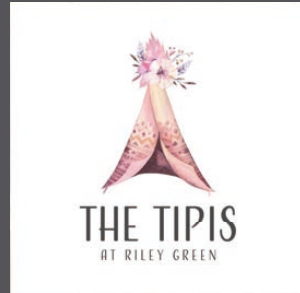




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IN PARTNERSHIP WITH



MENU OPTIONS AND PRICE LIST



NIBBLES

CANAPÉS PRICED FROM £1.95 EACH

Confit of duck croquet with hoi sin mayonnaise
Honey & mustard glazed 'Old English' chipolatas
Smoked salmon & cream cheese blini
Mini sliced Brioche with pate & red onion marmalade
Parma ham wrapped Formby asparagus tip crostini
Ballotine of Moroccan chicken crostini with tarragon mustard dressing
Smoked salmon & hollandaise filo cups with micro cress
Black pudding fritter, pear chutney in bamboo cups
Goats cheese, beetroot carpaccio & candied walnut crostini with aged balsamic glaze
Thai fishcakes with sweet chilli sauce & micro coriander
Brioche topped with ham hock terrine with tarragon & mustard mayonnaise
Mexican chicken guacamole, fiery tomato salsa crisp
Mozzarella bon bon, sour cream & chive
Pressed pork belly with apple compote and balsamic glaze
Roasted red pepper shot, celery stick
Lobster bisque with micro herbs & celery stick
Mozzarella, sun dried tomato bon bon & pesto mayonnaise

MINI FOOD PRICED FROM £2.95 EACH

Fish and chips in bamboo boats with tartare sauce
Bangers and mash in bamboo boats
Mini meatballs in tomato and basil
Mini 'Posh' hotdogs with caramelised red onion
Mini gourmet steak burgers, Monterey Jack cheese and relish
Mini fish finger sub, rocket and lime mayonnaise
Mini Japanese panko breadcrumb fish cake with sweet chilli sauce
Mini noodle boxes, sticky plum and hoi sin chicken with Asian style vegetables
Mini 12 hour cooked barbecue pulled pork sliders with appleslaw & poppy seed rolls
Salt & pepper chicken fillet burger with cool mayonnaise
Salmon croquets with avocado cream
Mini meat ball sub, chilli cheese
Low & slow cooked braised brisket of beef with pickles

ALTERNATIVE / RELAXED DAY MENU OPTIONS

These menus offer something different to the usual 3 course seated banquet whilst still offering variety. Choosing this style of menu gives you the benefit of a more laid back approach without all the usual formality. Our trained team will service the foods you choose without your guests needing to queue for unwanted lengthy periods. So get comfy, kick back and enjoy your day!

SHARING PLATTER 1, PRICED @ £7-50 PER PERSON

Garlic Ciabatta
Cheesy nachos with guacamole, sour cream & salsa
Lamb kofta, mint & cucumber mayonnaise
Marinated olives
Stuffed bell peppers
Honey & mustard glazed chipolatas

SHARING PLATTER 2, PRICED @ £8-50 PER PERSON

Assorted bread basket
Salted butter
Roast beef, creamed horseradish
Mustard ham
Honey glazed chipolatas
Scotched eggs
Pate
Ale chutney & piccalilli

SHARING PLATTER 3, PRICED @ £9-50 PER PERSON

Focaccia breads / Seeded tin loaf / Tiger loaf
Balsamic & oil dip
Salted butter
Continental meat platter
Pitted Kalamata Olives
Marinated artichokes & marinated sweet peppers
Hummus, Sour cream & chive and Chipotle
Vegetable crudité
Mozzarella & beef tomato salad with basil oil

SHARING PLATTER 4, PRICED @ £10-50 PER PERSON

Baguette
Chilli oil dip
Salted butter
Slow & low cooked bbq baby back ribs
Cajun brisket pieces
Smoked spicy sausage
Sweetcorn & pineapple salsa
Refried beans
Red cabbage & celeriac slaw

SHARING PLATTER 5, PRICED @ £13-50 PER PERSON

Oysters with shallots and red wine vinegar
Crevettes, Marie Rose sauce
Whole crayfish
Crab and chilli mayonnaise boats
Smoked salmon with crème fraîche croute

BBQ MENUS

BBQ MENU 1 £17-95 PER PERSON

Gourmet steak burgers served with relish, sliced cheese and freshly baked Brioche buns
Variety of local sausages (apple & cider and pork & leek)
Bbq marinated chicken fillet skewers
Home made creamy coleslaw
House salad dressed with balsamic glaze
Hot buttered potatoes with garden herbs

BBQ MENU 2 £19-95 PER PERSON

Gourmet steak burgers served with relish, sliced cheese and freshly baked Brioche buns
Garlic & tarragon butter King prawns
BBQ pork steaks Potato salad with red onion and mayonnaise
Salt & pepper chicken skewers
Red cabbage and white onion slaw
House salad dressed with balsamic glaze

BBQ MENU 3 £21-95 PER PERSON

Gourmet steak burgers served with relish, sliced cheese and freshly baked Brioche buns
Chilli & spring onion King prawns with lemon thyme butter
Variety of local sausages (apple & cider and pork & leek)
Tandoori marinated chicken breast
Charred corn on the cob
Fresh tomato salsa with red onion and peppers
House salad dressed with balsamic glaze
Hot buttered potatoes with garden herbs

AFTERNOON TEA STYLE DESSERT, PRICED @ £5-95

Served on 3-tier stands
Scones filled with clotted cream & jam
Chocolate brownies with Chantilly cream & raspberry
Crème brûlée tart topped with blueberry

