



WEDDING MENUS

CANAPÉ MENU

£16.95 (PLUS VAT)

CHOOSE THREE

Sesame pork toasts & soy pickled cucumber

Goats cheese, piquillo pepper & pine nut tartlets (V)

Smoked mackerel & chive crème fraiche crostini

Tandoori pork belly bites (GF)

Watermelon, burrata and aged balsamic (GF/V)

Salt & Pepper sui mai with Malaysian hot sauce

Lamb keema vol au vent

Roasted squash arancini garden herb aioli

Thai fish cakes with sweet chili dip

Honey roasted chorizo picante

Roasted red pepper salsa, guacamole corn taco (VE)

Bocconcini, basil tomato caprese skewers (V)

Sweet potato, sunblush tomato avocado bites (VE)

Mini duck spring rolls with hoi sin dip

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.



WEDDING BREAKFAST

WEDDING BREAKFAST MENU A

£43.50 PER PERSON PLUS VAT

STARTER

CHOOSE ONE

Heritage tomato salad with bocconcini mozzarella pearls basil and balsamic

(VE option available)

Wild mushroom and asparagus soup finished with truffle infused oil and bread roll and butter

Smoked chicken Caesar salad with Manchego cheese crispy bacon bits
and croutons

MAIN

CHOOSE ONE

Pan roasted lemon and thyme chicken supreme, asparagus sunblush tomatoes,
garlic butter and polenta

Slow roasted pork belly, potato rosti, and carrot puree with green beans and
cider jus

Moroccan spiced cauliflower steak, vegetable cous cous & harissa ketchup (VE)

DESSERT

CHOOSE ONE

Sticky toffee pudding, butter scotch sauce & vanilla pod ice cream.

Raspberry Eton mess, crushed meringue, raspberry gel, Chantilly cream,
mint, freeze dried raspberries & sorbet

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.

WEDDING BREAKFAST MENU B

£49.50 PER PERSON PLUS VAT

STARTER

CHOOSE ONE

Hot smoked salmon water cress salad with ribbons of cucumber and chili
honey dressing

Chicken and apricot terrine with tomato chutney and croutes

Tomato and avocado bruschetta with rocket salad and aged balsamic glaze

MAIN

CHOOSE ONE

Pan roasted chicken supreme, garlic roasted new potatoes, crushed root vegetables,
tender stem broccoli and truffle jus (GF)

Grilled Cajun spiced hispi cabbage steak, chimichurri lentils & maple tahini (VE) (GF)

Sea bass fillet, tomato olive and caper salsa, saffron potatoes & grilled asparagus

DESSERT

CHOOSE ONE

Frangipani Tart pear puree flaked almonds with vanilla mascarpone

Chocolate and caramel brownie with vanilla ice cream

ADDITIONAL MAIN COURSES- £8 SUPPLEMENT

Lamb rump with green beans & truffle infused dauphinoise port wine sauce

Braised beef feather blade with parsnip puree, tender stem broccoli & red wine jus

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.

BUFFET MENU

£32.50 PER PERSON PLUS VAT

CHOOSE ONE

(Additional dish £9.50pp)

Reader homemade lamb scouse, pickled cabbage & crusty bread

Spanish pork and chorizo white bean and red pepper stew served with cocoa bread

House chicken curry or sweet potato, coconut basmati Rice, naan bread & mango chutney

Slow cooked beef chilli, basmati rice, sour cream, guacamole & nachos

Wild mushroom bourguignon, pickled red onion & roasted herb new potatoes. (VE)

Moroccan chicken or vegetable tagine, cous-cous & flat breads

Meatball ragu penne pasta with parmesan and garlic bread

CHOOSE TWO

Garlic and herb OR sweet chili chicken wings

Indian snack selection bhaji, samosa & pakoras

BBQ pork ribs

Mac & cheese bites

Vegetable spring rolls with sweet chili dipping sauce

CHOOSE ONE

(Additional dish £3.00pp)

Rosemary fries

Salt & pepper fries

Truffle and parmesan fries

Potato wedges

CHOOSE TWO

Greek potato salad (v)

Moroccan cous-cous salad (ve)

Zucchini rocket & parmesan salad (v)

Thai sesame salad toasted cashew nuts

Reader house coleslaw

Sunblush tomato orzo pesto pasta salad

Garden house salad citrus dressing

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.

