



CARRINGTONS

CATERING

Adding a sprinkle of
culinary magic to
every occasion

FINGER BUFFET MENU





CARRINGTONS CATERING

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.

FINGER BUFFET ITEMS

5 Items £9.50

6 Items £11.00

7 Items £12.50

8 Items £14.00

Prices are for food only. Delivery and collection are subject to a surcharge dependent upon distance.



Assorted Sandwiches on Various Breads

Smoked Haddock Arancini

Char Siu Pork Kebab

Pulled Thai Beef Fritter, Lemon Grass Mayo

Ham & Pecorino Fritter

Vegetable Samosa, Mango Chutney

Coronation Chicken Savoury Scone

Orange & Haloumi Skewer, Minted Oil

Chicken & Leek Tart

Ham Hock Fritter, Chorizo Mayo

Cajun Chicken Fillets, Ranch Mayonnaise Dip

Smoked Mackerel & Cream Cheese Roulade

Salt & Pepper Drumsticks

Pulled Pork Tart

Piri Piri Chicken Pitta

Tandoori Cauliflower Wings, Minted Yoghurt

Mini Pork Pies Apple Puree (£1.25 supplement)

Thai Chicken Skewer, Mango Salsa

Whist Pies with Tomato Relish (£1.25 supplement)

Quiche Lorraine

Carringtons Homemade Sausage & Tarragon Rolls with Fruity Brown Sauce



Desserts

Chocolate Brownie

Vanilla Cheesecake

Assorted Choux Puffs

Fresh Fruit Kebabs Mango Dip

Fresh Fruit Tarts

Orange And Almond Cake

Victoria Sandwich

Bakewell Tart



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Let Us Take Your Stress Away & Create Your Perfect Celebration

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