

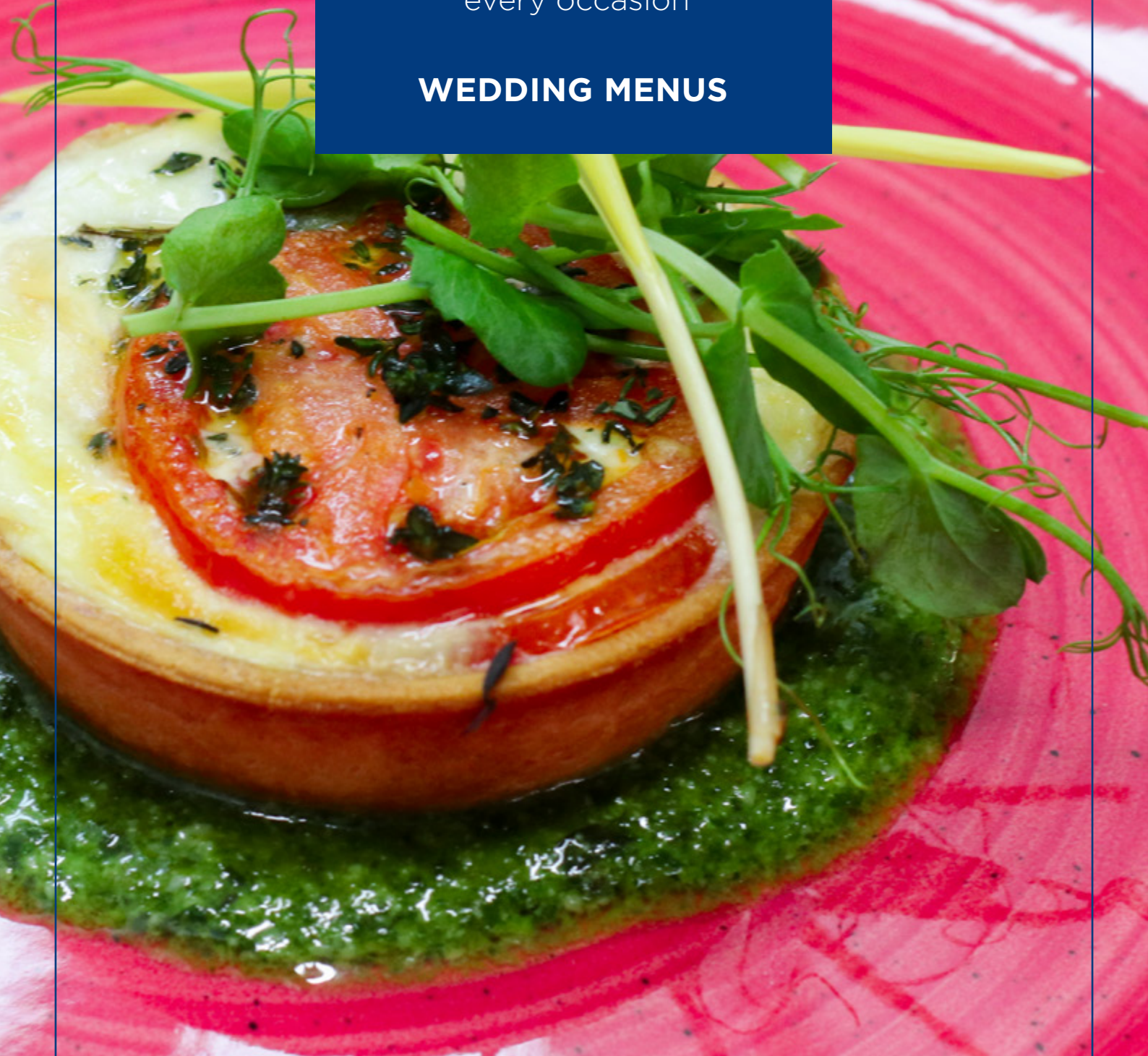


CARRINGTONS

CATERING

Adding a sprinkle of
culinary magic to
every occasion

WEDDING MENUS





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.

