













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.

## CANAPES £1.85+vat each

Suitable for staffed functions only









Black Pudding Beignets, Brown Sauce
Ham & Chorizo Croquettes
Honey & Mustard Glazed Sausages
Duck Spring Rolls Hoi Sin Dip
Yorkshire Pudding, Beef & Horseradish
Char Siu Belly Pork, Spring Onion
Lancashire Cheese & Local Ham Tart

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Minted Lamb & Pea Samosa

Bangers & Mash

Lamb & Aubergine Meatball, Tzatziki

Braised Pork, Apple Compote

Lamb Kofta Minted Yoghurt Dip

Lancashire Ham Croque Monsieur

Lamb & Feta Filo Rolls

Toad In the Hole, Onion Marmalade

Smoked Chicken & Corn Croquette

Mini Cheeseburgers, Tomato Relish, Mustard

Cottage Pie, Duchess Potato, Thyme

Mini Fish N Chips

Lemon & Parsley Scampi Bites, Tomato Mayo

Thai Crab Cakes, Mango Salsa

Salmon & Smoked Salmon Tartar

Coconut, Chilli King Prawns

Smoked Haddock Fishcake, Chive Mayo

Cumin Spiced Onion Bhaji, Yoghurt Dip

Smoked Watermelon, Whipped Feta, Baby Basil

Wild Mushroom & Asparagus Frittata



Let Us Take Your Stress Away & Create Your Perfect Celebration

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