy,  
Dauphinoise Potatoes £18.50

Shin Of Beef, Roast Radish, Pancetta,  
Shallot Confit, Parsley Jus £18.50

10 Hour Shin Of Beef, Ox Cheek Jacket  
Potato, Salt Baked Celeriac £18.50

Dry Aged Fillet Steak, Hand Cut Chips,  
Bearnaise Sauce £27.50

Sirloin Medallion, Braised Fennel With  
Thyme, Herb Crust, Butter Pressed  
Potato £26.00

Short Rib Of Beef, Bone Marrow Crust,  
Maitake Mushroom, Duck Fat Potato  
£18.50

Guinness Glazed Beef Cheeks, Garstang  
Blue Croquette, Sweet N Sour Red  
Cabbage £20.00

Bowland Shin of beef, Ox Cheek  
Croquette, Roast salsify, Thyme £18.50

Sirloin of Lancashire Beef, Short Rib  
and Bone Marrow Fritter, "Hen of The  
Woods" Emulsion £18.50



## Lamb

Braised Lamb Shoulder, Pressed Carrot and Fennel, Fondant Potatoes £17.50

Rump of Lamb, Nicoise Vegetables, Pomme Puree, Basil Jus £18.50

Rolled Shank of Lamb, Pressed Lyonnaise Potato, Moroccan Flavours £17.50

Shoulder of Lamb, Mexican Spices "adobo", Burnt Corn, Maize, Tomato Jus £18.50

Herb crusted Lamb rump, Rolled Lamb Neck, Liquorice, Fondant Potato £18.50

Confit Leg of Lamb, Roast Golden Fennel, Baked Garlic Pomme Puree £18.50

Miso Lamb Rump, Baked Baby Aubergine, Tomato and Orange Bon Bon £18.50

Trio Lamb, Parsley Topped Cutlet, Pressed Smoked Breast, Liquorice Shoulder and Fennel £21.00

Lancashire Hot Pot, Pressed Potato and Carrot, Red Cabbage, Fluid Gel, Beer Jus £18.00

Slow Roast Leg of Lamb, Sweet Potato and Bay Gratin, Pressed Lamb Belly, Creamed Cabbage £18.50

Rump of Lamb, Ras El Hanout, Baked Heritage Tomato, Confit Potato, Parsley Salsa £18.50



## Poultry

Duck 2 ways, Roast Breast, Curried Leg  
Samosa, Dauphinoise Potato, Butternut  
and Cardamom Puree £19.50

Guinea Fowl Saltimbocca, Sage Scented  
Potato, Redcurrant Jus £16.50

Chicken Supreme, Harissa and Lemon  
Stuffing, Sweet Potato Fondant £14.50

Supreme of Chicken, Cauliflower 2 Ways,  
Cumin Roast Potatoes £14.50

Chicken Breast, Pecan and Bacon  
Stuffing, Bubble and Squeak,  
Thyme Jus £14.50

Chicken, Roast Asparagus, Smoked  
Almond Fondant £14.50

Supreme Chicken, Wild Mushroom  
Stroganoff Farce, Wild Garlic  
Dauphinoise £14.50

Red Spiced Duck Breast, Charred Hispy  
Cabbage, Leg Croquette, Onion Puree  
£19.00

Masala Spiced Chicken, Saag Aloo,  
Roasted Carrot, Charred Cauliflower  
£14.50

Black Garlic Stuffed Chicken,  
Roast Parsnip, Cavolo Nero and  
Pancetta £15.00

Duck Breast, Celeriac Puree, 5 Spiced  
Cabbage, Pine Nut Croquette £17.50

Chicken Supreme, Creamed leeks,  
Asparagus, Duchess Potato £14.50

Corn fed Chicken, Sage and Onion Anna  
Potato, Spinach Mousse £15.50

Maize Fed Chicken, Burnt Corn Stuffing,  
Pomme Anna, Roast Asparagus and  
Lime £15.50

