




PASSIONATE CREATIVE PERFECTION



eat me

About us

**WE ARE PASSIONATE ABOUT FOOD.
GREAT TASTE, CREATIVE PRESENTATION,
SERVED TO PERFECTION.**

Established in 2002 by Matthew Barrett, Barretts Event Caterers specialise in outside catering for all manner of events, no matter how big or small. From weddings to directors' lunches, product launches to corporate dinners, we will cater at your chosen venue, whether it is a marquee, office, stately home or your own home.

We have achieved a reputation for delivering the highest quality for both our food and service. Not only do we provide creative cuisine but we add the finishing touch to your event with a flexible and personal approach.

From your first contact and throughout the planning process, we use our years of experience to exceed your expectations right through to the execution on the big day. At Barretts we pride ourselves on using the very best available produce, responsibly sourced and locally supplied wherever possible, so you can rest assured that our food is of the highest quality.

enjoy!



Canapés Menu 1

Parmesan Shortbreads, Tomato and Black Olive Confit and Basil Pesto
Mini Smoked Chicken Caesar Salad

Vegetable Spring Rolls with a Sweet and Sour Dip
Cheshire Pork Sausages with a Honey and Mustard Glaze

Canapés Menu 2

Chicken Liver Parfait, Toasted Brioche with an Onion Jam
Crostini, Black Olive Tapenade with Sun Blushed Tomatoes
and Buffalo Mozzarella

Smoked Salmon and Dill Pancakes with Crème Fraiche

Devils on Horseback; Aegean Prunes
and Sweet Mango, wrapped in Streaky Bacon
Fontina Cheese and Sun Blushed Tomato
Risotto Balls, Balsamic Mayonnaise Dip
Thai Fishcakes with Sweet Chilli Sauce

Canapés Menu 3

Vegetable Sushi Rolls with Sweet Soy Dipping Sauce
Smoked Salmon on Rye Bread, Fennel,
Lemon Balm and Pink Grapefruit,
Seared Chilli Beef, Seaweed and Pickled Ginger

Mini Bangers and Mash
King Prawns, Chilli, Lime and Coriander with a Saffron Mayonnaise
Mini Scotch Egg, Homemade Spicy Brown Sauce

Canapés Menu 4

Filo Cup of Marinated Duck, Spring Onion and Hoi Sin
Hand Baked Thyme Oatcakes, Soft English Goats Cheese,
Fig and Shallot Chutney

Tuna Sashimi Sushi Rolls, Sweet Soy and Wasabi
Carpaccio of Beef Bruschetta, Watercress and Parmesan

Lamb Kofta, Tomato, Chilli and Coriander Salsa
Tiny Steak and Ale Pies

Tempura Prawns with a Saffron Crème Fraiche
Homemade Vegetable Samosa, Tamarind Dip, Cucumber Riata



The above menus are based on canapés served before a wedding breakfast or dinner, should you require canapés only please ask for a bespoke quote. Canapés are catered for full numbers attending excluding children.



Menu 1

Leek and Potato Soup Seasoned With Garden Chives,
Miniature Cheshire Cheese Rarebit Soufflé, Chive Oil

Thyme Roasted Chicken Breast, Confit Chicken Croquette,
Truffle Glaze, Sautéed Fine Beans, Sweet Peppers

Set Limoncello Cream, Homemade Shortcake, Lavender Meringue,
Toasted Almonds, Raspberry Sorbet, Raspberry Gel, Lemon Balm



Menu 2

Soft Cheshire Goats Cheese and Herb
Bon-Bons, Sweet and Sour Onions, Walnut Vinaigrette

Organic Salmon and Crab "Sandwich"
Creamed Leek Tagliatelle Saffron Cream
Spinach Galette
Citrus Crushed Cheshire Potato

Goey Chocolate Brownie, White Chocolate Ice Cream,
Chocolate Crumb, Salted Caramel Sauce, Smoked Salt Tuille

Menu 3

English Buffalo Mozzarella, Pickled Tomato Salad,
Beetroot Textures, Pumpkin Seeds, Sour Dough Croutes

Roasted Loin of Cheshire Pork, Cider Roasted Apples,
Pork Popcorn Crackling, Sage Infused Potato
Black Pudding and Onion Crumble

Summer Berry "Swiss Roll"
Raspberry All Sorts, Raspberry Ripple Ice Cream



Menu 4

Cep Mushroom and Truffle Risotto Cake, Asparagus,
Parmesan Espuma, Mustard Cream

24 Hour Slow Cooked British Beef, Caramelised Shallots,
Red Wine Fumet, Buttered Cabbage, Confit Carrot,
Oxtail Potato Crouquette

"FLAVOURS OF AN ENGLISH SUMMER GARDEN"

