



Herb & Spice *Formal Dining* *Menu*

Our transparent pricing system simplifies the selection process by providing an 'inclusive' price per head for the meal cost based on 3 price bands per course—this includes:

Crockery and cutlery

Service staff (for a 5-hour shift)

Highly skilled chefs

Catering equipment

*please note that equipment delivery charges apply (price depends on location) plus service staff are chargeable after the 5 hours.

Starter Suggestions



Price Band A

Price Band B

Price Band C

Seafood Starters

*Smoked Haddock Rillette with Baby Watercress & Pickled Cucumber Noodles
on Toasted Rye Bread (A)*

Spiced Bloody Mary Prawn Cocktail with Dublin Bay Prawns and Crispy Gem Lettuce in a Kilner Jar (B)

Devilled Crab on Sourdough Toast with Pea Shoots & Fresh Lemon (B)

Beetroot-cured Smoked Salmon, Citrus Segments and Baby Cress with Lovage Puree and Horseradish Cream (B)

Grilled Chilli and Lime Prawns served on a Bamboo skewer with our Satay Dip and Mixed Leaf Salad (B)

Char-grilled Tuna Nicoise with Baby Charlotte Potatoes, Fine Green Beans, Sun-blushed Tomato, Kalamata Olives & Poached Quails Eggs (B)

'From the Surf Caesar' Tiger Prawns, Crispy Cos Lettuce, Parmesan Shavings, and our Homemade Caesar Dressing (B)

Seared Rare Tuna rolled in White and Black Sesame Seeds with Salsa Verde and a Green Papaya Salad (C)

Meat Starters:

Chargrilled Chicken Breast, Romaine Lettuce, Anchovies, Parmesan Cheese & fresh Croutons finished with our Home-made Caesar Dressing (A)

Our Chicken Liver & Madeira Pate with Caramelised Onion Chutney, Toasted Crostini & Micro Herb Garnish (A)

Our House Salad with Warm Char-grilled Chicken, Seared Prawns, Avocado, Tomato, Baby Spinach, Crispy Leaves and Toasted Peanuts tossed with a Citrus-Ginger-Garlic Dressing (B)

'The Manchester Egg' Free-Range Egg wrapped in Bury Black Pudding and Crispy Breadcrumbs served with our Homemade Piccalilli & Mixed Leaf Salad Garnish (B)

Pulled Pork Beignet, Celeriac Slaw, Caramelised Apple and Cider Dressing (B)

'The Mediterranean Slate' (C)

Individual Antipasti Platter of Sliced Cold Cuts (Bresaola, Prosciutto, Mortadella) Taleggio and Walnut Arrancini with Lemon Aioli, Marinated Olives, and Stuffed Sweet Red Peppers

Applewood Smoked Duck Breast with Grilled Peaches and Crisp Baby Gem (C)

Vegetarian Starters:

*Warm Asparagus and Parmesan Tart,
Spring Vegetable Salad and Pea Shoots (V) (A)*

*Griddled English Asparagus Spears with Lemon and Honey Dressing, Finished
with Parmesan Shavings (A)*

*Caprese Salad of Buffalo Mozzarella, Vine Ripened Beef Tomato, Balsamic
Reduction and Fresh Basil Leaves(V) (A)*

Roasted Baby Beets, Chevre Goats Cheese and Sprouting Herb Salad (V) (B)

'From The Griddle' (B)

*Griddled Haloumi, Asparagus and Zucchini Salad with a touch of Fresh Chilli
and Mint (V)*

'The Mediterranean Slate' (C)

*Antipasti Platter of Char-grilled Courgettes & Aubergine; Roasted Peppers;
Baby Artichokes, Buffalo Mozzarella dressed with Basil Oil, Balsamic Syrup and
Crisp Bruschetta Fingers (V)*

Main Course Suggestions

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MAIN COURSE PRICE BANDS

Price Band A

Price Band B

Price Band C

Mediterranean Chicken Breast Stuffed with Spinach, Cream Cheese, Sun-dried Tomatoes, Garlic & Olives Served with Creamy Herb Mash, Wilted Greens and Creamy White Wine Sauce (A)

Basque Style Chicken Breast Stuffed with Spanish Chorizo, Mozzarella, Sun-dried Tomatoes, Garlic & Black Olives and finished with a Rich Tomato & Herb Sauce Served with Buttered Fondant Potato & Green Vegetable Bundle (A)

Free Range Chicken Breast, Lemon & thyme Stuffing, Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy (A)

Corn-fed Chicken wrapped in Pancetta, served with Charred Baby Leeks, Thyme Fondant Potatoes, Honey Glazed Carrots & Mushroom Veloute (A)

Harissa Rubbed and Roasted Lamb Rump Steak with a Baby Potato, Chick Pea, Baby Spinach and Coriander Tagine, with Minted Yoghurt (B)

