

Event catering at a venue of your choice

Welcome to the Paddock outside catering service where we pride ourselves with a personal professional approach in meeting all our client's individual requirements. We have a dedicated team of passionate and experienced chefs who are on hand to supply all your catering needs no matter how big or small. We use only the finest local ingredients to make up our selection of menus, you can choose from one of our set menus or we will be happy to create a bespoke menu to your taste.

Pricing can be dependent on number of people, location, venue and its facilities. We can provide, cutlery, crockery, waitress and chef service at additional prices.

Bespoke quotes built for each venue.

Derby House, Mossy Lea Road, Wrightington WN6 9RE

BUFFET MENUS

The Old Favourite (cold drop off buffet)

minimum number 30c, disposable plates, knives, forks, napkins provided

6 options £10 per head, 9 options £14 per head

Selection of closed sandwiches

Marinated chicken kebab

Homemade sausage roll or cheese & onion roll

Goats cheese, red onion & pepper quiche

Prawns, Marie rose, baby gem leaf

Pork pie & chutneys

Cocktail Cumberland sausage with honey and mustard

Caprese tomato & basil bruschetta

Smoked salmon mouse, lemon zest, croute

Brie and caramelised red onion crostini

Mixed salad bowl, herb dressing

Homemade luxury coleslaw

Mediterranean Pasta salad

Spring onion, chive, potato salad

Add-ons

£1.95 per item per head

homemade chunky chips

BBQ Spare Ribs

(will need to be heated at home unless dropped off hot)

Add finger buffet desserts

£3.00 per head (pick 2 mini desserts from selection)

Mini lemon drizzle cake

Triple chocolate fudge brownies

Mini bakewell slices

Mini chocolate profiteroles

Mini scones

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Rustic platter £17.50 per head

(Minimum 15 people, disposable plates, knives, forks, napkins provided)

Charcuterie and roast meats & relishes platter (veggie alternative; selection roasted vegetables and halloumi)

Seafood platter, prawns, smoked salmon, salmon mousse, capers, smoked mackerel

Ploughman's platter, pork pies, cheese, pate & pickles (veggie alternative; baked three cheese quiche, cheese & spring onion parcel)

Selection of artisan breads, balsamic and oils

Luxury homemade coleslaw, Greek salad

Add mini dessert platter

£3.00 per head (pick 2 mini desserts from selection)

Mini lemon drizzle cake

Triple chocolate fudge brownies

Mini bakewell slices

Mini chocolate profiteroles

Mini scones

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Hot Buffet

(min number we will cater for is 30)

**£12.00 per head, including crockery
napkins and service**

**£9 per head, including disposable
plates and napkins**

**£8.50 per head, dropped off to heat in
the oven and serve yourself**

Beef Hot pot served with short crust
pastry, pickled red cabbage, crusty
baguette

Chicken curry, authentically prepared
medium spiced dish, fragrant rice

Lasagne, garlic & herb ciabatta

Meat balls, tomato sauce topped with
parmesan, garlic & herb ciabatta

Cottage pie, butter mash, crusty
baguette

Sweet potato & spinach dahl,
authentic recipe with sweet potato,
lentils, chickpea, fragrant rice (V)

Mediterranean vegetable moussaka,
garlic & herb ciabatta

Chippy Tea: Lightly battered haddock,
homemade chunky chips, mushy
peas, sliced bread and butter **(this
option requires equipment and staffing
so it will be £9.50 per head for this
option)**

Add Ons ;

£1.95 per item per head

Herb & Garlic Roasted New Potatoes,
Garlic bread, Nan bread, Crusty
baguette, Greek salad

£0.75 per item per head

Mushy peas, Mixed leaf salad,
coleslaw

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BBQ BUFFETS

(min number we will cater for is 40,
includes soft bread rolls)

*disposable plates, knives, forks, napkins
provided*

**Choose 3 mains and 3 side options for
£13.50 per head**

Mains

100% beefburger

Cajun chicken

Pork sausage

Cumberland sausage

Salt and pepper pork loin

Lemon and garlic chicken kebab

Extras £1.50

Lamb Kofta

Salmon Tandoori

Vegetarian

Halloumi, tomato, pepper kebabs

Veggie burger; goats' cheese, red
onion chutney flat bread

Cous cous stuffed peppers

Side options

Dressed pesto potatoes

Roasted new potatoes

Seasonal leaf salad

Greek salad

Luxury homemade coleslaw

Pasta salad

Potato Salad

Roasted vegetables

Extras are charged at £1.50 per head

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The Whole Hog (designed for an informal relaxed dining experience)

Succulent slow cooked to perfection hog roast

Served with soft fresh bread roll, finest crisp crackling, homemade apple sauce, sage & onion stuffing, BBQ sauce, green salad & coleslaw

£1200 for 100 guests (if more than 100 then £12.00 per head)

Extra choices available at additional costs per head. Please just ask and we can provide a quote

disposable plates, knives, forks, napkins provided

CANAPES

Chicken liver parfait & onion marmalade toasts
Smoked salmon, lemon & dill cream cheese, Croute
Feta, sun dried tomato & olive brochettes (V)
Prawns, Marie rose, gem lettuce
Spiced Moroccan lamb & mint koftas
Mozzarella & sun-blushed tomato crostini (V)
Goats cheese, onion chutney, red pepper quiche
Houmous, black olive tapenade, cracker (V)
Parma ham, roasted pear & Garstang blue cheese parcels
King prawn, chorizo and slow roast cherry tomato skewers
Black pudding bon bons, Three mustard mayonnaise

£6.50 per head choose 3 canapés or £10.00 for 5 choices

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THE
Paddock
OUTSIDE CATERING

WEDDING AND DINNER MENUS

All main courses are served with seasonal vegetables.

