

Barretts

MENUS 2023-2024



Barretts

THREE WORDS
DESCRIBE US BEST –
PASSION, CREATIVE,
PERFECTION.

We pride ourselves in working with our couples to create the perfect feel for your day. We use our expertise, **Passion** and years of experience to guide you through each step of the process. Ensuring that you are involved from the very beginning, alongside our **Creative** team of Chefs and Event Managers, we are there to help you plan the day of your dreams, and then to be there on the day to take care of your every need to **Perfection**.

OUR HERITAGE

Matthew Barrett, a Chef by trade, has worked in numerous fine dining hotels and restaurants. From his initial training, through to Michelin Star restaurants and followed by years in the events catering industry, his experience has given him a wealth of knowledge in this field. His passion for food and delivery saw him branch out on his own, culminating in a decision to set up his own business – and Barretts was born. Since then, we have worked hard to grow the business with passion and be dedicated to our clients, ensuring that we earned a fantastic reputation, not only for our food but also for our service. We pride ourselves on a personal approach to every event, and we are delighted to have worked with so many lovely people during this time. Thank you to everyone for their support along the way, and long may it continue.

OUR TEAM

Through years of combined experience in the event and catering industry, we are like one big family working together to create the perfect environment for our clients. From Chefs and Event Managers, Kitchen Porters and Catering Assistants to Bar Staff and Waiters, each individual plays a huge part in what we do. Barretts look forward to helping you create the day of your dreams.

OUR PARTNERSHIP

Barretts are proud to work with a number of amazing venues in the North West. Working along side their teams to create a partnership so that we can make every couple's dream day a reality. Whether your wedding be in a stately home or a marquee in your own home we are there to help every step of the way.

These menus have been hand selected to add that extra touch to your day, offering you the peace of mind that your guests are being well catered for whilst you are having your photographs taken.

1. They are separated into menus so you can select the option that works best for you and suits your style and budget for the day
2. They can be mixed and matched to suit your tastes, let us know what you like and we can provide a bespoke quote for you
3. All adult guests are to be catered for but you are not required to cater for any children attending
4. The menu prices are based on the canapes being served alongside a wedding breakfast – if you would like canapes for a reception/event only please contact us for a bespoke quote
5. These canapes are hand served to your guests during your drinks reception
6. We always make sure the Happy Couple don't miss out on the canapes too

M E N U 1

Sticky Sausages, Honey & Mustard
Cheshire Cheese Tart, Onion Chutney
Blush Tomato Arancini, Balsamic Mayonnaise
Spring Rolls, Sweet Chilli
Mature Cheddar Bon Bons
Salmon Fish Cake, Caper Dressing
Select 4 options

1

M E N U 2

Whipped Goat's Cheese, Pickled Radish
Paella Lollipop, Aioli
Smooth Liver Parfait, Fruit Chutney
Smoked Haddock Bon Bon, Mustard Mayo
Tomato & Red Onion Brushetta, Basil
Pressed Hock, Sourdough, Piccalilli
Select 4 options

2

M E N U 3

Lamb & Rosemary Arancini, Saffron
Thai Fish Cake, Sweet & Sour
Cheshire Pork & Onion Sausage Roll, Spicy Ketchup
Mini Yorkshire, Shredded Beef, Pickled Shallot, Horseradish
Beetroot Falafel, Humus
Crispy Duck, Spring Onion, Hoi Sin
Manchego Croquette, Tomato Relish
Herb Meatballs, Red Wine Ragu
Select 5 options

3

M E N U 4

Masala King Prawn, Raita
Leek & Quail Egg Tart, Curry Hollandaise
Lamb Shish, Lime Pickle
Mini Cottage Pie
Maple Smoked Salmon, Cucumber & Dill
Smoked Paprika Chicken, Salsa Verde
Cauliflower & Onion Pakora
Select 5 options

4



Our menu collections have been designed to make it as easy as possible for you to create the perfect menu for your big day, just follow these easy steps to tailor make your dream menu.

BREAD

Baskets of Artisan Breads and Butter are served along side a soup starter only – if you would like to add this to your starter option there would be an extra charge.