Flower Pot Sponge, Aerated Raspberry Cream,
Vanilla Bean Ice Cream, Chocolate Soil,
Herbs and Raspberry and Elderflower Jelly



Menu 5

Parma Ham, Charred Courgettes, Semi Dried Tomatoes,
Wild Rocket, Parmesan, Toasted Pine Nuts, Aged Balsamic

Roasted Herb Marinated Seabass, Lobster Croquette,
Tomato Vinaigrette, Roasted Fennel, Sautéed Greens

Wild Strawberry Delice, White Chocolate Ganache,
Pink Champagne Sorbet, Strawberry Meringue

Menu 7

Artichoke and Truffle Ravioli, Parmesan Crumble,
Tomato and Basil Foam

Suffolk Duck "Two Ways", Orange Jus, Fondant Potato,
Wilted Spinach, Glazed Beetroot, Roasted Carrot

White Chocolate, Mascarpone and Amaretto Cheesecake,
Drunken Plums, Tippy Ice Cream



Menu 8

Seared Marinated Sea Bass, Asian Slaw,
Plum and Ginger Dressing, Crisp Rice Noodles

Rack of Local Farm Lamb, Port Wine Reduction,
Dauphinoise Potatoes, Roasted Mediterranean Gateau,
Sautéed Beans

"TEXTURES OF APPLE"

Apple and Caramel Tart, Spiced Apple Compote,
Organic Cider and Bay Leaf Shot,
Roast Apple, Granola, Honey Custard



Menu 9

Ballotine of Sole, Crayfish Bisque, Caviar and Dill

28 Day Salt Aged Beef, Truffle Mac & Cheese,
Peppercorn Sauce, Portobello Mushroom,
Sautéed Spinach and Vine Roasted Tomatoes

"BAKED ALASKA"

Pistachio Sponge, Cassis Ice Cream, Baked Meringue,
Poached Blackberries, Honeycomb



Menu 10

Seared Scallops and King Prawns, Cucumber Salad,
Pancetta, Lemon and Chilli Oil

Loin of Tatton Venison, Venison Ragout, Black Pepper Jus,
Salt Baked Beets and Celeriac, Roast Blackberries

BOOZY SHOT DESSERTS

Aerated Chocolate Mousse Vodka Raspberries
Rose Champagne and Strawberry Jelly
Limoncello Meringue
Classic Italian Tiramisu
Pimm's Trifle



Best of British Menu 1

Roasted Vine Tomato Soup, Cheshire Cheese and Ham Sandwich

Free Range Cheshire Chicken, Bubble and Squeak,
Sage and Onion Stuffing, Seasonal Vegetables, Proper Gravy

Grandma's Sherry Trifle, Honey Shortbread

Best of British Menu 2

Individual Cheddar Cheese and Onion Pie, Branston Pickle Puree,
Smoked and Raw Cauliflower, Watercress

Slow Cooked English Pork Belly, Thyme Roasted Potatoes,
Glazed Roots, Cider Gravy, Crackling

Rhubarb and Ginger Crumble, Vanilla Custard,
Candied Ginger Ice Cream



Best of British Menu 3

Woodland Mushroom, English Asparagus Tart,
Champagne and Chervil Sauce

Fleetwood Haddock in Boddingtons Batter, Triple Cooked Chips,
Manchester Caviar, Warm Tartar Sauce, Vinegar Salt

Roasted Strawberry Artic Roll, English Fizz Jelly,
Basil Sorbet, Poached Strawberries



Best of British Menu 4

"CHESHIRE PICNIC"

Cured and Poached Salmon, Hunters Gin Pickled Cucumber,
Honey Roast Ham, Celeriac Slaw, Mustard and Pea Shoots,
Local Cheese Bon Bon, Smoked Tomato Relish

Braised Shank of English Lamb, Red Wine and Rosemary Jus,
Champ Mash, Allotment Vegetables

Icky Sticky Toffee Cake, Calvados
Caramel, Apricot Compote, Spiced Cream

Best of British Menu 5

Chicken "Cock-O-Leekie" Terine,
Prune Puree, Roasted Hazelnuts, Onion Jam

"POSH PASTY"

Slow Cooked Ox Cheek, Red Wine,
Onion and Thyme, Corned Beef Potato Cake,
Confit Allotment Vegetables

Warm Organic Carrot Cake, Slow Cooked Oranges,
Cinnamon Cream Cheese, Caramelised Walnuts,
Chocolate Soil, Candied Carrots

Best of British Menu 6

"THE PERFECT PRAWN COCKTAIL"

King Prawn and Crayfish, Iced Lettuce,
Compressed Pineapple and Cucumber, Wild Dill,
Spiced Marie Rose Sauce, Pumpkin Rye Bread