£35.00 per head

STARTERS

Homemade soup, crusty bread (please ask for the soup selection as these are seasonal)

Pressed terrine of ham hock, soft herbs, piccadilli, bread croutes

Duo of melon, fresh berries, raspberry sorbet (Vegan)

Pastry case of creamy garlic mushrooms, buttered asparagus (V)

Duo of salmon, smoked salmon mousse, poached salmon, cucumber pickle

Duck Livers parfait, apple and date chutney, toasted brioche

MAIN COURSES

Roasted sirloin of beef, served pink, Yorkshire pudding, lyonnaise potato, buttered green vegetables, red wine sauce (£4 per head supplement)

Braised shoulder of lamb, Spring onion mash, roasted carrots, rosemary & red current jus (£4 per head supplement)

Seared seabass, asparagus & fine beans, lemon & thyme crushed potatoes, beurre blanc

Roasted breast of chicken, roasted root vegetables, fondant potato, mushroom and tarragon cream

Pan seared salmon fillet, pesto potatoes, creamed leeks, asparagus spears

Slow cooked pork belly, sauté cabbage and bacon lardons, dauphinoise potato, cider and thyme cream

Mushroom & butternut squash wellington, roast root vegetables, spinach cream (Vegetarian)

Asparagus, pea, spinach and mushroom risotto, toasted pine nuts (Vegan)

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THE
Paddock
OUTSIDE CATERING

01257 426514 www.thepaddockrestaurant.co.uk

DESSERTS

Glazed Baileys crème brulee, shortbread biscuit

Warm chocolate brownie, white chocolate sauce

Hot Bramley apple crumble tartlet, Chantilly cream

Lemon Posset, Shortbread, berries

Sticky toffee and ginger pudding, toffee sauce, Chantilly cream

Black forest pavlova, minted fruit syrup

Raspberry and white chocolate cheesecake, berry compote

Selection of British cheeses, celery, grapes, crackers, chutney (£3.50 supplement)

(Please Note: the dishes can be altered to meet your required taste or you can choose an alternative menu and we can provide a bespoke quote)

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Charity Event Dinner Menu

£25 per Head

STARTERS

Homemade soup, crusty bread (please ask for the soup selection as these are seasonal)

Pressed terrine of ham hock, soft herbs, piccalilli, garlic and herb croutes

Chicken livers parfait, red onion chutney, toasted brioche

Creamed garlic wild mushrooms, fine herbs, croute (V)

MAINS

Roasted breast of chicken, dauphinoise potato, fine beans, mushroom sauce

Roasted topside of beef, roasted new potatoes, green vegetables, confit carrots, chasseur sauce

Pan seared fillet of salmon, fine beans, crushed new potatoes, white wine and chive cream

Butternut squash, spinach, blue stilton risotto, toasted pinenuts, kale & green onions (V)

DESSERTS

Warm chocolate brownie, white chocolate sauce (V)

Sticky toffee pudding, toffee sauce (V)

Mixed berry brulee with shortbread

Selection of British cheeses, celery, grapes, crackers, chutney (£3.50 supplement)

Add tea and coffee £2.75 per head

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Sportsman's Dinner Menu

£20 per Head

STARTERS – choose one starter, main and dessert for all guests

Homemade soup, crusty bread (please ask for the soup selection as these are seasonal)

MAINS

Roasted breast of chicken or topside of beef

Served with roasted potatoes, vegetable medley and a chasseur sauce

(Vegetarian option ; Provencale vegetable, feta & spinach parcels)

DESSERTS

Apple pie, fruit coulis, Chantilly cream (V)

Add a selection of British cheeses, celery, grapes, crackers, chutney for £4.00 per head

Add tea and coffee £2.75 per head

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Prices for extras

Waiter/Waitress Hourly Rate = £11 per hour

Manager on Duty Rate = £17 per hour

Chef on Duty Rate = £15 per hour

Crockery Items = £0.75 per item

Cutlery Items = £0.75 per item

Glassware Items = £0.50 per item

Table Linen (Square Cloths) = £8.95 per item

Table Linen (Round Cloths) = £14.00 per item

Gas BBQ and Butane Gas = £100.00

6 Burner Oven and Propane Gas = £150.00

Please email
enquiries@thepaddockrestaurant.co.uk if you have
any questions or would like a meeting to discuss
your event.

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