

Barretts

AT

CHATSWORTH

M E N U C O L L E C T I O N S



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P A S S I O N , C R E A T I V I T Y , P E R F E C T I O N

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. Ensuring you are involved from the beginning, alongside our **Creative** chefs and event managers, we are there to help you through the whole menu planning process and 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 alongside 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.

C A N A P É S E L E C T I O N S

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 canapés being served alongside a wedding breakfast – if you would like canapés for a reception/event only please contact us for a bespoke quote
5. These canapés 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

Tomato & Red Onion Bruschetta, Basil
Smooth Liver Parfait, Fruit Chutney
Whipped Goat's Cheese, Pickled Radish
Filo Cup of Marinated Duck, Spring Onion and a Plum Dressing Marinated
Tuna with Lime, Black Pepper and Soy
Seared Chilli Beef, Seaweed and Pickled Ginger
Parmesan Shortbreads, Tomato and Black Olive Confit and Basil Pesto
Herb Bruschetta of Smoked Trout Pate, Lemon and Dill
Smoked Salmon and Dill Pancakes with Crème Fraiche
Hand Baked Thyme Oatcakes, soft English Goats Cheese and a Red Onion and Chilli Pickle
Mini Smoked Chicken Caesar Salad
Vegetable Sushi Rolls with Sweet Soy Dipping Sauce
Smoked Salmon on Rye Bread, Fennel, Lemon Balm and Pink Grapefruit
Tuna Sashimi Sushi Rolls, Sweet Soy and Wasabi

Carpaccio of Beef Bruschetta, Watercress and Parmesan
Chicken Liver Parfait, Toasted Brioche with an Onion Jam
Crostini, Black Olive Tapenade, Sun Blushed Tomatoes and Buffalo Mozzarella
Ham Hock, Piccalilli
Prawn Cocktail, Bloody Mary sauce

Select 4 options at
£11.95 per person plus VAT

Select 6 options at
£14.95 per person plus VAT

Select 8 options at
£17.95 per person plus VAT





M E N U C O L L E C T I O N S

HOW IT WORKS – CHOOSE YOUR MENU

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.*

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 we can provide this for you at an additional charge of £15 per person plus vat.

You can then select 2 dishes for each course that would be offered to your guests to pre order before the big day – a full pre order would be required 14 days prior to the wedding day. These dishes will then be adapted to suit any dietary requirements required.

WHAT'S INCLUDED

- White Crockery
- Stainless Steel Cutlery
- 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.

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 this is charged at **£2.50 per person plus VAT.**

C O L L E C T I O N O N E

£53.95 PER PERSON PLUS VAT

S T A R T E R S

- Creamy Potato, Leek and Spinach Soup, Crisp Cheddar Croutons
- Warm Fish Cake, Wilted Greens and Grain Mustard Sauce
- Smooth Chicken Liver Pâté, Crostini and Fruit Chutney
- Heritage Tomato Tart, Glazed Goat's Cheese and Spiced Honey
- Thai Red Chicken Skewers, Asian Slaw and Sweet Chilli Dipping Sauce

M A I N S

- Roast Chicken Supreme, Roast Potatoes, Carrots, Fine Beans, Apricot and Sage Stuffing and Smoked Bacon Gravy
- Slow-Cooked Feather Blade of Beef, Horseradish Mash, Tenderstem, Pancetta, Baby Onions and Red Wine Jus
- Confit Of British Lamb, Rosti Potato, Roasted Roots, Asparagus and Rosemary Jus
- Roast Loin of Pork, Mustard Mash, Apple Compote, Red Cabbage and Shallot Sauce
- Charred Breast of Chicken, Sun Blushed Tomato Arancini, Mediterranean Vegetables and Red Pesto

D E S S E R T S

- Sticky Toffee Pudding, Butterscotch Sauce and Salted Caramel Ice Cream
- Oreo Dark Chocolate Pot, Caramelised Pears
- Porn Star Martini Cheesecake, Passion Fruit Coulis, Raspberries
- Rustic Pavlova, Chantilly Cream and Fresh Berry Compote, Mint Sugar
- Amalfi Lemon Delice and Rosemary Sherbet



C O L L E C T I O N T W O

£57.95 PER PERSON PLUS VAT

S T A R T E R S

- Vine Tomato & Roasted Pepper Soup, Basil Oil,
- Chicken Caesar Salad, Celeriac, Pancetta and Baby Gem Lettuce
- Teriyaki Salmon, Rice Noodles and Pickled Ginger Salad
- Picnic Trio: Chicken Liver Parfait, Red Onion Jam
- Whipped Goats Cheese, Pickled Tomatoes
- Homemade Pork Sausage Roll, Spiced Ketchup
- Parma Ham and Asparagus, Parmesan, Sun-Blushed Tomatoes, Pesto