Supreme of Chicken, Carrot 3 Ways,  
Caraway Roasted Fondant, Burnt Leeks  
£14.50





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## **Pork**

Fillet Of Pork, Carrot 3 Ways, Sesame Crackling, Grain  
Mustard Mash £16.50

Pork Cutlet, Pulled Pork, Five Spice Beans, Roast Squash,  
Date Puree £15.50

Pork Loin And Chorizo Wellington, Boulangere Potatoes £17.00

Teriyaki Glazed Pork Loin, Chilli Shoulder Won Ton,  
Sweet Potato Fondant £17.00

Beer Braised Belly Pork, Smoked Bacon, Roast Shallots,  
Fondant Potato £15.00

Trio of Pork, Saltimbocca Fillet, Braised Shoulder, Cheek Bon Bon,  
Apple and Balsamic £18.00

Roast Pork Cutlet, Sage and Onion Pressed Potato,  
Black Garlic and Cavolo Nero £15.50



## Vegetarian

Aubergine, Pepper, Courgette Gateau, Red Pepper Coulis £12.50

Tofu, Broccoli And Almond Moneybag, Mediterranean Vegetable Kebabs, Tarragon Cream £13.50

Spinach And Chick Pea Pancakes, Couscous, Tomato and Basil £12.50

Chinese Spring Roll, Beansprouts, Crisp Asian Noodle Salad £12.50

Turmeric Spiced Vegetable Tart, Crisp Onion Bhaji, Tamarind Sauce £12.50

Spinach, Ricotta And Chestnut Parcel, Roast Tomato Coulis £12.50

Wild Mushroom And Asparagus Filo Parcel, Leek Butter Sauce £12.50



## Desserts

Prune and Armagnac Brulee, Vanilla and  
Raisin Shortbread £8.00

Terrine of Rice Pudding, Poached Strawberry  
Compote, Strawberry Gel, Basil Tuille Biscuit £8.00

Dark Chocolate Torte, Chocolate Soil,  
Green Tea Jelly £8.50

Honey and Lime Cheesecake, Roast Fig Relish,  
Raspberry Sorbet £8.00

Lemon Meringue Mousse, Caramel Oranges,  
Lemon Sauce £8.00

Classic Crème Caramel, Pressed Apple,  
Bramley Crisp £8.00

Muscovado and Ginger Pudding, Toffee  
Sauce, Minted Ice Cream £8.00

Parfait of Salted Peanuts, Milk Chocolate  
Truffle, Caramel Sauce £8.00

Salted Chocolate Tarts, Passion Fruit  
Jelly, Vanilla Cream £8.50

Raspberry and Vodka Pannacotta, Raspberry  
Tuille, Dehydrated Raspberries £8.00

Caramel and Orange Mousse, Lavender  
Biscuit, Poached Redcurrant £8.00

Lemon and Lime Tart, Berry Compote,  
Clotted Cream Ice Cream £8.00

Iced Apple Parfait, Caramelised Apple  
Dressing, Apple Crisp £8.00

Carringtons Sticky Toffee Pudding, Butterscotch  
Sauce, Vanilla Ice Cream £7.00

Deconstructed Trifle, Vanilla Sponge,  
White Chocolate Ganache, Berry and Wine Jelly,  
French Custard £8.50

