



CARRINGTONS
CATERING

Adding a sprinkle of
culinary magic to
every occasion







CARRINGTONS

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The perfect ingredient for your event,
wedding and awards gala

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.

**Call us now on 01695 632 252 or
email info@carringtons-catering.co.uk
for more information.**

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Finger Buffet Selection

- 5 items £9.00
- 6 items £10.50
- 7 items £12.00
- 8 items £13.50
- 9 items £15.00

Assorted Sandwiches with Various Fillings

Carringtons Homemade Sausage Rolls
with Brown Sauce

Chicken Satay with Pineapple and Peanut Dip

Pea and Mint Puff Pastry Palmier

Jerk Chicken Drumsticks

Spinach and Red Pepper Roulade **(V)**

Crudites, Vegetable Crisp Houmous Dip
(Vgn)

Whist Pie with Tomato Relish
(£1.25 supplement)

Chinese Spiced Pork Ribs

Parmesan and Pea Arancini

Pulled Pork Fritter

Lancashire Cheese and Spring Onion Tarts

Chicken Fillets with Garlic and Parsley
Mayonnaise

Cajun Spiced Salmon Fillet

Finger Buffet Desserts

Baked Vanilla Cheesecake

Orange and Almond Cake

Individual Fruit Pavlova

Fresh Fruit Tarts

Assorted Choux Puffs

Victoria Sandwich

Chocolate Brownie

Canapés
£1.75+vat each

Delicious Bite Size Treats To Keep Your Guests Entertained

Black Pudding Beignets, Brown Sauce	Braised Pork Apple Compote	Thai Crab Cakes, Mango Salsa
Ham and Chorizo Croquettes, Flat Parsley Relish	Lamb Kofta Minted Yoghurt Dip	Salmon and Smoked Salmon Tartar
Honey and Mustard Glazed Sausages	Lancashire Ham Croque Monsieur	Coconut, Chilli King Prawns
Duck Spring Rolls, Hoi Sin Dip	Lamb and Feta Filo Rolls	Rillette of Salmon and Smoked Salmon, Cucumber Jelly
Yorkshire Pudding, Beef and Horseradish	Toad in the Hole, Onion Marmalade	Smoked Haddock Fishcake, Chive Mayo
Char Siu Belly Pork, Spring Onion	Smoked Chicken and Corn Croquette, Chorizo	Cumin Spiced Onion Bhaji Yoghurt Dip
Lancashire Cheese and Local Ham Tart	Mini Cheeseburgers, Tomato Relish, Mustard	Smoked Watermelon, Whipped Feta, Baby Basil
Minted Lamb and Pea Samosa	Cottage Pie, Duchess Potato, Thyme	Wild Mushroom and Asparagus Frittata
Bangers and Mash	Mini Fish N Chips	
Lamb and Aubergine Meatball, Tzatziki	Lemon and Parsley Scampi Bites, Tomato Mayo	





