

The Cheshire Dining Experience

at



DELAMERE
MANOR

MENUS 2026/2027

Welcome

Welcome to The Cheshire Dining Experience at Delamere Manor, where refined dining, exceptional service, and unforgettable moments come together in one of Cheshire's most enchanting woodland estates.

Nestled among the sweeping landscapes of Delamere Forest, this beautiful venue offers an idyllic backdrop for your celebration. We are proud to partner with Delamere Manor to deliver food & service that feels truly memorable.

With over two decades of combined industry expertise, our team is dedicated to creating menus that balance comforting British produce with an elegant twist to your menu. Whether you envision relaxed dining or a more traditional wedding breakfast, we work closely with you to craft dishes that feel personal and full of flavour.

Together with the Delamere Manor team, we look forward to helping you create memories to last a lifetime.





Couple's Journey

We understand that every couple is unique, and so is their vision for their special day.
Our process ensures a smooth and enjoyable experience:

01

CONGRATULATIONS!

You'll receive our brochure so you can explore menu options and start shaping your vision for the day.



03

WHEN THE MAGIC HAPPENS

Once you're happy with your selection, we'll send a link to our online diary to book your tasting.

05

FINAL INFORMATION

Forty-five days before your wedding, we gather guest numbers, dietary requirements and timelines.

07

YOUR BIG DAY

Relax, celebrate and enjoy! Your dedicated team will take care of everything.

02

HAVE YOUR SAY

Our team will help refine your menu choices, tailoring flavours and presentation to your preferences.

04

TASTING TIME

Your private tasting brings everything to life. Adjust anything you like.
Your 25% deposit instalment follows your tasting followed by a further 25% six months later.

06

FINAL INVOICE

Your remaining balance is due 30 days before your wedding.







Canapés

Our delicious canapés are bite-sized delights designed to impress your guests as they mingle, enjoy drinks, and soak in the excitement of your special day in the beautiful setting of Delamere Manor and its stunning grounds.

Choose a custom selection of elegant, flavour-packed mouthfuls, beautifully presented to set the tone for an unforgettable celebration!

Choice of 4: £13

Choice of 5: £17.50

Choice of 6: £22

FROM THE FARM

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- Cider glazed pork belly topped with salsa verdé & pickled apple salsa
- Thai green chicken skewer finished with lemongrass aioli & black sesame seeds
- Marmalade glazed chipolatas served with wholegrain mustard mayo dipping sauce
 - Chicken liver parfait topped with clementine gel & nasturtium
 - Peking shredded duck taco served with hoi sin & cucumber salsa
- Serrano jamon & Manchego croqueta topped with saffron aioli & chili floss
- Cajun chicken taco with salsa verdé, pickled red onion & queso blanco
- Mini Yorkshire pudding filled with parsnip purée, roast potato, pink beef & jus
 - Korean fried chicken with spiced katsu sauce & baby coriander
- Beer braised beef with a barbecue glaze with truffle mayo & pickled shallot

FROM THE LAKE

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- Prawn & Marie rose cups with avocado, diced gem & herb powder
- Gin cured salmon topped with cucumber tonic gel & dill crème fraiche
 - Tempura prawn served with sweet chili dipping sauce
 - Salt & pepper squid served with smoked chili aioli
 - Cod & chorizo croquette topped with chili aioli
- Crab, preserved lemon & soft herb arancini topped with saffron aioli
- Thai fishcake topped with pickled chili salsa & saffron emulsion
- Treacle cured salmon with a miso dashi, whiskey gel, fried seaweed & herb oil
- Triple cooked chip topped with tartar emulsion, whole anchovy & caviar
 - Tempura haddock on a triple cooked chip with tartar

FROM THE FOREST

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- Panko coated mac & cheese bites topped with roasted tomato compote (V)
- Teriyaki vegetable spring rolls served with sweet chili dipping sauce (Ve)
- Sundried tomato & mozzarella arancini topped with saffron aioli (V)
 - Vegetable gyoza with a soy, ginger & lime dipping sauce (Ve)
- Handmade cheese custard tart with red onion marmalade & sage crumb (V)
 - Heirloom tomato bruschetta finished with fresh basil & parmesan (V)
 - Wild mushroom & soft herb arancini topped with truffle aioli (V)
- Compressed watermelon with whipped feta & spiced seed crumb (V)
- Savoury brioche & butter pudding with gruyere, white truffle & topped with a smoked date purée (V)
- Chipotle jackfruit taco with salsa verdé, pickled red onion & coconut queso blanco (Ve)





The Wedding Breakfast

Your wedding breakfast at Delamere Manor should always feel special, comforting, and unmistakably celebratory.