HOW IT WORKS

1. Select which Collection works for you and your budget
2. Select 1 dish from each course to create your menu
3. You can mix and match the collections to create your menu, this will change the prices so please contact us for a bespoke quote
4. Select a vegetarian option from the list to go alongside your chosen main course – this will be served with the same accompaniments as your selected main dish
5. If a vegetarian / vegan starter or dessert is required our Chefs will create something in line with your chosen dish
6. If dietary needs are required our chefs will adapt your chosen menu to suit their needs
7. If you wish to offer a choice menu to your guests please select a max of 2 dishes for each course – the main courses selected will be served with the same accompaniments. This will need to be pre ordered and choices given 14 days before the wedding date.

Doing this will increase your collection price.

WHAT'S INCLUDED

- White Crockery
- Stainless Steel Cutlery
- White Table Linen and napkins
- Chefs
- Full waiter service
- An event manager to run the day for you
- Tea and Coffee served from a station following the wedding breakfast

DIETARY NEEDS / ALLERGENS

As we make all of our dishes in house these can be adapted to suit any dietary needs that your guests may have.

If doing this will compromise the integrity of the dish our Chefs will suggest a suitable alternative to suit your selected menu.

We can control the items that are used in our dishes to suit any needs that your guests may have. However, we don't have a nut free kitchen but we can create a nut free menu if required.

STARTERS

Leek, Potato and Spinach Soup
Cheddar Cheese Croutons, Artisan
Breads and Butter

Smooth Chicken Liver Parfait, Port
Gel Preserved Fruit Chutney, Crostini

Smoked Haddock Fish Cake, Wilted
Spinach and Leeks, Grain Mustard
Butter Sauce

Heritage Tomato Tart, Glazed Goat's
Cheese, Thyme and Honey

Pressing Of Ham Hock, Mature
Cheddar, Beetroot & Piccalilli, Charred
Sourdough

MAINS

Roast Chicken Supreme, Duck Fat
Roast Potatoes, Confit Roots, Sage and
Apricot Stuffing, Smoked Bacon Gravy

24 Hour Slow & Low Beef, Shallot
Puree, Charred King Oyster,
Horseradish Mash, Fine Beans, Red
Wine Jus

Baked Fillet of Salmon, Tartare,
Crushed Potato, Pea Puree, Heritage
Carrots, Vermouth and Chive Cream

Glazed Lamb Rump and Shoulder,
Herb Crust, Rosemary Rosti Potato,
Asparagus, Candied Shallots,
Balsamic Jus

Pork Belly, Grain Mustard Mash,
Apple Compote, Squash Puree,
Tenderstem, Sage and Shallot Sauce

DESSERTS

Black Cherry Brulee, Cinnamon and
Oat Flapjack

Malteaser Cheesecake, Malted
Chocolate Sauce

Rustic Pavlova, Seasonal Berries,
Cream and Minted Sugar

Sticky Date and Toffee Pudding,
Salted Caramel Ice Cream

Raspberry And White Chocolate Pot,
Lavender Shortbread



STARTERS

Roasted Butternut Squash Soup,
Spiced Lentils

Parma Ham and Crispy Pancetta,
Charred Asparagus, Sun Blush
Tomatoes,

Miso Salmon, Pickled Ginger,
Cucumber and Radish Salad

Chicken Caesar Bon Bons, Celeriac
Remoulade, Crispy Pancetta

Forest Mushrooms, Garlic Shallots and
Parsley, Brushetta, Pecorino

MAINS

Steak, Onion and Real Ale Pie,
Champ Mash, Roasted Roots,
Fine Beans, Gravy

Fillet of Sea Bass, Indian Spices,
Tomato Pathia, Coriander Rice, Crispy
Cauliflower, Coconut and Chilli Sauce

Charred Chicken, Baby Leeks and
Carrots, Wild Mushrooms,
Dauphinoise Potatoes, Truffle Jus

Honey Glazed & Confit Smoked Duck,
Bon Bon, Crushed Pumpkin, Spinach,
Blackberry and Star Anise

Fillet Of Pork, Sage Crushed Potatoes,
Baby Onions and Peas, Roasted Carrot,
Apple and Rosemary Jus