SEATED BANQUETS

STARTERS FROM £7.95

Chicken liver parfait - Red onion marmalade - Dressed endive - Salt and pepper croute
Ham hock - Pickled vegetables - Smooth piccalilli - Toasted ciabatta
Confit salmon rilette - Dill crème fraîche - Lemon gel
Beetroot cured salmon Gravadlax - Celeriac remoulade
Duck spring roll - Asian slaw - Plum sauce
Whipped goats cheese - Apple - Candied walnut - Balsamic pearls (v)
Trio of melon - Mint syrup - Fresh fruit (v)

SOUPS FROM £9.95

Watercress - Minted pea (v)
Roast butter nut squash - Curry oil - Sweet potato crisps (v)
Honeyed roast parsnip - Herb oil (v)
Roast vine tomato - Basil oil - Herb croute (v)
Minestrone - Italian classic (v)
Leek and potato - Deep fried leeks - Crème fraîche (v)

MAIN COURSES FROM £19.95

Sage butter chicken - Dauphinoise potato - Carrot - Leek wrapped fine beans - Red wine jus
Sun dried tomato and goats cheese stuffed chicken - Fondant potato - Roast Mediterranean vegetables - Cream reduction
Sauté chicken breast - Wild mushroom and bacon risotto - Truffle oil
Lamb rump - Potato rosti - Shepherds pie - Tender stem - Roast carrot - Rosemary and red currant jus
Lamb shank - herb mash - Sausage bean cassoulet - Panache vegetables
Barbecue pork belly - Fondant potato - Chantenay carrot - Charred baby gem - Chorizo and black pudding jus
Roast pork loin - Pistachio and apricot stuffing - Cider cream - Roast new potato - Savoy cabbage - Buttered carrots
Roast sirloin of beef - Yorkshire pudding - Roast potatoes - Carrot and suede purée - Braised red cabbage - Pan gravy
Herb crusted cod - Seasonal vegetables - Crushed new potatoes - Chive cream sauce
Salmon fillet - Lemon parsley potatoes - Charred asparagus - Creamed spinach - Hollandaise sauce
Risotto - Broad bean - Pea - Mint - Charred asparagus - Poached egg (v)
Herb gnocchi - Butter nut squash - Wild mushrooms - Sage butter (v)
Goats cheese and ratatouille tart - Tomato pesto - Wilted spinach - Creamed potatoes (v)

DESSERTS FROM £7.95

Vanilla crème brûlée - Shortbread biscuit - Strawberry consommé
Chocolate orange tart - Fruits of forest ice cream
Eton Mess - Toasted meringue - Strawberry consommé
Vanilla cheesecake - Wild berries - Fruit gel
Lemon tart - Sweetened cream - Lemon coulis
Salted caramel cheesecake - Toffee popcorn - Honeycomb
Sticky toffee pudding - Toffee sauce - Blueberry Chantilly - Pistachio crumb

EVENING FOOD OPTIONS

SLATE FOOD MENU 1, PRICED @ £6-50 PER PERSON

Bacon and sausage barmes - Served with sauce accompaniments
Served on slate by uniformed staff

SLATE FOOD MENU 2, PRICED @ £10-50 PER PERSON

Choose two options:

6" hand rolled pizza: Goats cheese & red onion / Pepperoni / Margarita / Ham & pineapple

Gourmet steak burgers - Monterey Jack cheese - Relish - Brioche

Barbecue marinated pulled pork - Apple slaw - Rolls

Traditional hog roast barmes - Sage and onion - Apple sauce

Jumbo 'Posh' hot dog with caramelised onions in long soft rolls

Cajun chicken barmes - Spring onion - Lime mayonnaise

Low & slow brisket of beef hot sandwiches with pickles

Sticky plum and hoi chicken noodles - Asian vegetables

All served by uniformed staff

HOT BOWL FOOD MENU, PRICED @ £8-95 PER PERSON

Lancashire hot pot served with French stick, salted butter & pickled red cabbage

Premium fish pie topped with mature cheddar mashed potato

Steak & ale pie infused with garden herbs Worcestershire sauce

Lasagne al' forno – using an authentic Italian recipe

Cottage pie – British minced beef, onions and carrots topped with mashed potato

Mildly spiced chicken curry with fragrant rice & Naan bread

Shin of beef Bourguignon with boiled rice

Spiced beef chilli with pepper and red kidney beans

Chicken, chorizo and chick pea stew with tomato and peppers

Chicken and sweet potato curry with spinach, coconut and coriander

Roasted butternut squash and pepper bake in a lightly spiced tomato sauce with parmesan crust

Baked gnocchi with ricotta and marinara sauce

Sweet potato and cauliflower curry cooked with chickpeas

*All served from trays by uniformed staff

Crockery, Cutlery and Tableware £500

In addition to the sample menus provided our team would love to discuss the many more tempting options and variations we have available to suit your taste, theme and budget.

Once you have decided upon a menu choice you will be able to sample the food at your convenience within our kitchens.

TOTALLY D'VINE
DELICIOUS BANQUETS, CANAPÉS, MINI FOODS, BARBECUES, AFTERNOON TEAS AND MORE!



THE TIPIS AT RILEY GREEN



THE TIPIS
AT RILEY GREEN



WE CAN ORGANISE YOUR WEDDING OR EVENT REQUIREMENTS
DOWN TO THE VERY LAST DETAIL USING OUR QUALITY
MARQUEES, BARS, CATERING, STYLING AND PLANNING SERVICES.

FOR MORE DETAILS PLEASE CONTACT US!