M A I N S

- Steak & Ale Pie, Buttery Mash, Root Vegetables and Rich Gravy
- Pan-Seared Sea Bass, Parsley Crushed Potatoes, Asparagus and Gremolata
- Honey Glazed Lamb Rump, Dauphinoise Potatoes, Wilted Spinach and Vine Tomatoes
- Fillet Of Pork, Bubble and Squeak, Ratatouille, Sage Jus
- Roast Chicken, Thyme Roasted Potatoes, Tenderstem Broccoli, Shallot and Brandy Cream Sauce

D E S S E R T S

- Classic Treacle Tart, Clotted Cream
- White & Dark Chocolate Brownie, Caramel Sauce, Popcorn and Vanilla Ice Cream
- Black Cherry Frangipane, Rich Almond and Cherry Pastry, Black Cherry and Kirsch Compote
- Panna Cotta With Seasonal Berries and Biscotti
- Apple and Gingerbread Crumble, Vanilla Custard



C O L L E C T I O N T H R E E

£60.95 PER PERSON PLUS VAT

S T A R T E R S

Spiced Butternut Squash Soup,
Cumin Popcorn

King Prawns and White Crab,
Compressed Watermelon, Herb
Crème Fraiche

Asian Duck Salad, Mango, Crispy
Noodles, Coriander and Chili

Pressed Ham Hock and Mature
Cheddar, Crispy Parma Ham,
Branston Pickle Puree

M A I N S

Baked Salmon with Indian Spices,
Jasmine Rice, Asian Greens and Coconut
Chilli Sauce

Roast Sirloin of Beef, Duck Fat Roast
Potatoes, Fine Beans, Yorkshire Pudding
and Rich Roast Gravy

Chicken Ballotine Stuffed with Spinach,
Tomato and Garlic, Creamy Mash,
Truffle Jus

Roast Rump and Confit Lamb,
Rosemary Rosti, Asparagus and Red
Cabbage, Port Wine Jus

D E S S E R T S

Eton Tidy, White Chocolate,
Strawberries

Elderflower and Egg Custard Tart,
Cinnamon Cream

Warm Chocolate Sponge , Malted
Chocolate Sauce, Vanilla Ice Cream

Biscoff Cheesecake with Blackberries



C O L L E C T I O N F O U R

£65.95 PER PERSON PLUS VAT

S T A R T E R S

Seaside Trio:
Mini Fish and Chips
Smoked Salmon Rillettes
King Prawn Mango Cocktail

Seared Beef Carpaccio, Glazed
Beets & Parmesan

Smoked Chicken Salad, Apple and
Celeriac Rémoulade & Mustard Dressing

Sweetcorn Chowder, Maple Bacon

M A I N S

Baked Fillet of Cod With Chorizo,
Roasted Mediterranean Vegetables, Herb
and Preserved Lemon Couscous

Charred Beef Fillet and Confit Shin,
Garlic Fondant Potato, Asparagus and
Truffle Jus

Glazed Duck Breast, Spiced Croquette,
Red Cabbage and Baby Onions

Lamb Rack , Hot Pot Potatoes and
Honeyed Root Vegetables, Fine Beans,
Balsamic Jus

D E S S E R T S

Trio of Desserts:
White and Dark Chocolate Brownie,
Popcorn, Butterscotch Sauce
Passion Fruit and Mango Cheesecake
Brandy Snap Basket, Chantilly Cream
and Berries

Apple Tart Tatin, Caramel Sauce,
Cinnamon Ice Cream

Chocolate Torte, Honeycomb and
Cherry Compote

Crêpe Suzette, Glazed Oranges, Grand
Marnier Syrup and Vanilla Ice Cream



VEGETARIAN AND VEGAN MENUS

STARTERS

- Wild Mushroom Arancini, Truffle Emulsion and Spinach
- Pickled Tomatoes, Charred Ciabatta, Mozzarella and Tomato Tapenade
- Goat’s Cheese Crostini, Vegetable Crisps and Honey Dressing
- Charred Halloumi, Roasted Sweet Peppers and Red Pesto
- Chipotle-Spiced Cauliflower Taco, Corn Slaw and Chimichurri

MAINS

- Crispy Paneer, Bombay Potatoes, Tandoori Carrot, Ginger and Chili Greens, And Spiced Coconut Cream
- Pumpkin, Spinach and Lentil Strudel, Tarragon Jus
- Vegetarian Paella Arancini, Borlotti Beans, Garlic and Tomato Compote
- Teriyaki Marinated Tofu, Asian Greens, Fried Rice and Miso Dressing
- Forest Mushroom and Asparagus Tart, Glazed Shallot, Red Wine and Thyme Syrup



F O R T H E L I T T L E O N E S

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) at **£19.95 per person** plus VAT
4. **Not So Little** (8-12yrs) at **£24.95 per person** plus VAT
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

M E N U 2

- Fresh Fruit Selection
- Fish Fingers, Chips and Peas with Ketchup
- Ice Cream Sundae

M E N U 3

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

P I M P Y O U R M E N U

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.

