


cheshire view


the venue • the view



*Event Dining
Menu*



STICKY SAUSAGE
CATERING

Canapes

We recommend 3 choices per person

1 CHOICE £3PP
3 CHOICES £7PP
5 CHOICES £10PP

HOT

- Ham hock & blue cheese croquette
- Crab & chorizo beignet
- Sweet potato & chorizo bhaji's
- Thai Fishcakes with lime & chilli
- Chorizo & pancetta paella, (king prawns, chicken or vegetarian).
- Cumin spiced chickpea falafel
- Sesame king prawns, roast red pepper & chilli salsa
- Smoked haddock fish cakes & gremolata
- Crispy sesame pork belly ginger BBQ dip
- Mini Taco shells, (Choice of meat, fish or vegetable fillings)
- Crispy curried cauliflower florets Greek yoghurt & pomegranate
- Sticky chipolata maple & wholegrain mustard glaze
- Slow roast pork belly choice of flavours – salt & pepper, honey BBQ or sweet chilli
- Panko chicken choose from- Cajun spiced, katsu curry or garlic aioli

COLD

- Chicken liver pate, sweet red onion jam
- Ham hock crostini & golden raisins
- Smoked mackerel & lemon crème fraiche
- Whipped blue cheese and beetroot Crayfish & lime cocktail
- Baby plum tomato & feta bruschetta
- Smoked salmon & cream cheese roulade
- Mango & roasted pepper salads
- Goats cheese & red onion cheesecake
- Pesto tomato & baby Mozzarella skewers
- Chicken Caesar bruschetta Bocconcini & baby plum tomato skewers
- Fig & goats cheese tartlet

Small Plates

*Relaxed alternative dining for events
Small plates gives your guests a choice of a number of dishes served canape style throughout your reception*

CHOOSE 3, 4 OR 5 CHOICES
3 CHOICES £15PP 4 CHOICES £19PP 5 CHOICES £23PP

- Fragrant Thai Panang curry & rice choose from:- king prawns, chicken, or roasted vegetables
- Crispy panko katsu chicken, sweet mango curry sauce & coconut rice
- Classic beef bourguignon, red wine, pancetta, garlic & thyme with creamy mustard mash
- Creamy tarragon chicken fricassee with lemon & herbs & roasted new potatoes
- Chorizo & pancetta paella, (king prawns, chicken or vegetarian).
- Mexican pulled beef chilli, sweet smoked paprika, guacamole, sour cream, crisp nacho's
- Pulled lamb Sheppard's pie, slow braised Lamb, a rich gravy, creamy potato crust
- Panko fish & chips, smashed peas, lemon gel & crispy capers Burger sliders with fries & slaw
- Loaded home farm sausage dawgs
- Massaman Thai Curry, sweet potato, chickpeas & roasted squash, lime, chilli & lemongrass
- Chestnut mushroom stroganoff, with paprika, braised rice & topped with parsley sour cream.

Afternoon Tea

All afternoon teas are served with home baked, plain, raisin or cranberry & orange scones.

Served with whipped Jersey clotted cream & strawberry preserves.

CLASSIC FINGER SANDWICHES - CHOOSE 4 SANDWICHES

- Smoked salmon & lemon cream cheese
- Pastrami with pickles
- Maple & mustard glazed ham
- Mature cheddar, mayo & spring onion
- Cucumber & mint
- Free range egg & cress
- Chicken & bacon
- Mature cheddar & pickle
- Tuna mayo & cucumber
- Honey roast ham & apple sauce
- Prawn & Marie rose
- Beef & horseradish
- Roasted vegetables & pesto cream cheese

SELECTION OF SAVOURIES – CHOOSE 2 SAVOURIES

- Ham hock & golden raisins, ciabatta crostini
- Smoked mackerel & lemon crème fraiche bruschetta
- Roast red pepper hummus & crudites
- Feta cheese & broccoli tartlets
- Scotch eggs
- Caramelised red onion & herb sausage roll
- Goats cheese filo parcel
- Spanish tortilla

