

IN PARTNERSHIP WITH

A PIARY
BY BRUNTWOOD



bruntwood
SciTech



Breakfast

Continental Breakfast - £7.95 plus VAT per person

Freshly Baked Croissants & Pan Au Chocolat

Selection of Flavoured Yogurt Pots

Fresh Fruit Platters

Breakfast Sandwiches & Wraps - £9.10 plus VAT per person

Smoked Bacon Ciabatta

Served with Heinz Ketchup & HP sauce

Smoked Salmon & Creme Cheese Bagel

Fresh Smoked Salmon, Creme Cheese, Toasted Bagel, Lemon Juice, Dill Sprigs

Feta & Spinach Wrap

Crushed Avocado, Crumbled Feta, Baby Spinach, Lime Juice

Crushed Avocado & Cherry Tomato Ciabatta

Toasted Ciabatta, Fresh Rocket, Crushed Avocado, Cherry Tomato

Fresh Fruit Platters (Serves 5) - £20.85 plus VAT per platter

Bananas, Mangos, Kiwi, Pineapple, Watermelon, Apple, Grapes

Snacks & Nibbles

Peanut Butter Protein Balls - £3.75 plus VAT

Muffins - £2.95 plus VAT

Granola Pots - £3.95 plus VAT

Chocolate Brownie - £3.35 plus VAT

Lemon Drizzle Cake - £3.35 plus VAT

Premium Crisps - £1.65 plus VAT



grazing table

The ultimate grazing feast for your guests.

50 Guests - £708.50 plus VAT

75 Guests - £979.15 plus VAT

100 Guests - £1208.35 plus VAT

150 Guests - £1791.65 plus VAT

200 Guests - £2291.65 plus VAT

Selection of Artisan Cheeses

Mature Cheddar, French Brie, Stilton, Herb Crusted Goat Cheese

Selection of Premium Crackers

Charcoal, Chive, Oat Thins, Multi Seed, Herb Roasted Crisps

Selection of Chutneys & Spreads

Caramelised Onion Chutney, Spiced Plum & Apple Preserve, Tomato Compote, Basil Pesto

Fresh Fruit

Apple Slices, Red & Green Grapes, Orange Segments, Watermelon, Fresh Strawberries, Figs, Pomegranate Seeds