DESSERTS

Elderflower Panna Cotta,
Blackberries, Pistachio Biscotti

Apple and Ginger Bread Crumble,
Honeycomb Ice Cream

Rhubarb and Custard Tart, Chantilly,
Meringue, Poached Rhubarb

White And Dark Brownie, Popcorn,
Butterscotch Sauce, Salted Caramel
Ice Cream

Amalfi Lemon Delice, Textures of
Raspberries, Rosemary Sherbet



STARTERS

Vine Tomato Soup, Crispy Chick Peas, Pesto

Parma Ham, Charred Peaches, Burrata, Basil Vinaigrette

Whipped Goat's Cheese, Beets, Candied Walnuts, Honey Dressing

Confit Duck and Green Peppercorn Rillette, Apple and Celeriac Remoulade Glazed Figs

Seaside Trio: Potted Smoked Salmon, Cucumber Pickle, Fish and Chips, Mushy Peas, King Prawn Cocktail, Mango

MAINS

Chicken Ballotine, Pancetta, Spinach and Blush Tomato, Pesto Mash, Asparagus, Truffle Jus

Fish and Chips, Beer Battered Fish, Fat Chips, Mushy Peas, Tartare Sauce and Lemon

Glazed Lamb Leg, Rosemary Fondant, Red Cabbage and Green Beans, Mint Pesto, Red Wine Jus

Roast Sirloin Of British Beef, Yorkshire Pudding, Duck Fat Roast Potatoes, Tenderstem, Crushed Roots, Roast Gravy

Rack Of Pork, Thyme Roasted Potatoes, Honey Glazed Parsnip and Carrot, Savoy Cabbage, Arran Mustard Sauce

DESSERTS

Trio of Desserts, Double Chocolate Brownie, Caramel Sauce, Lemon Delice, Raspberries, Seasonal Berries, Brandy Snap Basket

Spiced Apple Pie, White Chocolate Ice Cream, Molasses, Warm Anglaise Sauce

Eton Tidy, Strawberry Meringue, White Chocolate Cream, Champagne Poached Strawberries

Pear Frangipane, Cinnamon Custard, Apricot Compote

Dark Chocolate Truffle Torte, Pistachio Cream, Cherries and Raspberry Crisp



STARTERS

Crispy Duck, Citrus, Beetroot and Coriander Salad, Crisp Noodles, Honey Dressing

Seared Scallop and Sea Bass, Cauliflower Puree, Raisin Syrup, Apple

Picnic Trio: Pressed Hock, Piccalilli, Creamed Goat's Cheese, Pickled Tomatoes, Chicken Liver Parfait, Maldon Salt Croutes

Seared Beef, Asian Salad, Mango and Avocado, Nuoc Cham Dressing

White Crab And King Prawn, Compressed Watermelon, Cucumber & Dill, Crème Fraiche

MAINS

Loin Of Venison, Skirlie Potatoes, Baby Leeks and Spinach, Honey Roast Turnip, Pickled Blackberries, Port Wine Sauce

Duck Breast, Cider Fondant, Red Cabbage, Green Beans, Five Spice Jus

Fillet Of Beef, Confit Shin Bon Bon, Celeriac and Truffle Puree, Shallots, Asparagus, Red Wine Jus

Blackened Miso Cod, Coconut Rice, Asian Greens, Soy and Honey, Dipping Sauce

Rack and Confit Lamb, Hot Pot, Potatoes, Pea Puree, New Season Carrot and Parsnip, Mint Pesto