MINI PASTRIES & DESSERTS – CHOOSE 3 CAKES

- Glazed lemon tarts
- Salted caramel profiteroles
- Whipped white chocolate mousse & a passion fruit glaze
- Lemon & poppy seed drizzle cake
- Rich chocolate torte, praline topping
- White chocolate profiteroles
- Black forest gateaux
- Cinnamon apple crumble tarts
- Banana & white chocolate cupcakes
- Cherry Bakewell slice

AFTERNOON TEA £24PP SPARKLING AFTERNOON TEA - £31PP

OUR FOOD IS PREPARED IN AREAS WHERE CROSS CONTAMINATION MAY OCCUR AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE ANY QUESTIONS, ALLERGIES OR INTOLERANCES, OR YOU REQUIRE OUR ALLERGEN INFORMATION PLEASE LET US KNOW BEFORE ORDERING.

Sharing Boards

Relaxed alternative dining served on stylish boards your table can share

As a main meal we recommend 5 proteins & 6 sides per person.

3 PROTEINS & 4 SIDES - £15 4 PROTEINS & 5 SIDES - £20
5 PROTEINS & 6 SIDES - £25 6 PROTEINS & 7 SIDES - £30

HOT PROTEINS

- Honey mustard sticky chipolatas
- Nduja & harissa sausage rolls
- Maple glazed beef brisket with crispy onions
- Cajun chicken in a basket with chipotle herbs & pomegranate
- Chicken satay skewers with Thai dipping sauce.
- Baked garlic camembert & Sour dough
- Thai crab cakes with sweet chilli dip
- Smoked haddock fishcakes with aioli

COLD PROTEINS

- Home cured salt beef & mustard
- Chicken liver pate & chutney
- Smoked mackerel pate with crème fraiche & horseradish
- Ham hock studded with apricot & herbs
- Potted shrimps with herbs & lemon
- Cured British meats & pickles
- Prawn, lime & chilli

HOT SIDES

- Roast roots glazed with honey & sesame
- Crispy curried cauliflower mint yoghurt
- Roasted potatoes with herbs and chilli
- Buttered green beans with crispy shallots and parmesan
- Jerk baked butternut squash, sweet potato & goats' cheese
- Minted seasonal new potatoes

COLD SIDES

- Hummus lemon & coriander with flat bread croutes
- Israeli cous with roasted beets cranberries & crumbled goat's cheese
- Crunchy red cabbage & apple coleslaw
- Spiced mixed bean & pulses with limes, herbs & chilli
- Roasted red pepper & balsamic tomato Panzanella
- Caprese salad- Tomatoes, basil & mozzarella & lime dressing
- Super food salad- Quinoa, lentils, roasted roots, chia & linseed

Summer BBQ



STANDARD BBQ PACKAGE: £16.50

- Handmade burgers: served in a brioche bun, mature cheddar cheese & fried onions
- Local farm pork sausage: with a soft sub bun and a selection of toppings
- Grilled chicken breast - Choose BBQ, harissa or Piri Piri seasoning and a choice of 3 salads.
- Mayonnaise, ketchup, American mustard

SALADS & SIDES (ADDITIONAL SALADS £1pp)

- Butter glazed corn on the cob
- garlic & thyme jacket mini potato
- crunchy red cabbage with apple & cranberry slaw
- cabbage with chilli & pecan slaw
- Cous cous with beetroot, mint & Feta cheese
- seasonal potatoes with pesto & walnuts
- garlic & thyme jacket mini potato
- roasted butternut, beets, parsnips & celeriac with crumbled goats cheese & candied walnuts
- spiced mixed beans & pulses with limes, herbs & chilli
- Caprese salad - tomatoes, mozzarella, basil dressing & toasted pine nuts
- lentils with cucumber, mint, pomegranate & feta
- tabbouleh & mixed bean with lime & coriander
- watermelon, tomato, mint & a light balsamic dressing
- pasta with honey & mustard mayonnaise