Each menu offers a curated selection of starters, mains, and desserts.

Inspired by elevated British classics that perfectly complement the surrounding Cheshire woodland.

Whether you choose Signature, Heritage, Estate, & Legacy Menus, every dish is handcrafted with seasonal produce and presented with care.

We also offer the option of the Delamere Bespoke Menu, where you can work directly with our talented chef team to curate a menu that reflects your personal, cultural, or family favourites.

CHOOSING YOUR MENU

- Select the menu that best suits your taste and budget
- Choose 1 starter, 1 main and 1 dessert from your chosen menu
- Select a vegetarian main course for guests who require it
- If a guest needs a vegetarian, vegan or allergen-safe starter, we will create a like-for-like version of your chosen starter
- If you would like to mix dishes from across different menus or add additional choices to offer your guests more flexibility, our team can create a bespoke quotation for you

WHAT'S INCLUDED

- White table linen
- White linen napkins
- White crockery
- Silver cutlery
- All required staffing for your wedding breakfast

We also offer upgrades to alternative plateware, cutlery and linen options should you wish to introduce a pop of colour or a more luxurious aesthetic to your dining experience.



Signature

Signature Menu

£62

Roasted carrot soup with warming caraway, finished with herb oil and served with warm farmhouse bread

Shredded chicken terrine with soft herbs & lemon. Served with toasted sourdough & red onion marmalade

Mature cheddar & caramelised red onion shortcrust tart with parsley & shoots, served warm with dressed watercress

Crispy arancini filled with roasted woodland mushrooms, soft herbs & parmesan. With a side of parsley aioli & shoots

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Roasted Cheshire Chicken Supreme with a lemon thyme butter

Beer braised beef Feather blade finished with a fragrant herb crumb

Pressed Pork Belly with a sticky cider & mustard glaze

Slow roasted & shredded chicken, baked ham shortcrust pie bound with a herb & cream sauce

All mains served with rich & buttery mashed potato, butternut velouté, fried cavolo, glazed carrot & jus

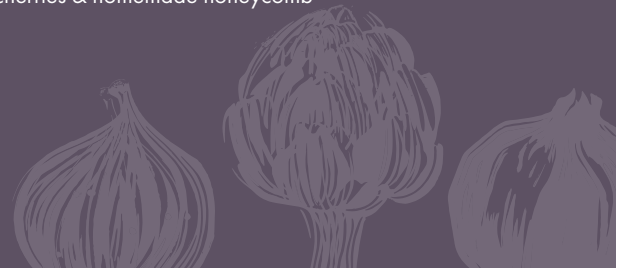
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Sticky toffee pudding served with vanilla ice cream & warm toffee sauce & white chocolate crumb

Bramley apple crumble tart of spiced apple in shortcrust with crumble topping & clotted ice cream

Double Chocolate Brownie served with honeycomb, raspberry gel & white chocolate ice cream

Milk chocolate mousse layered with caramel, poached cherries & homemade honeycomb





Heritage

Heritage Menu

£66.50

Slow-cooked ham hock pressed with parsley and pickled vegetables,
served with caramelised onion chutney & toasted sourdough

Sautéed woodland mushrooms folded into creamed Gruyère, served on warm toasted brioche with chive oil (V)

Golden croquette of shredded chicken, herbs, soft potato, served with watercress & wholegrain mustard mayo

Roasted cauliflower soup topped with parmesan crumb & vibrant chive oil. Served with warm sourdough (V)

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Pan-roasted chicken breast with tarragon cream sauce

Slow-braised Cheshire beef cheek finished with smoked bacon & red wine glaze

Roasted pork loin rolled with a fennel, lemon & soft herb stuffing

Salmon fillet topped with a citrus & herb crumb

All mains served with roasted potato fondant, carrot velouté, fried cavolo, buttered seasonal greens & jus