Fillet of Seared Lamb on Crushed Jersey Royals, with Asparagus, English Peas, Baby Broad Beans & Minted Hollandaise (C)

Fillet of Lamb Roasted with Fresh Thyme & Smoked Garlic on Creamy Herb Mash with a Vegetable Bundle and Mint Jus (C)

Seared Duck Breast on Crisp Rosti Potato Disc with Wilted Greens and Wild Blackberry and Vodka Jus (C)

Oven-Baked Fillet of Cod with Slow-Roast Heirloom Tomatoes, Gremolata and Lemon Butter Sauce (B)

Honey & Mustard Glaze-Grilled Salmon Fillet with Roasted Fennel & New Potatoes finished with a White Wine & Cream Reduction (A)

Pan-Fried Sea Bass Fillet in Marjoram Butter (C)
Served with Cauliflower Purée, Niçoise Baby Vegetables & Boulangere Potatoes

*Pan-seared Sirloin of Cheshire Beef, Vine Cherry Tomatoes, Fine Green Beans,
Fondant Potato and Rich Wild Mushroom Gravy (C)*

*Fillet of Cheshire Beef, Wilted Baby Spinach and Spring Greens, Celeriac Puree
and Dauphinoise Potatoes served with a Garlic Butter Sauce (C)*

*Slowly Cooked Cheshire Beef with Shallots, Baby Carrots & Mushrooms in a
Rich Stock served with Whole-grain Mustard Mash and Seasonal Vegetables (A)*

Northern Pie & Mash (A)
*Tender Chunks of Local Beef cooked in a Rich Ale Gravy with Shallots and
Chestnut Mushrooms, topped with our Home-made Short-crust Pastry served
with Creamy Mash and Spring Greens*

Vegetarian Menu Suggestions (B):

*Summer Vegetable Risotto
finished with Crumbled Feta Cheese and Fresh Mint (V)*

*Moroccan Spiced Sweet Potato, Spinach, Apricot & Chickpea Parcel with Spicy
Tomato Compote (V)*

Wild Mushrooms, Herbs & Light Potato Gnocchi, Harbourne Blue Cream (V)

*Cheshire Cheese and Sage 'Sausages' with Bubble and Squeak Mash, Beer Gravy
& Tomato Chutney (V)*

*Chanterelle Risotto balls Stuffed with Mozzarella served with Ribbons of
Zucchini and Wood Roasted Red Peppers (V)*

Black Olive Polenta, Sweet Potato Fondant & Field Mushroom Crumble (V)

'Northern' Pie & Mash (V)

*Vintage Matured Cheddar, Red Leicester Cheese & Sautéed Onion Filling
Topped with our Short-crust Pastry*

*Mediterranean Style Pasta Tossed with our Homemade Basil Pesto, Fresh
Tomatoes, Roasted Pine Nuts, Virgin Olive Oil, Black Olives & finished with
Fresh Parmesan Shavings (V)*

*Goats Cheese, Spinach, & Wild Mushroom Filo Bake (V)
Goats Cheese & Fresh Spinach, in a Creamy White Wine Sauce wrapped in Filo*

Dessert Suggestions

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DESSERT PRICE BANDS

Price Band A

Price Band B

Price Band C

Strawberry Cheesecake (A)

*Luscious Cheesecake with our Homemade Biscuit Base topped with Fresh
British Strawberries*

Classic Summer Pudding with Devonshire Clotted Cream & Blackberry Jelly (A)

*Apricot & Orange Blossom Fool
with Crushed Meringue and Chantilly Cream (A)*

Lemon & Vanilla Pot (B)

Served with Homemade Shortbread Fresh Raspberries & Raspberry Coulis

*Baked Clotted Cream Rice Pudding and Vanilla Berry Compote topped with
Pink Champagne Foam (C)*

*Herb & Spice 'Manchester Tart' with Boddingtons Bitter Ice-cream and Tangy
Vimto Coulis (C)*

Bitter Chocolate Torte, Salted Caramel Cream and Kumquat-Spearmint Dressing (A)

Butterscotch Choux Bun, Popping Candy and Vanilla Strawberry Compote (B)

Sticky Toffee Pudding, Caramel Sauce (B)

Chocolate Marquise with a Creamy Vanilla Sauce and Fresh Raspberries (A)

*Caramelised Lemon & Lime Tart
served with Fresh Berries and Chantilly Cream (A)*

Sticky Toffee Pudding, Caramel Sauce (B)

Classic French Strawberry Tart (A)

Chocolate Pear Brulee (B)

Chocolate Orange Fondant with Dark Chocolate Shavings (A)

3 Chocolate Mousse with Fresh Raspberries and Walnut Brittle (B)

Mango & Passionfruit Mousse with Homemade Shortbread Biscuit (A)