ADDITIONS £1.50pp

- BBQ pork belly - salt & pepper seasoning, honey & mustard glaze, or cola & ginger BBQ
- BBQ Halloumi & courgette – plain or with a garlic & lemon butter glaze

PREMIUM ADDITIONS £4pp

- Marinated sirloin steaks with garlic, thyme & soy
- Hot smoked BBQ salmon – served with mint & cucumber or tomato & red onion salsa

SLOWLY COOKED & PULLED MEAT ADDITIONS £1.50pp

- Pulled beef chilli
- Cola & ginger BBQ pulled pork

SAUCES & DIPS £0.50pp

- Chilli & ginger hummus
- Roasted red onion hummus
- Lemon & coriander hummus
- sticky maple glaze
- Roasted red onion hummus
- red onion marmalade
- chipotle sauce

Summer Vibes

HOG ROAST WITH ALL THE TRIMMINGS - £17.50PP

- Sage & onion stuffing
- Buttered baps
- Apple sauce
- Coleslaw
- Herb roasted new potatoes or French fries
- Mixed leaves

SPANISH SENSATION £17.50PP

- Chorizo, chicken & prawn Paella
- a selection of breads
- Tzatziki
- roasted red pepper hummus
- sun blushed tomatoes
- crudites
- olives
- a selection of breads
- baba ghanoush
- roasted peppers
- Choose 3 salads from the list below

MEXICAN FIESTA £17.50PP

- Chicken Fajita's with sauté peppers & onions
- Spicy beef chilli
- Tortilla wraps
- Nachos or French fries
- Mexican cheese sauce
- Guacamole
- Salsa
- sour cream
- Spicy beef chilli
- Shredded Iceberg lettuce
- Mexican seasoned rice salad

SALADS & SIDES (ADDITIONAL SALADS £1pp)

- Butter glazed corn on the cob
- garlic & thyme jacket mini potato
- crunchy red cabbage with apple & cranberry slaw
- cabbage with chilli & pecan slaw
- Cous cous with beetroot, mint & Feta cheese
- seasonal potatoes with pesto & walnuts
- garlic & thyme jacket mini potato
- roasted butternut, beets, parsnips & celeriac with crumbled goats cheese & candied walnuts
- spiced mixed beans & pulses with limes, herbs & chilli
- Caprese salad - tomatoes, mozzarella, basil dressing & toasted pine nuts
- lentils with cucumber, mint, pomegranate & feta
- tabbouleh & mixed bean with lime & coriander
- watermelon, tomato, mint & a light balsamic dressing
- pasta with honey & mustard mayonnaise

Stone Baked Pizza

PIZZA BUFFET MENU £16PP
CHOOSE 2/3 FLAVOURS OF PIZZA FROM THE LIST.

- Margherita
- Goat's cheese, Red onion jam & Spinach
- Pepperoni & mozzarella with a tomato base
- Parma ham, mozzarella, rocket, Grana Padano, tomato base
- Mozzarella, chicken & chorizo with a tomato base
- Garlic Mushroom & Roquefort

ALL PIZZA BUFFETS ACCOMPANIED BY:

- Tomato & red onion salad with balsamic & oregano
- Rocket & Parmesan salad
- Penne pasta pesto salad with toasted pinenuts
- Baby roasted rosemary & garlic potatoes
- Coleslaw

Dessert

£5.00PP

- Limoncello posset with raspberries & almonds
- Cherry Bakewell
- White chocolate blondie
- DIY Eton mess (whipped vanilla cream, crushed meringues & your choice of berries or fruits)
- Chocolate fudge brownies studded with your favourite chocs
- Lemon drizzle
- Dark chocolate torte with minted raspberries
- Caramelized tart au Citron
- Cheesecake, ask us about our range of flavours & toppings
- Churros with warm dark chocolate sauce
- Trifles - white chocolate & Biscoff, black forest or summer fruits





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