



DELAMERE
MANOR

CATERING

Catering Reinvented



DELAMERE MANOR

When you choose Delamere Manor for your Cheshire wedding venue, the stunning Manor house, beautiful guest suites and exceptional grounds become exclusively yours for the most important and special day of your life. In fact, Delamere Manor is one of the North West's most spectacular exclusive use wedding venues.



DELAMERE MANOR
Wedding Catering

A B O U T

Hella

WE'RE CHEEKY CHILLI *CATERING REINVENTED*

At Cheeky Chilli we understand how important your wedding day is, that's why our experienced, professional and knowledgeable team plan to perfection!

Over the past seven years our reputation has established us as the recommended caterers at Delamere Manor. Our detail-oriented approach has also earned us the title of North West Caterers of the Year at The English Wedding Awards in 2016, 2017 and 2018.

All of our menus have been designed by our talented and experienced team of chefs and are served to the highest standards by Delamere Manor's in-house team.

So whether you're planning an indulgent Wedding Breakfast or you're thinking of something with a little wow, we will create a bespoke experience that will turn into your precious memories for life.

Thank you for choosing Cheeky Chilli, we're proud to be a part of your day.

Bon Appétit!



CANAPÉ MENU



CANAPÉS

SPOON CANAPES

Pan-Fried Halloumi Cheese with Butternut Squash Risotto with Balsamic Glaze (*v*)
Courgette & Halloumi Fritters with Greek Yoghurt & Dill (*v*)
Sea bass & Scallops Risotto with Tomato & Baby Capers
Thai Fish Cakes with Chilli & Lime Dip
Seared Halloumi & a refreshing Mango & Vegetable Salad (*v*)
Belly Pork with Sweet Soy Sauce
Macaroni Cheese Bites (*v*)
Carrot & Coconut Falafel with Sambal (*vg*)
Roasted Butternut Squash, Feta Cheese & Pine Kernel Lasagne bites (*v*)
Cauliflower Pakora, Vegan Yoghurt, Fresh Mint & Cucumber (*vg*)
Cajun Blackened King Prawns with Bayou Dipping Sauce

HOT CANAPES

Satay Chicken Skewers with Peanut & Chilli Dressing
Cajun Blacken Chicken Quesadilla with Guacamole
Thai Peppered Beef Skewers with Indonesian Dip
Oriental Vegetable Spring Rolls (*v*)
Honey Roasted Mini Bangers
BBQ Pulled Pork Quesadilla with Guacamole
Goats Cheese Arancini with a Tomato & Basil Sauce (*v*)
Chorizo Cheese Croquettes with Avocado Aioli
Mini Chicken Burgers with Lime Mayo
Mini Beef Burgers with Burger Sauce
Mini Vegetable Burger (*vg*)

COLD CANAPES

Ham Hock served with Mustard Pickle
Red Lentil & Sweet Potato Pate on Melba Toast, Red Pepper and Tomato Chutney (*vg*)
Pork Rillettes with Cumberland jam on Melba Toast
Goats Cheese Tartlets (*v*)
Roast Beef en Croute with Horseradish Cream
Tomato, Caper & Basil Bruschetta (*vg*)
Smoked Salmon & Cream Cheese

SHOT SELECTION

Southern Fried Chicken Strips with Celery & Blue Cheese Dip
Halloumi Fries with Honey (*v*)
Sweet Potato Fries with Blue Cheese Dip (*v*)
Soup Shot (*vg*)

PAIRING SELECTION

(Additional £2.00 supplement per person of Pairing Canapes)

Mini Beef Tacos with Mini Margarita
Mini Fish & Chips with Mini Real Ales
Mini Steak & Ale Pie with Mini Guinness
Thai Peppered Beef Skewer with Mini Chang Beer
Mexican Shrimp Tacos with Shots of Tequila

*Small indulgent bites to whet the appetite.
Enjoy a choice off:*

*Five Canapes - ½ an hour - £11.00 per person
Five Canapes - 1 hour - £14.00 per person*



THREE COURSE MENUS

*The perfect accompaniment to your big day.
With a wide variety of packages and styles available, mix and match to create your perfect menu.
Cheeky Chilli can be as individual as you are if it's not on the menu just ask!*

MENU ONE

£45 PER PERSON

STARTERS

- Leek and Potato Soup** *Served with Warm Bread (v) (vg)*
- Cajun Blackened Chicken Caesar Salad** *with Garlic croutons and shaved Parmesan*
- Smoked Haddock Fish Cake** *with Spring Onion, Potato Salad and Pea Salsa*
- Crumbled Goats Cheese** *with Toasted Walnuts, Honey & French Mustard Dressing
set on a Rocket & Watercress Salad (v)*

