

# RW Bespoke Events



Menus that mean business!

Office and Boardroom Dining Collection

RW Bespoke Events Ltd, Tel: 0161 273 3469 email: [info@rwbespoke.com](mailto:info@rwbespoke.com)

All prices quoted are subject to VAT at the current rate

## Canapes:

### Menu 1

Salmon and Haddock Fishcake  
With Lime and Sour Cream

Tiny Cottage Pie with Cheddar Mash

Parma Ham with Dijon Butter and Dill Pickle

Crayfish with Minted Mango Salsa

Minted Pea and Goats Cheese Bruschetta (V)

£6.95 per person

### Menu 2

King Prawn Spoons  
with Thai Green Chilli Sauce

Little Lamb Wellington

Chicken Liver Parfait with Caramelised Red Onion  
on Walnut Toast

Smoked Salmon and Trout Mille Feuille

Mature Stilton on Pumpernickel  
with Fresh Fig (V)

Parmesan and Rosemary Shortbreads  
with Roasted Cherry Tomato and Feta (V)

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Lemon Tartlets and Little Chocolate Cheesecake

£9.50 per person

## Breakfast:

### "The Alarm Call"

Bacon Lettuce and Tomato Bap  
with Mayonnaise  
or  
Cumberland Sausage Bap  
with Onion

£3.50 per person

### "Early Start"

Warm Croissants, Danish Pastries and Muffins  
Marmalades and Preserves

Platter of Prepared Fruits with Natural Yoghurt and Honey

£4.95 per person

### "Full English" - buffet service

Scrambled Egg, Cumberland Sausage, Bury Black Pudding  
Smoked Bacon, Button Mushrooms, Grilled Tomatoes  
Potato Scone

Soft Breakfast Rolls, Preserves

£7.50 per person

### Additional - per person

Selection of cereals/museli	£1.95
Platter of continental meats and cheeses	£4.95
Tea or Coffee	£1.00
Tea, Coffee and Danish Pastries	£2.95

## Finger Buffets:

### "Simply Sandwiches"

Selection of Sandwiches on Sliced White and Brown

*Egg Mayonnaise with Mustard Cress (v)*

*Cheshire Cheese, Lambs Lettuce and Pickle (v)*

*Tuna Mayonnaise with Red Onion and Sweet Peppers*

*Cheshire Ham Salad*

£2.65 per person

### "Sandwiches Plus..."

Selection of Sandwiches on Focaccia and Wraps

*Egg Mayonnaise with Mustard Cress (v)*

*Cheshire Cheese, Lambs Lettuce and Pickle (v)*

*Tuna Mayonnaise with Red Onion and Sweet Peppers*

*Cheshire Ham Salad*

Tortilla Chips with Guacamole and Salsa

Fresh Fruit Platter with Natural Yoghurt and Honey

£5.50 per person

### "Light Bite"

Selection of Sandwiches on Granary, Focaccia and Wraps

*Egg Mayonnaise with Mustard Cress (v)*

*Cheshire Cheese, Lambs Lettuce and Pickle (v)*

*Tuna Mayonnaise with Red Onion and Sweet Peppers*

*Cheshire Ham Salad*

Poached Salmon and Leek Quiche

Skewered Chicken Tikka with Mango Chutney

Chargrilled Mediterranean Vegetable Bruschetta with Pesto (v)

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Little Fruit Pavlovas

£7.95 per person

### "Slightly Substantial"

Selection of Sandwiches on Granary, Focaccia and Wraps

*Egg Mayonnaise with Mustard Cress (v)*

*Cheshire Cheese, Lambs Lettuce and Pickle (v)*

*Poached Salmon with Dill Mayonnaise*

*Lemon Chicken with Cucumber and Mayonnaise*

Prawn Cocktail Bruschetta with Rocket

Cumin Scented Lamb Kofta Sticks, Minted Yoghurt Dip

Spring Onion, Pea and Ricotta Tart (v)

Vegetable Spring Rolls with Chilli Dip (v)

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Chocolate Fudge Brownies and Little Lemon Tarts

£10.75 per person

### "The Full Temptation"

Dill Scones with Smoked Trout and Horseradish

Chicken Caesar Salad Wraps

Egg Mayonnaise and Mustard Cress Wraps (v)

Butterfly King Prawns in Japanese Breadcrumbs with Mirin Dipping Sauce

Goats Cheese and Caramelised Red Onion Tarts (v)

Brochette of Beef Fillet with a Sesame Soy Glaze

Chargrilled Mediterranean Vegetable Bruschetta with Pesto (v)

Herbed Pitta Crisps with Garlic and Thyme, Sour Cream Dip (v)

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Fresh Fruit Platter with Natural Yoghurt and Honey

Individual Chocolate and Almond Profiteroles

£15.95 per person

## Fork Buffet

### "Trendy Traditional"

Lancashire Hot Pot with Braised Red Cabbage

Chestnut and Mushroom Wellington (v)

Warm New Potatoes

Mixed Green Salad

Cherry Tomatoes and Green Bean Salad with Mint, Garlic and Balsamic

Rustic Farmhouse Breads

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Lemon Tart with Chocolate Crackles

£15.95 per person

### "Light Lunchtime Lift"

Dressed Poached Salmon with Chervil Mayonnaise

Honey Roast Cheshire Ham with Piccalilli

Goats Cheese and Sweet Pepper Quiche (v)

Mixed Green Salad

New Potato Salad with Chives and Red Onion

Coleslaw with Red Apple

Rustic Farmhouse Breads

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Eton Mess with Red Fruit Coulis

