



CARRINGTONS

C A T E R I N G

Adding a sprinkle of
culinary magic to
every occasion

FORK BUFFETS



CARRINGTONS CATERING

At Carringtons Catering, we take pride in our reputation as a personable yet professional catering firm, boasting a wealth of experience in curating bespoke weddings and events across the Northwest. Our dedicated team is committed to delivering an outstanding service tailored to your individual preferences.

Led by our esteemed Master Chef of Great Britain, Darren Wynn, our kitchen team has had the honour of cooking for esteemed guests, including HRH the Queen during her last visit to Liverpool. With a rich background working alongside culinary icons such as Raymond Blanc, Nico Ladenis, and Marco Pierre White, our team is poised to ensure your event is a unique and unforgettable experience.

Emphasising our commitment to local produce, we source ingredients from trusted suppliers and growers across the Northwest, ensuring that each dish showcases the best our region has to offer.

Carringtons are delighted to be approved caterers at the Northwest's most unique and special venues, including the fabulous Meols Hall in Churchtown, Southport; Liverpool Town Hall; Walton Hall and Gardens; Liverpool Anglican Cathedral; and St Georges Hall, Liverpool. Alternatively, you can create your own spectacular venue for your wedding breakfast or special event with a bespoke marquee tailored to suit your requirements.

Our menus are crafted to complement the ambiance of our partner venues, ensuring a seamless and memorable experience for you and your guests. However, we also offer the flexibility to create a bespoke wedding breakfast or event menu tailored specifically to your preferences. Our dedicated events management team is on hand to bring your vision to life. Simply give us a call at 01695 632252 to begin planning your perfect day.

FORK BUFFETS

Can be used for either a delivery only option or with staff to serve at an extra cost.



MENU A

£21.50 per person

Roast Turkey Breast, Apricot & Herb Stuffing

Lancashire Cheese & Onion Tart

Chinese Pork, Soft Noodle & Beansprout

Red Cabbage Coleslaw, Satay Mayonnaise, Cashew Crumb

Mixed Seasonal Salad

Assorted Bread Basket

Seasonal Fruit Pavlova, Fruit Coulis & Cream

MENU B

£24.95 per person

Roast Rump of Beef, Horseradish Cream

Chicken Tarragon & Mango

Goats Cheese & Red Onion Tart, Sage Custard

Herb Crusted Salmon Fillet, Watercress Mayonnaise

Mixed Seasonal Salad

Beetroot Orange & Redcurrant

New Potato, Chive & Grain Mustard

Assorted Bread Basket

Baked Vanilla Cheesecake, Fruit Coulis & Cream

MENU C

£30.95 per person

Saddleback Pork, Prune Stuffing, Apple Compote

Loin Of Beef, Herb Crust, Horseradish

Salmon & Smoked Salmon, Lemon Dressing

Spanish Chorizo Chicken, Sun Blush Tomato, Paprika

Braised Bean Curd, Yuzu, Chinese Cabbage

Mixed Seasonal Salad

Beetroot, Orange & Basil

Coleslaw, Grain Mustard & Chive

Cumin Spiced Cauliflower, Turmeric & Raisin

Assorted Bread Basket

Chocolate Truffle Torte

Eton Mess



CARRINGTONS
CATERING

Let Us Take Your Stress Away & Create Your Perfect Celebration

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