WEDDING MENUS

Our wedding menu offerings are meticulously crafted to accommodate a variety of budgets, ensuring that each selection can be personalized to your preference, though some modifications may incur additional charges. We prioritise inclusivity and safety in our cuisine, offering to customise dishes to meet the dietary needs and allergy concerns of all guests.

For your momentous occasion, we invite you to select one dish per course for your wedding breakfast, as well as one from each course of our comprehensive vegan menu to ensure all dietary requirements are seamlessly met.

Included with each menu selection, we provide the following amenities to enhance the elegance and efficiency of your service:

- Pristine white crockery and sleek stainless steel cutlery
- Elegant white table linen
- Professional chefs to craft your chosen dishes to perfection
- Attentive staff to serve your guests
- A dedicated event manager to oversee the smooth operation of your special day

For those desiring a more customised aesthetic, we offer the option of selecting unique coloured linen and bespoke crockery and cutlery sets for an additional fee.

Dietary Requirements:

We take pride in our homemade menus, which are largely adaptable to cater to various allergies or dietary preferences. In instances where alterations are not possible, our expert team of chefs is on hand to suggest suitable alternatives, ensuring no guest is left unsatisfied.

Marquee Catering Equipment Requirements:

To guarantee the impeccable execution of your event's catering, we require:

- An auxiliary catering marquee or sheltered area, equipped with a covered walkway to the main marquee, safeguarding against inclement weather.
- A solid flooring setup and adequate lighting within the catering space.
- A reliable electrical power supply, sufficient for cooking equipment and at least 8 freezer units.
- Unrestricted access for our refrigerated van, which serves as our mobile cooling unit throughout the event. It is imperative that we maintain access at all times and can depart seamlessly after service.
- Access to toilet facilities for our staff for the duration of the event.
- A handwash station for both front-of-house and back-of-house staff.
- Appropriately sized trestle tables, scaled to the size of your event.
- Adequate refuse bins.

We are dedicated to ensuring that the culinary aspect of your wedding is as memorable and stress-free as possible, allowing you to focus on celebrating your special day.



WEDDING MENU SELECTION A prices from £50+vat

Roast Sweetcorn Parfait, Purple Corn Tuille, Salted Peanut Pesto

Arancini of Leek & Pecorino, Burnt Leek, Pickled Shallot, Smoked Almond

Pressed Jerk Chicken, Banana, Green Chilli Vinaigrette, Corn Salsa

Duck Liver Parfait, Textures of Pear, Brioche Toast

Rolled Pork Confit, Roast Butternut, Apple, Mustard Dressing

Tea Cured Salmon, Spanish Fennel Slaw, Herb Dressing

Chicken Breast, Chickpea & Tahini Stuffing, Baked Sweet Potato, Sun Blushed Tomato Dressing

Fillet of Salmon En Croute, Braised Baby Gem, "Caesar Sauce", Crushed Potato Terrine

Braised Lamb Shoulder, Pressed Carrot & Fennel, Fondant Potatoes

Bowland Shin of Beef, Roast Heritage Carrot, Beer Braised Roscoff Onion, Pomme Puree

Sea Bass Fillet, Baked Jerusalem Artichoke, Garlic Mousseline Potato, Red Wine Butter

Slow Braised Beef, Wild Mushroom Puree, Cured Bacon, Thyme

Carringtons Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream

Baked Apple Crumble Cheesecake, Oats & Honey, Calvados Custard

Classic Egg Custard, English Tea Puree, Shortbread Biscuit

Old Fashioned Bakewell Tart, Disaronno Mousse, Raspberry Crisp

Caramalised Banana Cake, Peanut Parfait, Dark Chocolate Sauce

Baked Rhubarb & Ginger Cheesecake, Fig Jam, Candied Ginger



COMPLIMENTARY TASTING SESSION FOR THE LOVELY COUPLES

We're delighted to offer exclusive tasting sessions for our esteemed guests, inviting you to savor your selected menu along with any vegetarian options you might consider. These sessions are carefully curated to provide a preview of your chosen dishes; therefore, we will prepare and serve one of each dish for tasting.

Should you desire additional servings of any dish, we can accommodate this request with an advance notice and an additional charge.

Our tasting sessions are available by appointment on Tuesdays, Wednesdays, and Thursdays, from 12:00 PM to 6:30 PM. To ensure the quality and intimacy of the experience, we kindly ask that you book your session in advance.