Fork Buffets

Menu A £16.50

Roast Turkey Breast, Apricot and Herb Stuffing

Lancashire Cheese and Onion Tart

Chinese Pork, Soft Noodle and Beansprout

Roma Tomato, Basil and Balsamic

Red Cabbage Coleslaw, Satay Mayonnaise, Cashew Crumb

Mixed Seasonal Salad

Seasonal Fruit Pavlova



Menu B £18.95

Roast Rump of Beef, Horseradish Cream

Chicken Tarragon and Mango

Goats Cheese and Red Onion Tart, Sage Custard

Herb Crusted Salmon Fillet, Watercress Mayonnaise

Mixed Seasonal Salad

Beetroot, Orange, and Redcurrant

New Potato, Chive and Grain Mustard

Baked Vanilla Cheesecake



Menu C

£21.50

Saddleback Pork, Apricot Stuffing,
Apple Compote

Loin Of Beef, Herb Crust, Horseradish

Salmon and Smoked Salmon, Lemon
Dressing

Spanish Chorizo Chicken, Dehydrated
Tomato and Paprika

Braised Bean Curd, Yuzu, Chinese
Cabbage

Mixed Seasonal Salad

Beetroot Orange and Basil

Coleslaw, Grain Mustard, and Chive

Cumin Spiced Cauliflower, Turmeric
and Raisin

Chocolate Truffle Torte

Eton Mess



2023/03

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Bowl Food

Prices £10.75 per dish

Sticky Sesame Beef, Chilli Noodles, Prawn
Cracker

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

Confit Leg of Lamb, Thyme Mousseline
Potato, Roasted Carrot

Moroccan Lamb, Apricot Chutney, Cumin
And Tomato Couscous

Scorched Salmon, Crushed New Potato,
Chervil Tartar

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

Maple And Chipotle Pulled Pork, Puffed
Rice, Spicy Wedges

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

Penang Red Chicken Curry, Pickled
Cucumber, Coconut Sticky Rice

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

Beef Madras, Pickles, Cardamon Pilaf,
Poppadom's





Hot Casseroles
£14.50 per person

BOURGUIGNONNE

Braised Beef, Red Wine, Bacon, Baby Onions, Mushrooms

PERUVIAN LAMB STEW

Chilli, Black Beans, Cilantro

JERK

Chicken, Caramelized Peppers, Rice and Peas

SPANISH PORK BELLY

Chorizo, Potatoes, Tomatoes, Smoked Paprika

FLORENTINE

Smoked Haddock, Spinach, Boiled Egg, Cheese Sauce

BEEF CHILLI

Cumin, Green Chilli, Kidney Beans, Savoury Rice

LAMB

Braised Neck, Root Vegetables, Rosemary, Redcurrant

CHICKEN CHAT

Green Chilli, Garam Masala, Coriander, Roast Potato

CHICKEN

Wild Mushroom, Roasted Onion, Aged Bacon, Meaux Mustard

LANCASHIRE HOT POT

Braised Neck, Root Vegetables, Potato, Pickled Red Cabbage

BLACK BEAN TOFU

Noodles, Spring Onion, Green Peppers

COCONUT FISH CURRY

Sticky Rice, Tom Yam Salad

All casseroles accompanied by Mixed Salad, French Bread and one of the following Hot Buttered New Potatoes, Rice or Couscous





Barbecues

Menu 1

£16.95 per person

Jerk Chicken, Banana and Rum
Chutney, Chilli

Pork and Leek Sausage

Beef Pattie, Caramelized Onion

Thai Spiced Vegetable Kebab

Mixed Seasonal Salad

Red Cabbage Slaw, Roast Peanuts

Baby New Potatoes, Coriander

Assorted Breads

Menu 2

£19.95 per person

Char Siu Pork Belly,
Apple Compote

Satay Chicken Coconut Rice,
Coriander

Lamb Burgers, Tzatziki and Mint

Tea Cured Salmon, Spiced Leeks

Grilled Sweet Potato, Roast Red
Pepper, Grilled Haloumi

Mixed Seasonal Salad

Plum Tomato, Soused Onion,
and Basil

Marinated Mediterranean
Vegetables and Oregano

Carrot, Ginger, and Daikon

Menu 3

£23.95 per person

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

Rib Eye Steak, Café De Paris Butter

Lamb Kofta, Pickled Cucumber

Cumberland Sausage Links

Tuna Loin, Black Garlic
Puree, Siracha

Tandoori Cauliflower Steak,
Pomegranate, and Garlic

Mixed Leaves

Watermelon, Orange, Feta
and Basil

Traditional Coleslaw,
Parmesan Shavings

Zucchini, Black Olive, Rosemary

New Potatoes, Pancetta and Mint



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Sample Dishes

STARTERS

Carringtons Chicken Liver Parfait, Rhubarb and Pink Peppercorn Chutney, Toasted Sour Dough

Sweet Potato and Cardamom Tart, White Onion Relish, Pear and Radish Salad

Butter Poached Salmon, Cajun Spices, Avocado and Lime, Green Chilli Oil

Slow Roast Duck Leg, "Katsu", Carrot and Red Onion Pickle

Terrine of Lancashire Black Pudding and Chicken, Poached Leeks, Hazelnuts, Bramley Puree

Prawn and Sorrel Parcel, Smoked Trout, Trout Roe and Preserved Lemon

Pressed Ham Knuckle and Foie Gras, Sweet n Sour Black Fig, Bacon Jam

Black Cod Tartare, Brown Shrimp Mayo, Seaweed Cracker, Parsley Puree Compressed Honeydew, Coconut and Turmeric, Mango and Peanut Salad