C H E E S E

Platters of English and Continental Cheeses served with Artisan Biscuits, Sweet Grapes and Homemade Chutney.
£8.95 per person plus VAT

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
- £7.95 per person** plus VAT

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.
- £7.95 per person** plus VAT

A L I T T L E
S O M E T H I N G F O R L A T E R

HOW IT WORKS

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

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

- 1 option at £9.95 per person plus VAT
2 options at £15.95 per person plus VAT
3 options at £20.95 per person plus VAT

STREET FOOD

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

Fajita – Spicy Chicken, Sweet Peppers 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

- 1 option at £14.95 per person plus VAT
2 options at £20.95 per person plus VAT

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

- 1 option at £14.95 per person plus VAT
2 option at £18.95 per person plus VAT
3 options at £22.95 per person plus VAT

CHEESE BOARD

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

Menu at £12.95 per person plus VAT

*You can add Homemade Pate, Dinky Pork Pies, Carved Honey Baked Ham at £5.95 per person plus VAT

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 at £7.95 per person plus VAT



LET'S HAVE
A LITTLE TIPPLE

These drinks packages have been created to give you the flexibility to select drinks to be served during the day.

PACKAGE 2

2 reception drinks (Beers and Prosecco)
2 glasses of House wine (Red or White)
1 glass of Prosecco for the toasts
£26.95 per person plus VAT

PACKAGE 4

2 reception drinks (Beers and Prosecco)
2 glass of Prosecco or 2 Beers per person (50/50 split on each table)
1 glass of Prosecco for the toasts
£30.50 per person plus VAT

PACKAGE 1

1 reception drink (Beers and Prosecco)
2 glasses of house wine (Red or White)
1 Glass of Prosecco for the toasts
£22.95 per person plus VAT

PACKAGE 3

2 reception drinks (Prosecco and Beers)
Half a bottle of House wine (Red, White and Rose)
1 glass of Prosecco for the toasts
£28.95 per person plus VAT

PACKAGE 5

2 reception drinks (Beers and Prosecco)
½ a bottle of House wine (Red, White and Rose)
1 glass of Champagne for the toasts
£34.00 per person plus VAT

RECEPTION
DRINK UPGRADES

Kir Royale
Bellini
Mulled Wine
£1.50 supplement per person plus VAT

Pimm's
Aperol Spritz
Gin and Tonic
£2.50 supplement per person plus VAT

Cocktail
His and Hers (select 1 Shaken and 1 Stirred from the list)
£4.00 per person plus VAT
Champagne upgrade at £7.00 per glass plus VAT

SOFT DRINKS
PACKAGE

2 reception Mocktails
2 Soft drinks per person served to the table garnished with fruits and berries
1 Glass Nosecco for the toasts
£16.95 per person plus VAT

COCKTAIL HOUR

Why not impress your guests with a Cocktail after dinner and really get the party started.

At £7.50 per cocktail plus VAT
Select one cocktail from each section to be served to all your guests in the cocktail hour following the meal or for your drink's reception.

SHAKEN

Porn Star Martini
Espresso Martini
French Martini
Cosmopolitan
Amaretto Sour

STIRRED

Mojito
Bramble
Margarita
Moscow Mule
Old Fashioned

MOCKTAIL

Pina Colada
Peach Sunrise
Virgin Mojito
Blackberry and Mint Julep



T A S T I N G S E S S I O N S

We provide a complimentary tasting session for our Happy Couples.

We have an online booking system which allows you to see all our availability and to book a date and time that works for you. We will send you a link to this when the dates are released that are in the time frame for your wedding date. These are typically Tuesday, Wednesday or Thursday.

Our kitchens are closed for tastings on Mondays and Fridays. 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 the wedding season. 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 from the collections in the menu brochure for the session and we will provide 1 of each of these dishes for you to share.

If you have any questions about the tasting sessions, please don't hesitate to contact us.

These are held at our tasting suites at our premises in Stockport –

*Unit 9,
Avondale Road
Industrial Estate,
Avondale Road,
Cheadle Heath,
SK3 0UD.*



Barretts

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