

Centre Stage : Canapés

WHY NOT UPGRADE AND OFFER YOUR GUEST CANAPES ON ARRIVAL

FOUR CANAPÉ BITES **£12.00pp**

ADDITIONAL BITES **£2.80pp**

MEAT

Mini toad in the hole & onion chutney

Chicken liver pate & onion marmalade toasts

Duck spring roll, hoisin & sesame seeds

Thai chicken skewers & sweet chilli dip

Teriyaki beef & lettuce cups

Mini honey glazed sausages & sesame seeds

Mini cheeseburger crostini

Bacon and mushroom quiche

Mini ham & cheese croissant

FISH

Smoked salmon & cream cheese on toasted brioche

Tuna mousse on toasted ciabatta

Cod & parsley fishcake

VEGETARIAN

Mini jacket potatoes, sour cream & chives

Cheese & onion rolls

Spanish tortilla & aioli

Welsh rarebit & slow roast tomato

Cranberry & brie tart

Vegetable samosa

VEGAN

Vegan cheese & onion rolls

Pan con tomate

Houmous & red pepper crostini

Curried sweet potato turnover

SWEETS

Mini churros & chocolate dip

White & dark chocolate flapjack bites

Chocolate & hazelnut doughnut

New York cheesecake bites

Mini Chocolate brownie

Chocolate éclair

Centre Stage : Wedding Breakfast

STARTER

Seasonal soup with bread roll & butter

Duck and orange pate, apricot & onion chutney
with toasted farmhouse bread

Sweet potato, chorizo and chickpea stew with artisan bread

Salmon & dill fishcake with dressed leaves

Caramelised onion & goats cheese tart,
heritage tomatoes with balsamic glaze

MAIN COURSE

Chicken ballotine, sage & onion stuffed,
parmentier potatoes, seasonal vegetable & gravy

Braised beef with shallots & red wine,
horseradish mash potato, seasonal vegetables

Salmon en croute, butter roast sweet potatoes,
steamed greens & dill and parsley sauce

MAIN COURSE - VEGETARIAN

Vegetable moussaka with chunky tomato, cucumber,
parsley & mint salad

Mushroom rarebit with creamy mash,
seasonal vegetables & thyme gravy

Leek & cheddar sausages with white bean,
mushroom & tomato stew

Caramelised onion and goats cheese tart,
buttery new potatoes & sundried tomato salad

Bubble 'n' squeak with chestnut stuffed mushroom

DESSERT

Sticky toffee pudding, caramel sauce & vanilla ice cream

Caramel apple pie with creme anglaise

Seasonal fruit eton mess & forest fruit coulis

Hot cherry bakewell tart with crème anglaise

Salted caramel chocolate torte with honey chantilly

Table service or family service available, please speak
to a member of the Events Team to find out more.

CHILDREN'S MENU

AVAILABLE UPON REQUEST

Please speak to a member of the Events Team to discuss
creating a bespoke menu for your younger guests.

Centre Stage : Evening Food

INCLUDED IN YOUR CENTRE STAGE WEDDING PACKAGE

Mini fish & chips

Mini halloumi & chips (v)

UPGRADE OPTIONS

MENU A

Choose 2 options from the menu below | £4.75pp

Chicken & chorizo kebabs with salad and pitta /
Mediterranean vegetable & halloumi skewers (v)

Beef burger sliders

Mature cheddar & bacon potato skins /
Mature cheddar onion & chive potato skins (v)

Pizza selection; meat & vegetarian

Chips an additional **£1.50** per portion
can also be added to Menu A & B

MENU B

Choose 1 option from the menu below | £8.35pp

All served with crusty bread & butter

Chicken & broccoli cheese bake & salad

Beef lasagne & salad

Vegetable lasagne & salad (v)

Beef chilli con carne & rice

Bean chilli & rice (v)

Traditional scouse, beetroot & red cabbage

Prices listed are inclusive of VAT at 20%.

Minimum of 1 month notice period for all wedding menus.

All of our food is prepared in a kitchen where nuts,
gluten and other allergens are present.

Full allergen information is available upon request.

Please note that our menu descriptions do not include all ingredients.