BBQ MENU A

£37.50 PER PERSON PLUS VAT

Salt & pepper chicken skewers

Halloumi and pepper skewers

3oz reader recipe beef burger with cheese

Cumberland thick link sausage

Vegan quarter pounder burger with brioche style bun

CHOOSE TWO

Heritage tomato and basil salad (ve)

Greek potato salad

Garden house salad citrus dressing

Caesar salad

CHOOSE ONE

Rosemary salted fries

Seasoned potato wedges

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.

BBQ MENU B

£49.50 PER PERSON PLUS VAT

Sirloin minute steaks or sweet chill beef skewers

Cajun chicken fillet sizzlers

Reader recipe beef burger and cheese

Halloumi and pepper skewers

Plant based vegan kofta

Plant based vegan quarter pounder with brioche style bun

CHOOSE TWO

Heritage tomato and basil salad (ve)

Greek potato salad

Garden house salad citrus dressing

Caesar salad

CHOOSE ONE

Rosemary salted fries

Seasoned potato wedges

Parmesan and truffle fries

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.

CHILDREN'S MENU

2 COURSES £14.50

3 COURSES £17.50

STARTER

Cheesy garlic bread (V)

Veggie sticks and hummus (VE)

Mozzarella sticks and ketchup (V)

MAIN

Chicken strips, fries and ketchup

Mac and cheese and garlic bread (V)

Fish fingers, fries and peas or beans

Mini chicken or mini beef burger and fries

Ratatouille stuffed potato skin with green salad and fries (VE)

DESSERT

Watermelon and strawberry kebabs

Waffle, ice cream marshmallows with chocolate sauce

Tub of Cheshire Farm ice cream

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.



FAMILY SHARING MENUS

MOROCCAN STYLE

£39.50 (PLUS VAT)

Chicken tagine or Lamb (£3 supplement)

Vegetable tagine

Garlic and herb marinated chicken skewers

Lamb koftas and plant based vegan koftas

Harissa spiced vegetable skewers

Mezze platter of olives, hummus, baba

ghanoush and warm pitta bread

Falafel with garlic yoghurt dip

Cous cous salad

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.

SPANISH STYLE

£39.50 (PLUS VAT)

Albondigas beef and pork meatballs

Patats bravas with aioli

Chorizo al vino

Spinach and goats cheese croquettes

Padron peppers

Pan con tomate

Gordal olives and manchego cheese

Ensalada de garbanzos

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.

GREEK STYLE

£39.50 (PLUS VAT)

Moussaka

Spiced lamb meatballs

Halloumi kebabs

Briam –aubergines, courgettes, peppers,

tomatoes

and onions with garlic and herbs

Hummous, Tzatziki and tahini with Greek bread

Rice

Herb roasted potatoes

Greek potato salad

Olives

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.

ITALIAN STYLE

£38.50 (PLUS VAT)

Beef lasagna or vegetable lasagna

Caprese salad

Antipasti

(cured meats, cheeses, artichokes and olives)

Focaccia olive oil and balsamic

Tomato bruschetta

Roasted vegetables and balsamic glaze

Tiramisu

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.

ICE CREAM TRIKE

£6.95 PER PERSON (PLUS VAT)

Choose three flavours of our delicious
Cheshire Farm Ice Cream served from our Trike.

Served with:

Cones

Tubs

Flakes

Fudge

Sprinkles

Sauce

**All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other
allergens.**

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.

r The
Reader

EVENING FOOD

EVENING BBQ

£25 PER PERSON (PLUS VAT)

3oz Reader recipe beef burger with cheese

Cumberland thick link sausage

Vegan quarter pounder burger

Garlic and herb vegetable skewers

CHOOSE ONE

Heritage tomato and basil salad (ve)

Greek potato salad

Garden house salad citrus dressing

Caesar salad

CHOOSE ONE

Rosemary salted fries

Seasoned potato wedges

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.

LIGHT BITES

£15.95 (PLUS VAT)

CHOOSE THREE

Mini fish & chip cones

Mini Beef Sliders

Mini chicken sliders

Mini falafel sliders (VE)

Margherita pizza (V)

Pepperoni pizza

Chip Butties

Sausage or Bacon barm

Rosemary Salted Fries (VE)

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.