Aged British Beef, Yorkshire Pudding, Real Ale Gravy,
Goose Fat Roast Potatoes, Sautéed Savoy Cabbage,
Honey Glazed Heritage Carrots

Eggshell of Vanilla Panna Cotta, Mango Yolk, Toasted Soldier
Flower Pot of Hazelnut Sponge, Raspberry Cream, Chocolate Soil;
Watering Can of Lemon Posset, Hedgerow Coulis



Optional Extras

SORBET

Pink Grapefruit

Champagne

Lemon

Cassis

Vodka and Lemon

Gin and Tonic

Wild Raspberry

SOUP

Vine Ripened Tomato with a Basil Mascarpone

Sunblushed Tomato & Sweet Red Pepper

Spiced Parsnip and Apple

Minted Pea and Ham with Crisp Pancetta

Traditional Leek & Potato

Woodland Mushroom and Tarragon

Spiced Butternut Squash Finished with a Coriander Crème Fraiche

Water Cress and Pancetta with Parmesan Cream

CHEESE COURSE

Cheese platter for 10 people

OR

Individual portions of Artisan Cheese Selection

Vegetarian Options

STARTERS

Classic Caesar Salad with Fresh Parmesan,
Garlic Croutons and Wafers of Avocado

Salad of Oriental Vegetables with Crisp Chinese Noodles,
Sweet Plum Glaze (Ve)

Trio of Seasonal Melon presented with Passion Fruit Coulis
and Cassis Sorbet (Ve)

Tian Of Mediterranean Vegetables and Goats Cheese,
Black Olive Tapenade and a Pesto Dressing



MAIN COURSES

Spinach, Mushroom and Butternut Squash Wellington
with a Shallot Sauce

Vegetable and Sweet Potato Turnover on a Warm Lentil Salsa (Ve)

Pithiviere of Root Vegetables and Butter Beans
on a Rich Provençal Sauce

Roasted Vegetable and Ricotta Strudel with Basil and Tomato Coulis

(Ve) = Suitable for Vegans

Children's Menus

"LITTLE ONES"

Seasonal Melon and Berries
Dough Balls with Garlic Butter
Carrot and Cucumber Sticks with Pitta Bread and Houmous

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Sausage and Mash with Carrots and Gravy  
Chicken Goujons, Chunky Chips and Ketchup  
Fish Fingers, Chips and Peas  
Penne Pasta, Meat Balls and Tomato Sauce

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Ice Cream Sundae with Chocolate Sauce and Marshmallows

Choose 1 starter and 1 main course option to be served to all children

"BIG ONES" - UP TO AGED 12

Half portions of the Adult Menu



SPECIAL DIETARY NEEDS

As we hand make all of our dishes these can easily be adapted to suit specific dietary requirements, such as gluten free, dairy free and diabetic guests - if doing this will compromise the quality of the dish then we will suggest an alternative to suit your chosen menu.

ALLERGIES

We can control the items that are used to create the dishes for any guest with an allergy. Our kitchen is not nut free but we can adapt dishes to create a nut free menu.

* All our pesto products are nut free

Evening Food Menus

HOT SANDWICH SELECTION

These are served around the room to your guests on Soft White Farmhouse rolls

Crisp Cheshire Bacon, Ketchup and HP Sauce

Cumberland Sausage, Ketchup and HP Sauce

Fish Fingers, Ketchup and Tartare Sauce

Roast Pork, Apple Sauce and Stuffing

Roast Beef and Caramelised Onion

Hot Dogs with Sweet Onions, American Mustard and Ketchup

Stone Ground Burgers with Caramelised Onions, Relish and Ketchup

Cones of Beer Battered Fish and Chips

with Sea Salt and Sarsons Vinegar

(Fryer may be required please ask for a quote)

VEGETARIAN SELECTION

Roasted Vegetables, Halloumi and Pesto

Falafel, Houmus and Sun Blushed Tomato

Vegetarian Sausages with Caramelised Onions

Please select one option as a vegetarian alternative

KEBABS

Freshly Made Chicken and Lamb Kebabs, Fatoush Salad, Chilli Sauce and Minted Yoghurt

CHEESE BOARD

Grand Display of British and Continental Cheeses accompanied by Celery Hearts, Chutneys, Pickles, Baskets of Farmhouse Bread, Cheese Biscuits, Sweet Grapes and Celery

*Add Homemade Pate, Dinky Pork Pies, Carved Honey Baked Ham

HOG ROAST

Whole Suckling Pig carved and served with Apple Sauce and Stuffing on Soft Baps

• The following can be added to the Hog Roast-
Tomato and Basil Salad, Homemade Coleslaw, Rocket and Parmesan Salad, Roasted New Potatoes with Lemon and Rosemary

HOT BUFFET

Lancashire Hot Pot with Pickled Red Cabbage, Crusty Bread

Chicken Balti with Braised Rice and Mango Chutney

Thai Green Chicken Curry, Jasmine Rice

Lamb Rogan Josh, Basmati Rice and Mango Chutney

Chilli Con Carne, Long Grain Rice and Sour Cream

• For all options Barretts will cater for a minimum of 75% of the total evening guests



Tasting Sessions

SHOULD YOU WISH TO SAMPLE THE FOOD BEFORE YOUR SPECIAL DAY WE CAN OF COURSE ARRANGE A TASTING SESSION FOR YOU.