MAIN COURSE

- Chicken Breast** *Stuffed with Sun Blushed Tomato & Basil with Herb Potato,
Carrot Puree, Longstem Broccoli and Pinot Grigio Jus (gf)*
- Seared Cod** *set on summer Succotash (Corn, Peas, Tomato and Potato)
Fine Beans and Split Chive Cream (gf)*
- Pork Fillet** *Sautéed with mixed Peppercorns, Wild Mushrooms & White Wine Cream
with a Mustard and Chive Mash, Fine Beans and Heritage Carrots (gf)*
- Roasted Root Vegetable Pie** *with Squash, Lentils, Celeriac Mash and Greens (vg)*

DESSERTS

- Lemon Tart** *with Clotted Cream and Berry Coulis*
- Rich Chocolate Cheesecake** *with Raspberry Coulis*
- Pavlova** *with Berries and Whipped Cream (gf)*
- Chocolate Brownie** *with Chocolate Sauce*

Tea, Coffee and Mints - £3.00

All our Menus only include 1 Starter, 1 Main Course and 1 Dessert for all your guests (Dietary menus are separate). If you wish to offer a choice of Menu to your guests, which a pre order is required for an additional cost of £5.00 Per Person, Per Course, we are only able to offer a MAX of 3 dishes per course which does have to include a Dietary dish.

All prices are subject to VAT

THREE COURSE MENUS

MENU TWO

£49 PER PERSON

STARTERS

- Chilli Glazed Pork Belly** *with Crispy Rice Bon-Bon and Asian Slaw*
Pan-Fried Halloumi & Red Pepper Salad *served with Honey Mustard Dressing (v)*
Thai Peppered Beef Salad *with Indonesian Soy Dipping Sauce*
Three Mushroom Crostini Shiitake *Oyster and Chestnut Mushrooms,
Virgin Olive oil, Garlic and Sourdough Bread (vg)*

MAIN COURSE

- Peppered Sirloin Steak** *with Peppercorn Cream, Hand Cut Chips,
grilled Vine Tomato and Baby Carrots (gf)*
Seared Salmon *Sun-Blushed Tomato and Pea Mash, Asparagus, lemon and Chive Butter (gf)*
Harissa Cauliflower *Chickpea Tagine, Honey Yogurt and Pomegranates
with Fresh Coriander (v) (gf)*
Roasted Lamb Rump *Minted Pea Puree, Dauphinoise Potatoes,
Heritage Carrots and Red Wine Jus (gf)*

DESSERTS

- Trio of Desserts** - *Chocolate Salted Caramel Pot, White Profiteroles, Eton Mess*
Sticky Toffee Pudding *with Toffee Sauce (gf) (vg)*
Baileys Cheesecake *with White Chocolate Sauce*
Banoffee Pie *with Toffee Sauce*

Tea, Coffee and Mints - £3.00

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THREE COURSE MENUS

MENU THREE

£53 PER PERSON

STARTERS

Thai Mixed Appetizer *Chicken Satay, Duck Spring Roll and Thai Fish Cakes with Peanut Sauce, Cucumber and Chilli Sauce*

Ham Hock *with Minted Pea Salsa, Crackling, Apple Puree and Salad (gf)*

Roasted Beet and Lime Cauliflower Taco *Cilantro Slaw & Salsa (vg)*

Seafood Cannelloni Lobster Bisque *Parmigiano and Basil Crips*

MAIN COURSE

Trio of Lamb *Herb Crusted Cutlet, Mint Glazed Rump and Confit of Lamb served with Dauphinoise Potatoes, Honey Roasted Carrots, Pea Puree & Red Wine Jus*

Fillet of Beef *with Fondant Potato, Seasonal Vegetables and a Rich Madeira Sauce*

Spiced Roasted Squash *with warm Hummus Puree, Puffed Rice, Sun Blushed Tomato Dressing and Micro Watercress (vg) (v) (gf)*

Seabass *stuffed with Crabmeat wrapped in Parma Ham, served with Wilted Spinach, Pea Risotto and a Light Fish Jus*

DESSERTS

Trio of Dessert - *Milk Chocolate Honeycomb Torte, Lemon Cheesecake and Sticky Toffee Pudding*

Lemon Meringue Pie *with Raspberry Coulis*

Dark Chocolate Truffle Torte *with Cherry Compote*

Apple Crumble Tart *with Apple Compote (vg) (gf)*

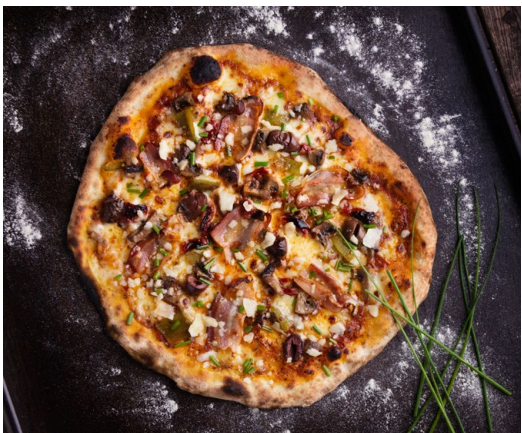
Tea, Coffee and Mints - £3.00

Children's Menu is available at £25.00 per child

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TRAY SERVICE MENU



THE MED TRAY SERVICE

1 OPTION - £11.00 + VAT

2 OPTIONS - £14.00 + VAT

3 OPTIONS - £17.00 + VAT

HOT BATCH MENU

Pork Sausage *with Tomato Chutney*
Chunky Chips *with Sea Salt, Vinegar and Ketchup*
Vegan Cheese & Caramelised Onion Ciabatta *(vg)*