“Apple pie” and Custard, Salted Caramel £8.00

Dark Chocolate Cremeaux, Pistachio Tuille,  
Blood Orange Gel £8.00

Classic Egg Custard, English Tea Puree,  
Shortbread Biscuit £8.00

Old Fashioned Bakewell Tart, Disaronno  
Mousse, Raspberry Crisp £8.00

Flavours of Black Forrest Gateau,  
Kirsch Cherries £8.50



Set Crème Brulee, Passion de Fruit, Caramel Disc £8.00

Coconut Pannacotta, Caramelised Milk Chocolate,  
Mango Sheet £8.00

Peanut and Jelly Sandwich, Strawberry Sorbet £8.00

Baked Rhubarb and Ginger Cheesecake, Fig Jam,  
Candied Ginger £8.00

Green Tea and Chocolate Tart, Matcha Powder,  
Set Vanilla Cream £8.50

Carrington's "Tea and Cake" £8.00

Caramel Orange Tart, Almond Ice Cream,  
Shaved Almond Glass £8.00

70% Chocolate Chiboust, Olive Oil Sponge,  
Black Olive Paste £8.50

Roast Banana Parfait, Dulce de Leche, Vanilla Cream,  
Shortbread £8.00

Eton Mess, Strawberry Meringue, Raspberry Leather,  
Vanilla Cream £8.00

Pina Colada, Coconut Sponge, Coconut Sorbet,  
Pineapple Carpaccio, Pineapple Crisps £8.00

Her Majesty the Queen "inside out" Apple Pie,  
Warm Vanilla Mousse £8.00

Poached Fruit "au gratin" Champagne Sabayon,  
Strawberry Sorbet £8.00

Compressed Mango and Watermelon, Vanilla and Lime  
Macaroon, Caramel Gel, Lemon Verbena £8.00

Flavours and Textures of Tiramisu £8.00

Roast Apple Brulee, Apple Glass, Caramel Gel £8.00

Liverpool Tart, Gin and Tonic Sorbet £8.00

Traditional Scone and Jam Cheesecake,  
Earl Grey Marshmallow £8.00

Textures of Chocolate, Roasted Fried Onions £8.50

Iced Chocolate Parfait, Lime and Avocado, Pecan Crunch £8.00

Rich Chocolate Marquise, Passion Fruit 3 ways,  
Curd, Jelly, Leather £8.50

## Desserts

Trio of Caramel, Crème Caramel, Apple Tatin, Caramel Cheesecake £9.00

Rhubarb and Custard, Chiboust, Poached Rhubarb, Caramelised pastry, Rhubarb Gel £8.00

Dark Chocolate Delice, Roasted Plum, Red Wine Gel, Pistachio Joconde £9.00

Honey and Buttermilk Parfait, Honeycomb, Lemon Verbena Curd £8.00

Yoghurt and Yuzu Pannacotta, Nut Granola, Compressed Strawberry £8.50

Arancini Of Rice Pudding, Raspberry Mousse, Almond Tuille £8.00

Key Lime Pie, Lemon Sorbet, Orange Macaroon £8.00

Texture of Tiramisu, Coffee, Vanilla £8.00

Turkish Delight, Milk Chocolate Ganache, Crystallized Rose £8.00

Passion Fruit and Lemon Mousse, Lemon Meringue, Passion Fruit Gel, Shortbread £8.00

White Chocolate Cremeux, Poached Rhubarb, Custard Croquette £8.50

Chocolate Mousse Cylinder, Hazelnut Praline, Espresso Cream £8.50

Salted Caramel Cheesecake, Oat Biscuit, Caramelized Oranges £7.50

Iced Lime Souffle, Candied Grapefruit, Lemon and Lime Curd, Citrus Salsa £8.50

Strawberry Mojito, Textures of Strawberry, Mint Snow, White Rum Mousse £8.00

Milk Chocolate Brulee, White Chocolate Sponge, Vodka Compressed Mango £8.50







## Fork Buffets

Price per head

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for more information.**

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

### Menu 1

£14.50

Herb Roasted Turkey Breast,  
Pear and Redcurrant Chutney, Apricot  
and Hazelnut Stuffing