THESE ARE HELD IN THE TASTING SUITES AT OUR PREMISES

Unit 9 Avondale Rd Industrial Estate
Avondale Road
Cheadle Heath
SK3 0UD

We have 2 time slots available on Tuesday ,Wednesday
and Thursday evenings – 4.30 and 6.30pm

* We can arrange a Saturday appointment for you but these are subject to availability
and out of the wedding season

We can accommodate a maximum of 6 guests for the session.
Please select 2 starters, 2 main courses and 2 desserts to try
and we will prepare 1 of each of these dishes for you to share

There is a standard charge of £100 for the tasting session
payable upon making the booking.

* This fee provides you with a dedicated manager to discuss all the elements of the
tasting and event with you, a chef to prepare and serve each dish for you and the
food costs involved

On confirmation of a booking with Barretts the £100 charge
is refunded to your account with us and will be taken off
the total for the remaining deposit.

The £1000 deposit (£900 if tasting charge already paid) will secure
the date and our services for you. We also require a signed copy of
our terms and conditions, these will be sent with your proposal.

Final payment is required 14 days before the event date, this will be
calculated on the numbers we have at that time – a full invoice will be
drawn up following the event and any amendments will be charged
or refunded

*This includes an estimate on any drinks or drinks service provided

Final catering numbers and dietary requirements are required 5
working days before the event date, these are the chargeable
numbers for the event, if numbers increase this will be charged on
the post event invoice.

Should you choose to have the tasting session after you have
confirmed the date there will be no charge.*

* Deposit paid in advance





Catering Equipment Hire

SHOULD YOUR EVENT BE TAKING PLACE IN A MARQUEE OR VENUE WHICH REQUIRES A SATELLITE KITCHEN, THE FOLLOWING EQUIPMENT WILL BE REQUIRED:

Catering Oven

Heated Cupboards

Water Boilers

Delivery and collection to be confirmed according to venue area

Some venues and marquees require a skip to be hired for waste.

If this is applicable the hire fee is applicable.

Quotation can be provided based on number of guests attending, approx 1 oven and 1 heated cupboard per 80 guests

Marquee Event Catering Requirements

FOR ALL EVENTS TAKING PLACE IN MARQUEE VENUES, WE WILL REQUIRE THE FOLLOWING:

- Catering area attached to the main marquee to include solid floor and lighting
- Power supply suitable for the equipment required
- Water Supply – a simple hosepipe from house or garden is adequate
- Trestle Tables – supplied by marquee company
- Bar frontage – supplied by marquee company
- Power and lighting behind bar area
- Rear access and parking for a refrigerated vehicle
- Access to rear for loading and unloading

WHAT'S INCLUDED

The menu prices quoted in this brochure are inclusive of -

Crockery (style discussed at the tasting session)

Cutlery

White table linen and napkins

Chefs

Full Waitress Service

Event Management

The menu prices quoted are for set menus, a choice menu can be provided but would incur a supplement of £3.50 per person plus vat to cover extra equipment, labour and management

- Based on events for 40 guests or more, catering for less guests will incur a staffing charge, please ask us for a quote

Our Environmental Promise

HERE AT BARRETTS WE ENDEAVOUR TO PROTECT THE ENVIRONMENT AND PROMOTE LOCAL BUSINESSES. SOURCING OUR PRODUCE LOCALLY HELPS TO LOWER OUR CARBON FOOTPRINT.

Our meat is raised on farms where the animals are free to roam, our fish are sustainably caught or ethically farmed. Our fruit and vegetables are locally purchased when in season and our bread is made daily by our two local bakeries.

Recycling is very important to us and this is why all our stationery is printed using recycled paper. We also recycle all of our cardboard and paper products and with the help of our clients are becoming as paperless as possible.

We are committed to recycling 100% of our glass and food waste.

There are dishes in these menus to suit each season and they can be mixed and matched to create the perfect menu for your event - however if there is something special that you would like we would be happy to tailor-make you a menu to suit.



Visit our website for a full PDF
of all our menus and a Gallery
page of each dish



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