



CARRINGTONS

CATERING

Adding a sprinkle of
culinary magic to
every occasion

BOWL FOOD





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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.



BOWL FOOD

£10.75 per dish

Designed to be circulated around to your guests whilst they socialise standing up.

Sticky Sesame Beef, Chilli Noodles, Prawn Cracker

Confit Leg of Lamb, Thyme Mousseline Potato, Roasted Carrot

Scorched Salmon, Crushed New Potato, Chervil Tartar

Maple & Chipotle Pulled Pork, Puffed Rice, Spicy Wedges

Penang Red Chicken Curry, Pickled Cucumber, Coconut Sticky Rice

Beef Madras, Pickles, Cardamon Pilaf, Poppadom's

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

Moroccan Lamb, Apricot Chutney, Cumin & Tomato Couscous

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

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

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



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Let Us Take Your Stress Away & Create Your Perfect Celebration

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