DESSERTS

Chocolate and Orange Cake, Honeycomb, Blood Orange Jelly, Crème Fraiche

Apple Tarte Tatin, Vanilla Ice Cream, Butterscotch Sauce

Black Forest Cherry Trifle, Chocolate Sponge, Mascarpone

Lavender Meringue, Mulled Fruits, Lemon Sorbet

Mango Parfait and Carpaccio, Oreo Crumb, Toasted Coconut Cream



Vegetarian & VEGAN MENUS

STARTERS

Heirloom Tomato And Shallot Tart,
Watercress and Sherry Vinegar Dressing

Wild Mushroom Arancini, Truffle
Spinach, Artichokes and Olives

Three Onion, Cheese and Potato Tart,
Heritage Beets

Whipped Goat's Cheese, Walnut Pesto,
Vegetable Crisps

Cauliflower & Onion Pakora, Lime
Pickle, Asian Slaw

Pickled Baby Tomatoes, Charred
Ciabatta, Burrata, Tomato Tapenade,
Herb Oil

MAINS

Spinach, Borlotti Bean and Chick Pea
Pithivier, Tomato and Garlic Compote

Miso Glazed Tofu, Coconut Rice,
Asian Greens,

Tikka Charred Cauliflower, Tandoori
Carrot, Onion & Spinach Bhaji,
Bombay Potatoes, Coconut, Lime
and Chilli Sauce

Chestnut Mushroom, Garlic, Shallot
and Thyme Tart, Red Wine Syrup

Roasted Squash, Leek & Lentil Strudel,
Tarragon Jus

Pearl Barley & Sage Risotto, Charred
Broccoli, Crispy Onions



For the LITTLE ONES

1. Choose one menu for all the children attending
2. Any dietary needs can be catered for, please advise and Chef will adapt the menu to suit
3. **Little Ones** menu (2-8yrs)
4. **Not So Little** (8-12yrs)
5. We can also provide half portions of the adult menu at half price

M E N U 1

Garlic Dough Balls
Chicken Breast Goujons, Chunky
Chips and Ketchup
Ice Cream Sundae

1

M E N U 3

Hummus, Carrot Sticks and Pitta Bread
Sausage and Mash, Gravy and Carrots
Ice Cream Sundae

3

M E N U 2

Sweet Melon and Strawberries
Fish Fingers, Chips and Peas with Ketchup
Ice Cream Sundae

2

M E N U 4

Mini Margarita Pizzettes
Penne Pasta, Tomato sauce and Meatballs
Ice Cream Sundae

4

Pimp YOUR MENU

These extra dishes can be added to your menu to add the wow factor, whether you are looking for a hearty filler, a palette cleanser or something to nibble on.

S O R B E T

Hunters Gin and Tonic, Pink Grapefruit
Vodka, Lemon and Rosemary
Mojito with Lime and Mint
Exotic Mango with Toasted Coconut
Cassis and Prosecco
Pink Champagne and Strawberry
with Cucumber
Scottish Wild Raspberry with Thyme

C H E E S E

Platters of English and Continental
Cheeses served with Artisan Biscuits,
Sweet Grapes and Homemade Chutney.

S O U P

Traditional Leek and Potato
Sun Blushed Tomato, Basil Mascarpone
Sweet Pimento and Vine Roasted Tomato
Thai Carrot and Coriander
French Onion, Gruyere Croute
Spiced Parsnip and Apple
Sweetcorn and Maple Bacon
Minted Pea and Pancetta
Wild Mushroom and Tarragon
Watercress and Parmesan Crème Fraiche
Spiced Butternut Squash, Coriander
Crème Fraiche

Any of the soups in our menu pack can be swapped for one of the flavours above.

These menus are there to fill the gap later in the evening and to keep the party going!

HOW IT WORKS

1. Select which service style works for you – Roaming is hand served around the room to you guests, Street food and The Classics are served from stations in the room and therefore can't be mixed with the roaming options.
2. Select how many options you want to provide to suit your budget
3. These prices are based on service following a wedding breakfast provided by Barretts – if you would like this style of food for a main meal or party only, please contact us for a bespoke quote
4. Roaming food options are catered for a minimum of 75% of total evening guests
5. Street food / buffet options are catered for a minimum of 85% of total evening guests
6. If dietary needs are required our Chefs will adapt the selected menu to suit your guests needs

ROAMING

Crispy Bacon Sandwiches, Ketchup or HP

Cheshire Sausages Sandwiches, ketchup or HP

Stone Ground Burgers, Cheddar Cheese, Onions and Burger relish

American Style Hot Dogs, caramelised Onions, Mustard and Ketchup

Hot Roast Beef Sandwiches, caramelised Onions and Gravy

Hot Roast Pork Sandwiches, Sage and Onion Stuffing, Apple Sauce

Beer Battered Fish and Chips, Sea salt and Vinegar

Rustic Pizza – Margarita, Pepperoni, Pesto Chicken

Select 1, 2 or 3 options

STREET FOOD

Kebabs - Marinated Lamb and Chicken, Flat Bread, Sumac and Lemon Slaw, Siracha, Mint Yoghurt