PIZZA

Margherita *Tomato, Mozzarella & Fresh Basil,*
Pepperoni *Tomato, Pepperoni, Onion & Wild Rocket*
Vegetarian *Tomato, Feta, Courgette & Olives,*
BBQ Chicken *Mozzarella & Red Onion*

NEW YORKER

Mini Sliders
Beef Burger with Cheese, Pickle & Burger Sauce,
Halloumi Burger, Cajun Chicken with Lime Mayo
Southern Fried Chicken Strips
with Sweet Potato Fries

GYROS

Marinated Chicken
Grilled Halloumi Cheese
Shredded Salad
Red cabbage
Skin on fries
Tzatziki sauce, Garlic sauce, Hot Sauce

ENGLISH TAKEAWAY

Cones of Crispy Battered Fish and Chunky Chips
Cones of Chunky Chips with Sea Salt

DIRTY FRIES STATION

Seasoned Fries *(vg)*
Dirty Fries
(Crispy Bacon, Cheese, Spring Onion, Pepper)
Salt & Pepper Fries
Halloumi Fries *with Honey*
Assorted Toppings -
Mayonnaise, Gravy or Grated Cheese

EVENING MENU



STREET FOOD

THAI

£23.00 per person.

Pad Thai Chicken Noodles (*gf*)
Chicken Massaman Curry *with Sticky Rice*
Thai Peppered Beef Skewers
Sticky Pork Skewers

JAPANESE

£23.00 per person.

Katsu Chicken Curry *with Sticky Rice*
Edamame *Sprinkled with sea salt & spring onion (vg)*
Crispy tail-on prawns *drizzled with tonkatsu sauce*
Fried chicken *tossed in a tasty sweet & spicy*

KEBABS

£23.00 per person.

Marinated Chicken
Slow Cooked Lamb
Flatbreads
Tzatziki, Garlic Sauce, Chilli Sauce
Greek Salad

PORK

£23.00 per person.

Sliced Pork *with Soft Baps*
Chilli Glazed Tofu *with Soft Baps (vg)*
Chilli Glazed Pork Belly wraps *with Asian Slaw*
and Shredded Lettuce
Sage & Onion Stuffing
Crackling
Coleslaw (vg)
Tomato and Red Onion Salad (vg)
Honey Mustard New Potatoes (v)



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HELPFUL INFORMATION

BOOKING

Upon Confirmation and a Deposit secured date with Delamere Manor and Cheeky Chilli, we will invited you for a Complementary Taster Session, where you and your partner can come along an sample our Dishes, see our Presentation and meet our Team, we will be there to answer any questions that you may have.

Tasting Session are held at Delamere Manor and are Subject to availability.

Tasting sessions are exclusively for 2 guests only.

Tasting Session includes - 2 Starters, 2 Main Courses and 2 Desserts.

ADDITIONAL INFORMATION

Please note - Cheeky Chilli add an additional cost of staffing on to an Event/Wedding booking of Numbers of 60 Adults or Below.

Events/Weddings with Minimum orders i.e. Canapes Service or Evening Food Service only we do add an additional costing of Staffing

DEPOSIT & PAYMENTS

To secure your date and confirm our services, a £500.00 deposit is payable, which will be taken off your overall final invoice. Your deposit is non refundable.

Final Payment is required a Minimum of fourteen days prior to your date, which will be calculated upon the current guest numbers. A post-event invoice will be drawn up and any amendments made accordingly.

ALLERGY & DIETARY

All of our dishes are handmade by experienced chefs, meaning they can be easily adapted to suit specific dietary requirements such as veganism, dairy and gluten intolerance, nut allergies, diabetes and pregnancy restrictions. Although we do not operate from a free-from kitchen, we can adapt our dishes to create a free-from menu by controlling the ingredients we use.

Cheeky Chilli Preparation Kitchen operates at a 5 Star Food Hygiene Rating.



FEATURES

VOGUE / HELLO
/ OK MAG /
WIRRAL LIFE /
CHESHIRE LIFE

TESTIMONIALS

“ We used Cheeky Chilli for our wedding back in July. From start to finish their service was 5* plus! The food on the day was perfect and loads of our guests commented on just how fab it was. As my husband and I arrived after the canapés had been served they left a plate on the top table for us. Highly recommend. ”

- Kim Joyce -

“ We choose Cheeky Chilli to cater for our wedding as we didn't want the usual roast style sit down wedding breakfast and we were completely spoilt for choice. We ended up with a tapas / street food style banquet and we couldn't have hoped for more it was delicious! The staff on the day were outstanding. Thank you so much for listening and delivering. ”

- Leanne Moore -



/cheekychillievents



@Cheeky_Chilli



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