Lancashire Leek and Cheese Tart,  
Chive Cream

Char Sui Belly of Pork, Five Spiced  
Apple Relish

Mixed Leaf Salad

Plum Tomato Salad, Soused Red  
Onion, Thyme Oil

Ginger Carrot and Daikon Salad,  
Baby Basil

Chocolate and Vanilla Pavlova,  
Banana, Dulche Leche

Assorted Bread Basket

### Menu 2

£16.95

Scorched Citrus Salmon,  
Chervil, Lemon Crust

Green Chilli Chicken, Green Mango  
and Papaya, Coconut

Roast Bowland Rump Beef,  
Roasted Vegetable  
and Horseradish Vinaigrette

Soft Herb Roulade, Sweet Potato and  
Fennel Cream

Mixed Leaf Salad

Courgette Spagettini, Chilli,  
Lemon Ricotta

Roasted Carrot and Quinoa,  
Pomegranate Dressing

Strawberry and Peach Bavarois

Layered Eaton Mess, Raspberry Gel



### Menu 3

£18.50

Spanish Chicken and Chorizo,  
Dehydrated Tomato, Smoked Paprika

Roast Sirloin of Beef, Smoked Bacon  
and Root Veg Compote

Classic Crown of Lamb, Redcurrant and  
Mint Jelly, Watercress

Orange and Anise Poached Salmon,  
Yuzu and Yoghurt, Sweet Cucumber

Smoked Applewood and 3 Onion Tart,  
Caramelised Onion Chutney

Mixed Leaf Salad

Red Cabbage Coleslaw, Satay  
Mayonnaise, Cashew Crumble

New Potatoes, Grain Mustard, Tarragon

White and Breakfast Radish, Ginger and  
Chilli, Black Garlic Dressing

Selection of Cheeses, Grapes,  
Celery, Chutney

70% Chocolate and Olive Oil Torte,  
Pistachio Sponge

Mango and Passionfruit Roulade,  
Coconut Chantilly





## Bowl Food

Prices £9.75 per dish

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Sticky Sesame Beef, Chilli Noodles,  
Prawn Cracker

Confit Leg of Lamb, Thyme Mousseline,  
Roasted Carrot

Steak and Chips, Bowland Rump, Café  
de Paris Butter, Fries

Scorched Salmon, Chervil Crushed  
Jersey Royals, Tartare Espuma

Maple and Chipotle Pulled Pork, Puffed  
Rice, Spiced Wedges

Fish Pie, Smoked Haddock, King Prawn,  
Salmon, Applewood Mash

Beef Madras, Pickles, Cardamom Pilaff,  
Poppadum

Surf and Turf, Braised Thai Pork,  
Tamarind Prawn, Jasmine Rice

Moroccan Lamb, Apricot Chutney,  
Cumin and Tomato Couscous

Penang Chicken Red Curry, Pickled  
Cucumber, Coconut Sticky Rice

Ratatouille, Peppers, Courgette,  
Aubergine, Tomato, Goats Cheese  
Mousse

Risotto of Butternut Squash, Roasted  
Seeds, Golden Fennel, Chilli Gel









**CARRINGTONS**  
CATERING

Hot Casseroles  
£13.00 per person

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Beef Bourguignonne, Braised Beef, Red Wine, Mushroom,  
Onions and Bacon

Peruvian Lamb Stew, Chilli, Black Beans, Cilantro

Jerk Chicken, Caramelised Peppers, Rice And Peas

Spanish Braised Chorizo And Pork Belly, Potatoes,  
Smoked Paprika, Tomatoes

Coconut Fish Curry, Sticky Rice, Tom Yam Salad

Poached Smoked Haddock, Baby Spinach, Boiled Egg,  
Cheese Rarebit

10 Hour Braised Beef Chilli, Cumin, Green Chilli, Savoury Rice

Black Bean Tofu, Noodles, Spring Onion, Green Peppers

Navarin Lamb, Root Vegetables, Rosemary

Lancashire Hot Pot, Layered Lamb Neck, Potato, Rosemary  
Pickled Cabbage

Chicken Chat, Green Chilli, Garam Marsala, Coriander, Roast Potato

Chicken, Wild Mushroom, Roasted Button Onion, Aged Bacon,  
Meaux Mustard

*All casseroles accompanied by Mixed Salad, Bread basket, and one of  
the following; New Potatoes, Basmati Rice or Couscous*