Lamb "Chat" and Lentils, Shaved Cauliflower, Mustard Seed Vinaigrette

Vodka Cured Salmon, Fennel Pollen, Blood Orange Soup, Caviar

Preserved Wild Mushrooms, Goats Curd, Pine nut, Aged Parmesan

Smoked Haddock Kedgeree Croquette, Gribiche Madras, Baby Coriander

Beef Short Rib Triangle, Feuille de Bric, Beetroot Flavours, Horseradish Cream

Smoked Chicken Tart, Jerusalem Artichoke Puree, Apple and Nasturtium Salad

MAIN COURSES

Wild Mushroom Crusted Salmon,
Cauliflower Steak, Pomme Fondant,
Red Wine and Tarragon

Baked Cod Fillet, Compressed Tomato,
Roasted Chorizo, Avocado, BBQ Bell
Pepper Juice

Roast Fillet of Sea Bass, Celeriac
Puree, Braised Red Chicory, Smoked
Bacon and Shallots

Shin of Bowland Beef, Beer Braised
Short Rib, Bourguignonne, Leek Mash,
Roast Heritage Carrot

Roast Sirloin, Pulled Ox Cheek,
Layered Potatoes, Bone Marrow, Duck
Fat, Hispi Cabbage

Chipotle Braised Beef Cheek, Roscoff
Onion, Blackened Tomato, Reduced
Cooking Liquor

Braised Lamb Shoulder, Andhra
Masala, Compressed Cucumber and
Yoghurt, New Potatoes, Curry Leaf

Rump of Lamb, Shepherd's Pie, Baby
Aubergine, Roast Fennel and Tomato

Brined Leg of Lamb, Lamb Belly Bacon,
Cabbage, Roast Potato, Parsley
and Capers

Cider Braised Pork Belly, Bramley
Apple Bon Bon, Confit Shallot, Pressed
Potato and Black Pudding

Star Anise Brined Pork Loin, Roast
Garlic and Celeriac, Sprouting Broccoli,
Pomme Anna and Sage

Duo of Pork, Mustard and Tarragon
Wrapped Fillet, Braised Pigs Cheek,
Black Garlic and Squash

Roast Duck Breast, Triangle of Leg,
Curried Sweet Potato, Cumin Seeds,
Green Beans

Supreme of Chicken, Shitake
and Hazelnut Stuffing, Tarragon
Dauphinoise, Burnt Leek and Onion

Cornfed Chicken Supreme, Parcel of
Leg and Preserved Lemon, Buttermilk
Cauliflower, Roast Spring Onion

Sample Dishes

DESSERTS

Classic Paris Brest, Hazelnut Mousseline,
Dark Chocolate Sorbet.

Vanilla Pannacotta, Apple 3 ways
Caramel, puff pastry, Toffee Sauce

Lemon Infused Pavlova, Lemon Pannacotta,
Lemon Curd, White Chocolate and
Lemon Ganache

Deconstructed "Banoffee Pie",
Chocolate Mousse

"Strawberries and Cream"
Vanilla Shortbread

Traditional Treacle Tart, Set Custard,
Clotted Cream

Warm Chocolate Tart, Orange Sorbet,
Caramelised Orange Dressing

Apple Parfait, Soused Blackberries,
Roasted White Chocolate Crumble

Carringtons Creme Brulee, Chocolate Tuille
Soused Berries and Mint

Chocolate and Brown Butter Ganache
Peanut Butter, Roast Peanuts,
Chocolate Crisp

Rhubarb and Custard Parfait, Poached
Rhubarb, Baked Crumble and Hazelnuts

Raspberry 'Mojito', Raspberry and Lime
Mousse, White Rum Sorbet,
Raspberry Tuille

Sticky Toffee Pudding, Butterscotch Sauce,
Vanilla Ice Cream

Trio of Classic British Swiss Roll,
Eaton Mess & Rice Pudding

Caramelised Pineapple, Rum and Raisin
Mousse, Passion Fruit Gel, Salted Caramel



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Hire Charges

White Linen Napkins	£1.00
White Linen Table Cloths from	£10.00
Coloured Linen	PO
Individual Crockery & Cutlery Items	£0.45
Full Place Setting (Crockery and Cutlery)	£5.55
Glassware items	£0.60
Small Electric Oven (From)	£50.00
Small Electric Hob	£35.00
Hot Cupboard (Gas)	£120.00
6 x Burner Cooker (Gas)	£140.00
Water Boiler	£60.00
Fridges	£95.00
Barbeque Hire (each)	£150.00

Staff Charges

Person in Charge (per hour)	£16.50
Person in charge (Evenings & Weekends)	£17.50
Assistants (per hour)	£15.00
Assistants (Evenings & Weekends)	£16.00

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	£13.50
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.



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