



*The Cheshire Dining Experience*

# WEDDING BROCHURE



DELAMERE  
MANOR



## Bespoke

### —A Personal Touch—

The Cheshire Dining Experience is a bespoke event catering company built on passion and expertise, which goes beyond any wedding and event you will have seen before. We are perfectly partnered with Delamere Manor as we both aim to bring a personal touch, delivering unique, luxury experience for all occasions.

We understand how important it is for your wedding day to be perfect, so we will work with you to craft a menu package that is tailor-made to your exact requirements, which ensures your special day reflects your unique personalities through beautiful and above all, delicious food.







## Creativity

### — Style and Flair —

Your experience with us is just as important as your menu creation. Our passionate and friendly team will welcome and help guide you through every stage of your wedding catering planning, from the initial consultation, menu design and private tasting experience, right the way through to your special day.

Our award winning team are dedicated to sourcing the best in local produce. Each menu celebrates everything our garden and neighbouring farmland has to offer.









## Excellence

### — Quality and Integrity —

At The Cheshire Dining Experience, we believe in quality and integrity. We have carefully selected professionals to work alongside us, who share our vision and high standards of excellence. Our friends offer the best that is available in photography, bespoke cakes, makeup, event planning and even event theming.





## Packages

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**Our Food packages start from:**

£15pp for a canapé selection

£60pp for a 3-course wedding breakfast

£10pp for evening food



# DELAMERE MANOR

## WINTER MENU

### Canapés

**Beef Brisket 'Cajun Burnt Ends'**  
Topped with chipotle mayo & nasturtium

**Chicken Liver Parfait**  
Topped with soured clementine gel  
& herb powder

**Thai Fishcake**  
Topped with pickled chili salsa  
& saffron emulsion

**Smoked Mackerel Pate**  
With a pickled cranberry jam

**Savoury Brioche & Butter Pudding**  
With gruyere, white truffle & topped with  
a smoked date purée (V)

**Cheshire Cheddar Beignet**  
Topped with rosemary  
& onion ketchup (V)

### Starter

**French Onion Soup Topped with a Melted Gruyere & Soft Herb Croute**  
Served with a homemade brioche penny loaf & whipped butter topped with smoked salt (V)

**Confit Duck Leg Terrine with a Port Jelly**  
Accompanied with a plum marmalade, red currants & sourdough croutes

### Main

**Soy & Guinness Cured & Slow Roasted Short-Rib of Cheshire Beef**  
Topped with a sage crumb & finished with a fresh rosemary glaze

**Puy Lentil, Baby Spinach & Sweet Potato Wellington**  
Finished with a miso & yolk glaze (V)

### Accompaniments

Winter Squash Velouté | Fondant Potato | Chimichurri | Roasted Neeps & Dressed Tops | Herb Oil

### Dessert

**Sticky Toffee Pudding**  
Served with candied orange,  
vanilla ice cream & rich toffee sauce

**Vanilla & White Chocolate Panna Cotta**  
With blackberry sorbet,  
limoncello gel & cocoa nib crumb

### Evening Food

**Harissa & Lemon Marinated Chicken Gyros**  
In a warm flatbread served with shredded lettuce, pickled red onion, crumbled feta & chili mayo

**Marmalade Glazed Chipolatas**  
With truffle mash, onion gravy & crushed peas







# DELAMERE MANOR

## SPRING MENU

### Canapés

**Panko Breadcrumb Coated  
Colcannon & Ham Hock Hash Bites**  
Topped with cured egg yolk

**Whipped Ricotta Bruschetta  
with Semi Dried Piccolo Tomatoes**  
Finished with gremolata (V)

**Cider Glazed Pork Belly**  
Topped with salsa verde & pickled apple salsa

**Prawn & Marie Rose Cups**  
With avocado, diced gem & herb powder

**Panko Coated Goat's Cheese Rounds**  
Topped with red onion jam & nasturtium (V)

**Tempura Prawn**  
Served with sweet chili dipping sauce

### Starter

**Creamed Wild Mushrooms**  
With fresh chives, confit garlic & topped with vibrant herb oil & shaved Gruyere cheese atop grilled brioche finished with clarified butter & smoked salt (V)

**Boneless Chicken Wings**  
Served with a smoked chili aioli, pickled cucumber ribbons & cut shoots

### Main

**Pan Roasted Rump of Lamb**  
Finished with a minted butter & fresh rosemary

**Miso Baked Aubergine**  
With a roasted hazelnut nut, sage & golden panko crumble topping (V)

### Accompaniments

Celeriac Purée | Buttered Potato Terrine  
Carrot Caramel Glazed Baton | Fried Cavolo Nero | Vibrant Herb Oil | Jus