## Barbecues

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### Menu 1

£13.95 per person

Bespoke Trio of Sausages

Homemade Beef Burger,  
Caramelised Onion, Corn  
and Chipotle

Jerk Chicken, Banana and Rum  
Chutney, Chilli

Thai Spiced Vegetable Kebab

Mixed Leaves

Baby New Potato and Parsley

Red Cabbage Slaw, Peanuts

Assorted Bread Basket

### Menu 2

£16.75 per person

Char Sui Belly Pork, Chilli and  
Apple Compote

Homemade Cajun Lamb Burgers,  
Tzatziki, Mint

Satay Chicken, Coriander,  
Coconut Rice

Baked Salmon "en pappilotte", Soy,  
Ginger, Garlic

Grilled Sweet Potato, Roast Red  
Pepper, Herbed Haloumi

Mixed Leaves

Ginger Carrot and Daikon

Plum Tomato and Soused  
Onion, Basil

Assorted Bread Basket



### Menu 3

£20.95 per person

Pulled Lamb Shoulder, Coriander  
and Roast Onion Salsa

Rib Eye of Beef, Madras and  
Tomato Rub

Mango and Lime Pickle Basted  
Pork Ribs

Smokey Red Snapper BLT

Tandoori Grilled Cauliflower,  
Pomegranate and Garlic

Mixed Leaves

Traditional Coleslaw  
and Parmesan Shavings

Roasted Vegetable, Black Garlic,  
Bulgar Wheat

Watermelon, Orange, Feta, Basil

Assorted Bread Basket

### Menu 4

£24.95 per person

Piri Piri Poussin, Garlic, Birds Eye  
Chilli, Olive Oil

Bowland Beef Rump, Bourbon and  
Soy Marinade, Soubise

Apple Butter Basted Rack of Ribs

Loin of Tuna, Black Garlic Puree  
and Sriracha

Gressingham Duck, Honey, Ginger,  
Balsamic, Mango  
and Cardamom Chutney

Mixed Leaves

Avocado, Tomato, Scorched Corn  
Summer Caprese Salad

Parmesan, Zucchini, Green Bean

Marinated Mediterranean Veg,  
Oregano, Bay

Jersey Royal and Pancetta

Assorted Bread Basket





### **Hire Charges**

White Linen Napkins	£0.95
White Linen Table Cloths from	£8.00
Coloured Linen	PO
Individual Crockery & Cutlery Items	£0.40
Full Place Setting (Crockery and Cutlery)	£4.75
Glassware items	£0.50
Small Electric Oven (From)	£45.00
Small Electric Hob	£30.00
Hot Cupboard (Gas)	£80.00
6 x Burner Cooker (Gas)	£120.00
Water Boiler	£50.00
Fridges	TBC
Barbeque Hire (each)	TBC

### **Staff Charges**

Person in Charge (per hour)	£15.50
Person in charge (Evenings & Weekends)	£16.50
Assistants (per hour)	£14.00
Assistants (Evenings & Weekends)	£14.50

All Minimum of 4 Hours

Travel time may be included for distances over 20miles



## Minimum Orders

Minimum Order for Deliveries:	6
Fork Buffet:	12
Lunch/Dinners:	8

## Delivery Charges

Up to 5 Miles	£12.50
Each mile above 5 Miles	£2.00

All Prices are Exclusive of VAT

## Change of Numbers

72 hours notice is required for any change of numbers

Cancellation Fee Minimum of 72 Hours Notice

Cancellation within 72 Hours may incur full cost of food

Car Parking will be charged for.

Under unforeseen circumstances alterations to Menu may be made without Prior Notice

Please Ask to See our amazing Wine List with wines ranging from France to New world and beyond

All of our menus are entirely flexible, and can be tailor made to suit you.

In order for us to provide a comprehensive quotation please speak to one of our event coordinators who would be delighted to discuss your requirements in much more detail.



**CARRINGTONS**  
C A T E R I N G

Let Us Take Your Stress Away & Create Your Perfect Celebration

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