Fajita – Spicy Chicken, Sweet Pepper and Onions, Soft Tortillas, Sour Cream, Cheese and Salsa

Gyros – Thyme and Garlic Marinated Chicken, Flat Breads, Greek Salad, Hummus and Tzatziki

Loaded Wedges – Nacho Cheese, Jalapenos, Salsa and Sour Cream

Or

Bourbon BBQ Pulled Pork, Sweetcorn Slaw, Cream Fraiche

Select 1 or 2 options

THE CLASSICS

Lancashire Hot Pot, Crusty Bread and Picked Red Cabbage

Chilli Con Carne, Braised Rice, Cheese, Sour Cream and Salsa

Chicken Balti, Basmati Rice, Naan Bread and Mango Chutney

Thai Green Chicken Curry, Fragrant Rice, Thai Crackers

Sweet and Sour Chicken, Egg Fried Rice, Prawn Crackers

Select 1, 2 or 3 options

HOG ROAST

Whole Suckling Pig carved and served with Apple Sauce and Stuffing on Soft Baps

The following can be added to the Hog Roast:

Tomato and Basil Salad, Homemade Coleslaw, Rocket and Parmesan Salad, Roasted New Potatoes with Lemon and Rosemary

CHEESE BOARD

Grand Display of British and Continental Cheeses accompanied by Celery Hearts, Sweet Grapes Chutneys, Pickles, Baskets of Farmhouse Bread and Cheese Biscuits

*You can add Homemade Pate, Dinky Pork Pies, Carved Honey Baked Ham

YOUR CAKE OF CHEESE

If you are supplying your own cake of cheese for the evening Barretts are happy to set up and serve this for you, provide all boards, knives and crockery required along with all the following accompaniments

Fresh Breads and Biscuits, Sweet Grapes and Celery, Pickles, Chutney and Salted Butter



Should your event be taking place in a marquee or a venue where a satellite kitchen is required Barretts can hire this in for you.

MARQUEE EVENT CATERING EQUIPMENT

For events taking place in a private marquee where a satellite kitchen is required, Barretts will need the following:

- A catering marquee attached (or with a walk way for inclement weather) to the main marquee
- Solid floor and lighting in the catering space
- Power supply for 8-10 pieces of electrical equipment
- Drivable access to the catering space for our vans to load and unload
- Parking for van by the catering space – as these are our refrigeration and we will need access during the event
- Electric stand cable for refrigerated van
- 15 – 20 trestle tables (provided by the marquee company)
- Hand wash area in the catering space for chefs and FOH staff
- Sink and water supply
- Toilet facilities for Chefs and FOH staff





TASTING

Sessions

WE PROVIDE A COMPLIMENTARY TASTING SESSION FOR OUR BRIDE AND GROOMS

These are held at our tasting suites at our premises in Stockport – Unit 9, Avondale Road Industrial Estate, Avondale Road, Cheadle Heath, SK3 0UD.

We have 2 time slots available on Tuesdays, Wednesdays and Thursdays 4.30pm and 6.30pm.

We can arrange Saturday tasting sessions, but these are subject to availability and are booked on a first come first served basis and are out of the wedding season.

We close our diary for tastings in the height of season from June to end of August and also in mid to late December.

We can accommodate a maximum of 6 guests for each session and need to know the amount of guests you will be bringing when making the booking – this is because we have 3 different sized rooms and we want to make you as comfortable as possible.

The session takes approx. 1.5 hours during which one of our Management team will be with you to discuss the dishes and also to run through the whole day with you and answer any questions you may have.

We ask you to select 2 starters, 2 main courses and 2 desserts for the session and we will provide 1 of each of these dishes to share.

If just the Bride and Groom this is a full 3 course meal, if more guests these 2 dishes for each course are to be shared between you.

Our kitchens are closed to tastings on Sundays, Mondays and Fridays. There is a charge of £100 made before the tasting session, this is then refunded for you once you confirm the booking with us.

Barretts

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