We welcome groups of up to six individuals to join us for these tastings. Each session is designed to last between one to two hours, during which a member of our management team will be present to provide detailed insights into our culinary offerings and answer any questions you may have.

This is a wonderful opportunity to immerse yourself in the flavors of your wedding menu and make informed decisions about your big day's dining experience.

WEDDING MENU SELECTION B prices from £55+vat

Ham Hock & Potato Terrine, Griddled Leek, Burnt Onion Puree

Curried Chicken Empanada, Coriander Salsa, Soused Vegetables

Confit of Salmon, Wild Mushroom Salad, Mushroom Ketchup, Watercress Emulsion

Chicken & Asparagus Galantine, Pea & Tarragon Puree, Crisp Skin

Tart of Goats Cheese & Red Onion, Balsamic Syrup

Grilled Mackerel, Pickled Enoki Mushrooms, Horseradish Powder, Wasabi

Brined Loin of Pork, Pulled Pork Croquette, Baked Apple, Sage Fondant

Baked Cod Loin, Air Dried Ham, Crushed Peas, Bubble & Squeak

Duo of Beef, 10 Hour Shin, Pulled Ox Cheek, Merlot & Shitake Gravy, Dauphinoise Potatoes

Rump of Lamb, Ras El Hanout, Almond & Apricot Parcel, Prune Jus

Chicken Supreme, Creamed leeks, Asparagus, Duchess Potato

Salmon Fillet, Crab & Herb Crust, White Wine Reduction, Saffron Fondant

Carrot Cake, Candied Fennel, Labneh Icing, Fig Relish, Orange Sauce

Caramel & Orange Mousse, Lavender Biscuit, Poached Redcurrant

Lemon & Lime Tart, Berry Compote, Clotted Cream Ice Cream

Iced Apple Parfait, Caramelised Apple Dressing, Apple Crisp

Liverpool Tart, Gin & Tonic Sorbet



WEDDING MENU SELECTION C

prices from £60+vat

Pressed Spanish Beef Brisket, Confit Potato, Tomato 3 Ways

Milk Poached Cod, Black Garlic Aioli, Pickled Wild Mushrooms

Anise Spiced Duck, Roscoff Onion, Crisp Kale-Skin Crisp, Char Sui

Indian Spiced King Prawn, Pickled Cucumber, Chickpea Hummus, Naan Crumb

Indian Spiced Chicken Pistachio Terrine, Flavours of Mango, Poppadum

Pressed Chicken & Crab & Smoked Haddock Tart, Soused Apple, Granny Smith Gel, Nasturtium

Roast Sirloin of Beef, Crushed Swede with Tarragon, Layered Potato & Wild Garlic

Pressed Lamb Leg, Aioli, Saffron Scented Vegetables, Gremolata Crumb, Lamb Jus

Guinea Fowl Saltimbocca, Sage Scented Potato, Redcurrant Jus

Baked Haddock, Satay Crust, Black Pepper Crab Cake

Fillet of Pork, Carrot 3 Ways, Sesame Crackling, Grain Mustard Mash

Short Rib of Beef-Bone Marrow Crust, Maitake Mushroom, Duck Fat Potato

Dark Chocolate Mousse Cake, Caramel Popcorn, Candied Nuts, Almond Sponge

Trio of Caramel, Crème Caramel, Apple Tatin, Caramel Cheesecake

Rhubarb & Custard, Chiboust, Poached Rhubarb, Caramelised Pastry, Rhubarb Gel

Compressed Mango & Watermelon, Vanilla & Lime Macaroon, Caramel Gel, Lemon Verbena

Terrine of Rice Pudding, Poached Strawberry Compote, Strawberry Gel, Basil Tuille Biscuit