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White chocolate cheesecake topped with berry compote & served with clotted cream ice cream

Homemade raspberry meringue nest topped with white chocolate Chantilly & fresh hedgerow fruits

Classic parkin ginger sponge served with butterscotch sauce & banana ice cream

Silky chocolate delicate tart with brown butter crumb, homemade honeycomb & Chantilly cream





Estate

Estate Menu

£73

Crisp slow-roasted pork belly brushed with maple-thyme glaze, served with parsnip purée, herb crumb & pickled apple

Fried chicken wings in a lightly spiced coating, served with smoked chilli mayo, pickled cucumber ribbons & shoots

Classic French onion soup topped with a toasted Gruyère croute & finished with vibrant herb oil

Creamy burrata served with assorted heritage tomatoes, salsa verdé, toasted pine nuts & white balsamic

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Pan-roasted sirloin cooked pink & glazed with beef tallow & served with peppercorn sauce

Pan roasted chicken supreme stuffed with mozzarella & fresh herbs, wrapped in prosciutto

Pan-seared duck breast served pink, brushed with an orange & rosemary glaze

Perfectly pan roasted cod loin with brown butter, capers & fresh herbs

All mains served pressed potato terrine, caramelised cauliflower purée, fried cavolo, buttered seasonal greens & jus

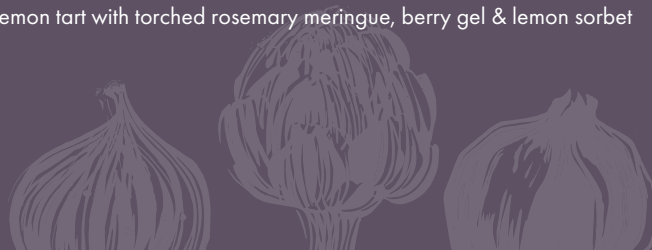
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Warm chocolate brownie with toasted marshmallow served with vanilla ice cream & white chocolate crumb

Baked vanilla cheesecake with cherry compote, brown butter crumb & raspberry ripple ice cream

Vanilla panna cotta with roasted plum, ginger syrup & almond praline crisp

Sharp lemon tart with torched rosemary meringue, berry gel & lemon sorbet





The Cheshire Dining Experience

Legacy

Legacy Menu

£80.50

Delicate salmon cured with citrus, served with shaved fennel, grapefruit pearls, dill oil, & rye crumb

Slow-braised lamb shoulder croquette with garden pea purée, pea shoots & rosemary salt

Wild mushroom & ricotta raviolo served in a parmesan cream with fresh basil & crispy sage

Seared & peppered beef carpaccio with shaved parmesan, herb oil, truffle aioli & pickled shallots

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Premium British beef fillet cooked in beef tallow & finished with King's butter

Chicken supreme filled with a truffle & parmesan mousseline

Carved lamb rump served pink alongside a crisp lamb bonbon

Roasted seabass topped with an aromatic herb & sundried tomato crumb

All mains served with dauphinoise potato terrine, parsnip purée, buttered floret of seasonal greens, glazed carrot & jus

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Hazelnut & coffee tiramisu with layers of mascarpone, espresso sponge & hazelnut praline with a dusting of cocoa

Lemon & pine honey cheesecake topped with citrus meringue kisses, candied lemon, lemon gel & prosecco sorbet

Pear & chocolate frangipane tart served with a cocoa crumb & white chocolate ice cream

Almond & orange blossom panna cotta with a candied pistachio crumb, orange gel & blood orange sorbet







Vegetarian Menu

- Puy lentil, baby spinach & sweet potato wellington finished with a miso & yolk glaze (V)
- Cheshire cheddar & slow cooked onions in a shortcrust pastry (V)
- Spiced sweet potato, baby leaf spinach & baked feta filo basket (V)
- Pan roasted cauliflower steak with a miso glaze, topped with garden herb salsa verdé (Ve)
- Lightly spiced sweet potato barley & kale shortcrust pie (Ve)
- Slow roasted hen of the wood mushroom glazed with a truffle caramel & herb powder (V)
- Roasted heirloom tomato, ricotta & homemade pesto served in a handmade filo basket (V)
- Heritage squash filled with baby spinach, miso bulgar wheat, soft herbs & goat's cheese (V)

Delamere Bespoke Package

We offer a fully tailored package where you will work closely with our talented chefs to design your specific dishes for the full 'Cheshire Dining Experience'.