£18.95 per person

### "The Classic Carvery"

Roast Loin of Gammon with a Honey and Mustard Glaze

Roast Leg of Lamb with an Apple and Mint Jelly

Dressed Whole Poached Salmon with a Chervil Mayonnaise

Piedmontes Peppers stuffed with Plum Tomato and Mozzarella,  
Pesto Dressing (v)

Roasted Potatoes

Roasted Root Vegetables

Classic Caesar Salad

Cherry Tomatoes and Green Bean Salad with Mint, Garlic and Balsamic

Rustic Farmhouse Breads

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Apple and Frangipan Tart with Warm Caramel Sauce

£21.95 per person

### "Herbs and Spices"

Thai Green Chicken Curry with Mange Tout on Fragrant Rice

Marinated Tuna on Chilli Lime and Coriander Noodles

Moroccan Vegetable Tagine with Olive and Parley Cous Cous (v)

Flat Bread, Poppadums and Mango Chutney

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Raspberry Crème Brulee with a Ginger Snap

£17.50 per person

## Bowl Food

Bowl Food is a unique food service style that comprises of delicious mini main courses and desserts that can easily be eaten with a fork or spoon and served in white china rice bowls. Bowl food is served from trays by waiting staff circulating amongst your guests.

Queuing at buffets is a thing of the past !

## Hot Bowls

Bangers and Mash with Onion Gravy  
Thai Green Chicken Curry with Mange Tout on Fragrant Rice  
Seared Tuna on Chilli, Lime and Coriander Noodles  
Cod with Parsley Sauce on Spring Onion Mash  
Mushroom Ragout on Chive Mash (v)  
Pan Fried Gnocchi with Asparagus, Sun Blush Tomatoes, Parmesan Cream (v)  
Lancashire Hot Pot with Braised Red Cabbage

## Salad Bowls

Chicken Caesar Salad  
Confit Duck with a Beetroot, Tomato and Shallot Salad  
Poached Salmon with Asparagus on New Potato Salad with Red Onion  
Smoked Trout and Orange Salad with Raspberry Vinaigrette  
Fresh Beetroot and Goats Cheese Salad with Capers  
Chargrilled Vegetable, Halloumi and Rocket Salad

## Dessert Bowls

Jam Sponge with a Dash of Custard  
Eton Mess  
Strawberries with Whipped Cream and a Shortbread Biscuit

Choose Four Bowls £14.50 per person  
Choose Five Bowls £16.25 per person

## Formal Meals

### Option 1

Minted Pea Soup with Toasted Sippits

*Baskets of Flavoured Breads*

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Roast Loin of Gammon with a Honey and Mustard Glaze  
on Spring Onion Mash with French Beans and Glazed Carrots

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Vanilla Pannacotta with Rhubarb Compote

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Coffee, Tea and Sweetmeats

£25.00 per person

### Option 2

Chicken Liver Parfait with Crispy Pancetta, Red Onion Marmalade  
and Toasted Brioche

*Baskets of Flavoured Breads*

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Chargrilled Fillet of Salmon on a Warm Salad of Roasted Fennel,  
Green Beans and New Potatoes  
Chervil Hollandaise

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Classic Lemon Tart with Chocolate Crackles

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Coffee, Tea and Sweetmeats

£27.00 per person

### Option 3

Warm Tomato and Smoked Applewood Cheddar Tart  
on Rocket with Balsamic

*Baskets of Flavoured Breads*

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Lemon and Tarragon Roasted Chicken  
on Crushed New Potatoes, Mediterranean Vegetables  
Red Pesto Dressing

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Raspberry Crème Brulee with Caramel Shortbread

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Coffee, Tea and Sweetmeats

£29.00 per person

### Option 4

Smoked Salmon and Trout Terrine  
with Horseradish and Chive Crème Fraiche

*Baskets of Flavoured Breads*

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Roast Loin of Lamb with a Herb Crust on a Potato and Celeriac Rosti  
Hot Pot of Market Vegetables  
Light Rosemary Jus

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“Pear Belle Helene”  
Poached Pear with a Shot of Honey and Vanilla Ice Cream and Warm  
Chocolate Sauce

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Coffee, Tea and Sweetmeats

£32.00 per person

## Option 5

Roasted Artichoke, Asparagus and Sun Blush Tomato Salad  
with Shaved Parmesan and Herb Croutons

*Baskets of Flavoured Breads*

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Fillet of Beef on Horseradish Mash with a Pink Peppercorn Sauce  
Glazed Carrots, Broad and French Beans

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"Trio of Desserts"

Lemon Tart with Chocolate Crackles  
Chocolate Ganache Cup  
Raspberry Mousse

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Coffee, Tea and Sweetmeats

£34.50 per person

## Wines:

White -

Villa Rosa Sauvignon Blanc	£12.50 per bottle
Pinot Grigio San Antonio	£13.50
Viognier - Vin de Pays d'Oc - Rothschild	£14.75
Brown Brothers Everton White	£15.95
Rothschild 'Mapa' Chardonnay	£18.50

Red -

Villa Rosa Merlot	£12.50 per bottle
Rocheberg Shiraz	£13.50
Cotes du Rhone AC - Auguste Bessac	£14.50
Brown Brothers Everton Red	£15.95
Mouton Cadet	£21.50

and finally....

Tea and Coffee	£1.00 per person
Tea, Coffee and Biscuits	£1.50 per person
Tea, Coffee and Danish Pastries	£2.95 per person

Orange Juice	£2.50 per litre
Mineral Water	£2.00 per bottle
Organic/Pressed Juices	£4.95 per litre

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