













At Carringtons Catering, we take pride in our reputation as a personable yet professional catering firm, boasting a wealth of experience in curating bespoke weddings and events across the Northwest. Our dedicated team is committed to delivering an outstanding service tailored to your individual preferences.

Led by our esteemed Master Chef of Great Britain, Darren Wynn, our kitchen team has had the honour of cooking for esteemed guests, including HRH the Queen during her last visit to Liverpool. With a rich background working alongside culinary icons such as Raymond Blanc, Nico Ladenis, and Marco Pierre White, our team is poised to ensure your event is a unique and unforgettable experience.

Emphasising our commitment to local produce, we source ingredients from trusted suppliers and growers across the Northwest, ensuring that each dish showcases the best our region has to offer.

Carringtons are delighted to be approved caterers at the Northwest's most unique and special venues, including the fabulous Meols Hall in Churchtown, Southport; Liverpool Town Hall; Walton Hall and Gardens; Liverpool Anglican Cathedral; and St Georges Hall, Liverpool. Alternatively, you can create your own spectacular venue for your wedding breakfast or special event with a bespoke marquee tailored to suit your requirements.

Our menus are crafted to complement the ambiance of our partner venues, ensuring a seamless and memorable experience for you and your guests. However, we also offer the flexibility to create a bespoke wedding breakfast or event menu tailored specifically to your preferences. Our dedicated events management team is on hand to bring your vision to life. Simply give us a call at 01695 632252 to begin planning your perfect day.



BARBEQUES

Prices are for food only extra staffing charges and crockery hire will apply

MENU 1 £18.95 per person

Jerk Chicken, Banana Rum Chutney

Pork & Leek Sausages

Beef Pattie, Caramelised Onions

Thai Spiced Vegetable Kebab

Mixed Seasonal Salad

Red Cabbage Slaw, Roast Peanuts

Baby New Potatoes, Coriander

MENU 2 £21.95 per person

Char Siu Pork Belly, Apple Compote

Satay Chicken, Coconut Rice, Coriander

Lamb Burgers, Tzatziki & Mint

Tea Cured Salmon, Spiced Leeks

Grilled Sweet Potato, Roast Red Pepper, Grilled Haloumi

Mixed Seasonal Salad

Plum Tomato, Soused Onion & Basil

Marinated Mediterranean Vegetables & Oregano

Carrot, Ginger & Daikon

MENU 3 £25.95 per person

Piri Piri Chicken Escalope

Rib Eye Steak Café De Paris Butter

Lamb Kofta, Pickled Cucumber

Cumberl& Sausage Links

Salmon Fillet, Coriander Seed, Aniseed

Tandoori Cauliflower Steak, Pomegranate & Garlic

Mixed Leaves

Watermelon, Orange, Feta & Basil

Traditional Coleslaw, Parmesan Shavings

Zucchini, Black Olive, Rosemary

New Potatoes, Pancetta & Mint



Let Us Take Your Stress Away & Create Your Perfect Celebration

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