### Dessert

**Vanilla Crème Brulée**  
Served with orange shortbread topped with blood orange gel & viola petals

**Tart Au Citron Topped with Swiss Meringue Finished with Raspberry Powder**  
Served with clotted ice cream on a bed of white chocolate powder

### Evening Food

**Korean Fried Chicken**  
Served with Asian slaw,  
homemade hot sauce & cajun fries

**Panko Coated Fish Goujons**  
Served in soft white bread  
with homemade tartar sauce





# DELAMERE MANOR

## AUTUMN MENU

### Canapés

**Marmalade Glazed Chipolatas**

Served with wholegrain mustard mayo dipping sauce

**Heirloom Tomato Bruschetta**

Finished with basil oil & shaved parmesan (V)

**Peking Shredded Duck Taco**

Served with hoi sin & cucumber salsa

**Cod & N'duja Croquette**

Topped with saffron aioli

**Panko Coated Mac & Cheese Bites**

Topped with roasted tomato compote (V)

**Crab, Preserved Lemon & Soft Herb Arancini**

Topped with saffron aioli

### Starter

**Trio of Beetroot: Roasted, Carpaccio & Ketchup**

All served with whipped sheep's cheese, candied walnut & lambs leaf dressed with herb oil (V)

**Potted Chicken of Shredded Thighs with Soft Herbs Set Under a Layer of Clarified Butter**

Served with a crusty white roll & homemade pickles

### Main

**Cured & Slow Roasted Pork Belly Finished with a Cider Glaze, Pan Roasted Loin of Pork**

Topped with a smoked paprika pork cracking puff

**Spiced Sweet Potato, Baby Leaf Spinach & Baked Feta Filo Basket (V)**

### Accompaniments

Celeriac Purée | Buttered Potato Terrine | Carrot Caramel Glazed Baton  
Fried Cavolo Nero | Vibrant Herb Oil | Jus

### Dessert

**Baby Banoffee with Toffee, Glazed Banana & Whipped Cream Top**

Served with cacao nib crumb & banana ice cream

**Chocolate & Orange Mousse**

Served with amaretto poached blackberries,  
sesame praline tuile & marigold leaves

### Evening Food

**Twice Baked Focaccia**

Topped with Italian herb Napoli sauce,  
torn mozzarella & cherry tomatoes

**White Truffle Mac & Cheese**

Topped with a sage, smoked pancetta  
& spiced tomato crumb







# DELAMERE MANOR

## SUMMER MENU

### Canapés

#### Chipotle Chicken Taco

With salsa verde, pickled red onion  
& queso blanco

#### Triple Cooked Chip

Topped with tartar sauce & caviar

#### Beef Carpaccio

Topped with truffle emulsion,  
crispy onion crumb & nasturtium

#### Spanish Tortilla

Topped with homemade  
romesco & cut shoots (V)

#### Salt & Pepper Squid

Served with smoked chili aioli

#### Canape Cone Filled with a Reblochon Custard, Quince Paste

Topped with puffed potato (V)

### Starter

#### Turned Asparagus with a Panko Coated Poached Egg

Rich hollandaise sauce, parmesan tuile, cut shoots & tarragon oil (V)

#### Salmon & Horseradish Mousse Wrapped in Cured Smoked Salmon

Served with lemon dressed watercress, sourdough wafers & vibrant herb oil

### Main

#### Chicken Supreme Ballotine

Filled with wild garlic pesto & wrapped in cured prosciutto

#### Slow Roasted Hen of the Wood Mushroom

Glazed with a truffle caramel & herb powder (V)

### Accompaniments

Creamed Polenta & Parmesan | Broccolini | Herb Oil | Freshly Cut Garden Shoots

### Dessert

#### Summer Fruit Brioche Pudding

Served with white chocolate powder,  
blackberry sorbet & marigold leaves

#### Salted Caramel Cheesecake

With dulce de leche, white chocolate powder,  
clotted ice cream & homemade honeycomb

### Evening Food

#### Loaded Fries

Topped with marinated & slow roasted pulled pork,  
American cheese sauce, pickled jalapenos & crispy onion bits

#### Bao Buns

Filled with five spice marinated pork belly,  
soy marinated cucumber ribbons, spring onion & sweet chili sauce





*The Cheshire Dining Experience*

## Get In Touch

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