Dark Chocolate Torte, Chocolate Soil, Green Tea Jelly



VEGETARIAN AND VEGAN OPTIONS

Starters

Braised King Oyster Mushroom, Dark Soy Jelly, Flat Parsley & Orzo
Asparagus Pannacotta, Earl Grey, Pea Salad, Soft Herb Emulsion
Arancini of Leek & Asparagus, Burnt Leek, Pickled Shallot, Smoked Almond
Tartlet of Braised Chard, Honey Pickled Vegetables, Gruyere Espuma
Compressed Melon, Smoked Tomato Sorbet, Feta Crumble
Roma Tomato, Provençale Stuffing, Basil Jelly, Black Olive Crumble
Wild Mushroom Tart, Rocket & Parsley Pesto, Garstang Blue Mousse
Miso & Honey Roast Aubergine, Textures of Cauliflower, Chinese Cabbage
Pear & Fennel Salad, Caraway Crisp, Pecorino Flavours
New Season Carrot Terrine, Textures of Vegetable, Herb Emulsion

Mains

Tart of Lentil & Sweet Potato, Roasted Red Onion & Pumpkin
Nut Roast Wellington, Vine Tomato Sauce, Wilted Spinach
Miso Stuffed Aubergine, Roast Red Pepper Sauce, Coriander Crust
Spiced Vegetable Tagine, Asparagus, Sweet Potato Couscous
Layered Tofu & Potato, Turnip & Lemon Grass Fricassee,
Roasted Heritage Tomato
Beetroot & Pumpkin "Wellington" Parsley & Hispi Cabbage
Baked Potato, Artichoke & Garlic Puree, Pickled Butternut,
Scorched Roscoff Onion
Miso & Pistachio Crusted Fennel, Tomato Compote, Black Olive Puree
Grilled Cauliflower Steak, Cumin Spiced Potato, Coriander & Caraway
Heritage Carrots



MENUS FOR OUR LITTLE ONES

Starters

Tomato Soup

Garlic Bread with Cheese

Mozzarella Sticks & Ketchup

Carrots, Cucumber Sticks with Hummus

Melon with Strawberries

Mains

Sausage N Mash

Fish Fingers Chips & Peas

Chicken Fillets, Fries & Beans

Tomato Pasta

Margarita Pizza

Desserts

Carringtons Ice Cream Sundae

Chocolate Brownie, Vanilla Ice Cream

EXTRA COURSES

Add an extra unexpected course to your day.



SOUP IDEAS

Leek & Potato with Chive Oil

Provençale Tomato

Butternut Squash Soup, Chilli Cream, Ricotta Gnocchi

Watercress & Spinach Soup, Sorrel Fritter, Lime Cream

Cauliflower & Cumin

Courgette & Rosemary, Onion Fritter

Carrot, Orange & Coriander

Thai Wild Mushroom Broth

SORBETS

The perfect way to refresh the palate

Liverpool Gin and Tonic

Champagne and Sorrell

Lemon and Thyme

Orange and Basil

Apple and Calvados

Mango and Papaya

CHEESE BOARD

A selection of farmhouse cheeses, chutneys, grapes celery and breads served to each table

THE PARTY HOUR

These carefully thought-out concepts are designed to ensure you and your guests enjoy the celebration to the fullest, with minimal interruptions. Our offerings are conveniently presented in two ways: either served directly to you and your guests by our attentive staff as they circulate the venue, or arranged beautifully at a buffet station for guests to help themselves at their leisure. This approach ensures a seamless experience, allowing you and your guests to indulge in the festivities without pause.



ON FOOT (walked around to your guests)

Crispy Bacon & Sausage Rolls, Ketchup & Brown Sauces

Ground Beef Burgers, Topped with Smoked Cheddar, Tomatoes and Crisp Iceberg, Brioche Bun

Jumbo Hot Dogs, Onions, Ketchup & Mustard

Chilli Dogs, Soured Cream, Guacamole

Hot Beef Baguettes, Gravy Soaked Onions

Hot Pork Sandwiches on Bloomer Bread, Stuffing & Apple Sauce

Pepperoni & Margarita Pizza Slices

Lamb & Chicken Kebabs, Flat Bread, Houmous & Tzatziki

Meat & Potato Pies, Mushy peas

FROM A BUFFET STATION

Chilli con carne & Rice, Corn Chips & soured cream

Lancashire Hot Pot, Pickled Cabbage & Crusty Bread

Chicken Tikka Masala, Pilau Rice, Poppadom's, Naan bread

Beef in Black Bean Sauce, Peppers, Rice and Prawn Crackers

Thai Green Chicken Curry, Jasmine Rice, Crisp Onions



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