Artisan Bread Selection

We can serve a selection of artisan breads to your dining tables with whipped butter for an additional cost of £3.50.



Heirloom Menu

Three-courses for £39.50



Making sure the smaller guests are always well looked after.
Our three-course kid's menu is designed to be fun, homemade & hit all the right notes

STARTERS

- Homemade garlic bread (V)
- Baby bruschetta with tomato & olive oil (V)
- Carrot & cucumber sticks & homemade hummus (V)

MAINS

- Pasta twirls with a homemade tomato & vegetable sauce (V)
- Chicken or fish goujons served with chips & peas
- Locally made sausage served with mash & beans

DESSERTS

- Chocolate & Oreo ice cream sundae
- Finger fondue of marshmallow, brownie, strawberries & chocolate sauce
- Fresh fruit salad with whipped cream



Night Owl Menu

As the evening celebrations continue, keep the energy high & your guests delighted with our fun & flavourful street food style menu

Choice of 1: £16.50 Choice of 2: £22

Twice baked focaccia pizza with a herby Napoli sauce, mozzarella, pepperoni & fresh basil

Cheeseburger topped with shredded lettuce, tomato, burger sauce & pickle in a brioche bun

Marinated chicken gyros in a warm flatbread with lettuce, pickled red onion, crumbled feta & chili mayo

Cider battered haddock served with skin on chips & homemade tartar sauce

Lightly spiced Cajun chicken burger in a brioche bun with diced lettuce, sliced tomato & chipotle mayo

Fully loaded hot dog with crispy onions, pickled jalapenos, ketchup & mustard

Korean fried chicken served with Asian slaw, sriracha mayo & Cajun fries

Loaded fries topped with slow roasted pulled pork, American cheese sauce, pickled jalapenos & crispy onions

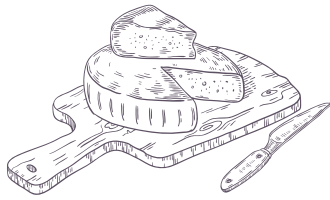
Pulled pork bap with homemade stuffing, spiced apple chutney & homemade barbecue sauce

Bao buns filled with spice pork belly, soy cucumber ribbons, spring onion & sweet chili sauce

Soft tortilla tacos filled with pulled chipotle chicken, pickled red onion, queso blanco, homemade salsa picante & cut shoots

Duo of Locally sourced bacon & sausage on a buttered barm with ketchup and/or brown sauce





Little Extras

Why not add an extra touch to surprise and delight your guests? Whether it's a treat to welcome them at the start of the day or a delicious spread to keep them topped up as the celebrations unfold, these indulgent extras ensure everyone stays satisfied. Choose from beautifully presented boards served to your tables or decorative tablescapes designed to impress with serious 'wow-factor'!

British Cheese Board

Boards: £16.50 Tablescape: £22

CHOICE OF 3 CHEESES

Burt's Blue // Godminster Vintage Organic Cheddar // Baron Bigod // Village Maid Waterloo // Beacon Blue Goat's

Cheese selection served with:

Homemade roasted tomato compote & red onion marmalade

Selection of artisan crackers & bread with whipped butter topped with smoked salt

Selection of decorative fruits & pickles

Table dressed with fresh flowers & eucalyptus with the food tiered at differing heights for visual impact

Grazing Table

Boards: £16.80 Tablescape: £20.40

Selection of cured meats

Sliced cheeses: brie & cheddar

Selection of artisan crackers & breadsticks

Marinated olives with preserved lemon, garlic & fresh thyme

Homemade hummus topped with paprika roasted chickpeas

Selection of decorative fruits, nuts, pickles & crudities

Table dressed with fresh flowers & eucalyptus with the food tiered at differing heights for visual impact

Dessert Charcuterie

Boards: £16.80 Tablescape: £20.40

Double chocolate brownie bites

Pink & white marshmallows

Thick set M&M cookies

Fresh strawberries

Homemade shortbreads

Whipped & sweetened mascarpone cream

Luxurious chocolate dipping sauce

Table dressed with fresh flowers & eucalyptus with the food tiered at differing heights for visual impact



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