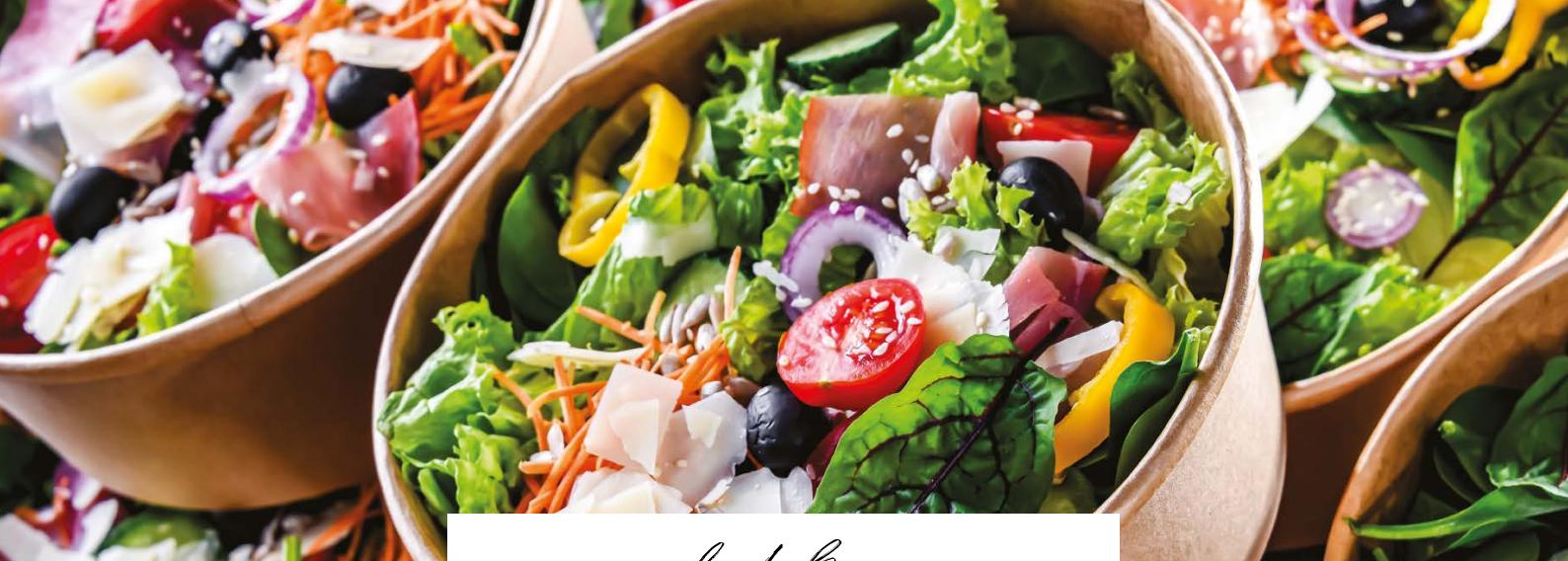
Selection of Cured Meats

Proscuitto Crudo, German Salami, Chorizo

Savory Selection

Mini Pork Pie & Mustard Aioli, Peppers stuffed with soft cheese, Cheese Twists, Breadsticks

Marinated Olives, Roasted Nuts, Tomato & Herb Sourdough Loaf, Truffle Honey, Pretzels



salad Boxes

£12.10 plus VAT per person

Chicken Caesar Salad

Grilled Chicken Breast, Romaine Lettuce, Rosemary Croutons, Shaved Parmesan, Ceaser Dressing

Smoked Salmon & Cucumber

Smoked Salmon, Cucumber Ribbons, Garden Salad, Dill Yogurt, Capers

Greek Salad

Crumbled Feta, Olives, Tomato, Red Onion, Cucumber, Greek Dressing

Mozzarella & Pesto Pasta

Penne Pasta, Mozzarella, Basil Pesto, Cherry Tomato, Fresh Basil

Chickpea Falafel & Quinoa

Chickpea Falafel, Brown Quiona Salad, Mint Yogurt, Pomegranate Seeds

Goat Cheese & Pesto Salad

Crumbled Goat cheese, Basil Pesto, Pinenuts, Sun blushed Tomato

Halloumi Cous Cous Salad

Charred Halloumi, Pearl Cous Cous, Hummus, Leaf Salad

Roast Beetroot & Lentil Salad

Red & Golden Beetroot, Green Lentils, Arugula, Walnuts, Lemon & Shallot Vinegarette

Charcuterie Selection

Selection of Cheeses, Crackers, Olives, Cornichons, Berries, Chutneys



*gourmet sandwiches
& wraps*

£10.45 plus VAT per person

Prosciutto, Fig & Arugula

Prosciutto, Fig Jam, Fresh Arugula Salad, Goat Cheese, Rosemary Focaccia

Roast Beef & Horseradish

Roast Beef, Horseradish, Red Onion, Arugula, Toasted Baguette

Roast Ham & Mustard

Slow Roast Ham, Mustard Aioli, Tomato

Chicken, Bacon & Lettuce

Charred Chicken Breast, Smoked Bacon, Romaine Lettuce, Sweet Chili Relish

Bacon, Lettuce & Tomato

Smoked Bacon, Romaine Lettuce, Mustard Aioli

Asian Chicken Wrap

Grilled Chicken Breast, Red Cabbage Slaw, Edamame Beans, Sesame, Ginger Dressing

Free Range Egg Mayonnaise (V)

Egg Mayonnaise, Spring Onion

Mozzarella & Mediterranean Vegetable (V)

Mozzerella, Roast Vegetables, Basil Pesto

Avocado and Hummus Wrap (VE) (GF)

Roasted Red Peppers, Smashed Avocado, Chickpea Hummus, Baby Spinach



lunch

Hot World Cuisine - £16.65 plus VAT per person

Choice of 1 of the following:

Chicken Tikka Masala, Basmati Rice, Naan Breads, Coconut and Coriander Yogurt

Sweet and Sour Chicken, Yellow Peppers, Fresh Pineapple, Sticky Rice, Prawn Crackers

Teriyaki Style Beef, Stir Fry Vegetables, Quinoa, Sesame, Scallion

Chili Con Carne, Rice, Crunchy Nachos

Thai Green Sweet Potato Curry, Quinoa, Chili

BBQ Style Lunch - £23.35 plus VAT per person

4oz Aberdeen Angus Beef Burger

Chargrilled Hot Dogs

Halloumi and Mediterranean Vegetable Skewers

Corn on the cob

Classic Greek Salad

Chunky Coleslaw



mediterranean bar

£20.85 plus VAT per person

Lemon & Garlic Chicken Skewer

Blackened Halloumi Skewer

Coriander and Chickpea Salad

Feta, Cherry Tomato & Fresh Basil Salad

Lemon Couscous

Spring Onion & Pancetta Potato Salad

Zataar Baked Pitta Breads

Cucumber Tzatziki

Olive Oil & Balsamic Oil



taco bar

£14.60 plus VAT per person

Lime Grilled Chicken

Chipotle Pepper, Lime Juice, Garlic, Spices, Diced Tomato, Fresh Chives

Slow Cooked Beef Barbacoa

Cloves, Cumin, Oregano, Diced Tomato, Fresh Chives

Smoked BBQ Jackfruit

Tangy BBQ, Spices, Diced Tomato, Fresh Chives

All served in soft shell tortillas with side salad
and the following toppings:

Shredded Cheddar Cheese

Sour Creme

Tomato and Basil Salsa

Guacamole

Shredded Romaine Lettuce

Jalapenos

Fresh Lime



middle eastern bar

£14.60 plus VAT per person

Guests can help themselves from our rustic salad bar,
served with palm leaf plates and cutlery

Chicken Shawarma

Garlic, Yogurt, Lemon, Cumin, Paprika, Fresh Parsley

Chickpea Falafel

Chickpea, Garlic, Onion, Spices, Fresh Mint

All served on soft pitta breads with Cous Cous,
Mediterranean Vegetables and the following toppings:

Shredded Romaine Lettuce

Sliced Cucumber

Diced Tomato

Red Onion

Olives

Fresh Lemon



grill menu

£33.35 plus VAT per person

Served On The Grill

Peppered Rump Steak

Moroccan Spiced Chicken Breast

Kofta Kebabs

Served On The Side

Rosemary & Garlic roasted New Potatoes

Hot n' Spicy Sausages

Halloumi & Mediterranean Vegetable Skewers

Classic Greek Salad

Aubergine & Red Pepper Quinoa Salad

Zaatar Spiced Pitta Breads

Chickpea Hummus

Cucumber Tzatziki

Olive Oil & Balsamic Oil



bowl food

3 Bowls per person
£23.35 plus VAT per person

Pork and Apple Sausage, Mustard Mash Potato, Sticky Cabbage, Gravy

Lamb Tagine, Mediterranean Vegetables, Cous Cous

Beer Battered Fish, Triple Cooked Chips, Tartar Sauce, Lemon

Chicken Tikka Masala, Saffron Rice, Mint Raita

Mexican Chili Con Carne, Cheese Glaze, Rice, Nachos, Jalapeno

Chicken Pintxo Skewers, Patatas Bravas, Fresh Chives

Crispy Teriyaki Beef, Rice, Ginger, Lime, and Radish Garnish

Braised Beef, Horseradish Pomme Puree, Glazed Chantenay Carrots, Red Wine Jus

Bourbon Glazed Burnt Ends, Creamed Potato, Savoy Cabbage, Cider Reduction

Lemon Pepper Salmon, Sayadieh Rice, Spiced Hummus

Harissa Spiced Meatballs, Bulgur Wheat, Red Onion, Tomato

Thai Green Sweet Potato Curry, Quinoa, Coriander and Coconut Yogurt, Fresh Chili and Coriander

Teriyaki Aubergine, Rice, Ginger, Lime, and Radish Garnish

Chickpea Falafel, Mediterranean Pearl Cous Cous, Aioli, Pomegranate Seeds

Chargrilled Artichoke Hearts, Quinoa, Tender stem Broccoli

Broccoli & Sage Risotto, Asparagus, Crispy Kale



house canapés

Canapés are the perfect addition to any celebration. Delight your guests with our mouth watering bites.

3 per person - £8.75 plus VAT | 5 per person - £10.85 plus VAT

Bourbon Glazed Pork Belly, Roasted Apple Crisp

Tandoori & Zaatar Spiced Chicken Skewers, Mango & Chili Dipping Sauce

Whipped Goats Cheese, Golden Beetroot, Thyme Roasted Crostini, Walnut Crumb

Chickpea Falafel, Pickled Radish, Lemon & Parsley Aioli

Bruschetta, Red onion, Sun-Blushed Tomato, Bocconcini, Fresh Basil Dressing

deluxe selection

Why not indulge your guests in our deluxe canape selection.

3 per person - £10.45 plus VAT | 5 per person - £12.50 plus VAT

Hot

Baked Feta, Sun-Blushed Tomato, Basil Pesto, Rosemary Crostini

Mini Beef Burgers, Red Onion & Lettuce, Tangy Tomato Salsa

Lamb & Chickpea Kofta, Talatouri Dip

BBQ Pulled Pork Quesadilla, Red Cabbage Slaw, Sliced Jalapeno

Breaded Mozzarella Baton, Salsa Verde

Roasted Fig and Goats Cheese Pastry Parcel, Shallot Gel

Teriyaki Beef Bao Buns, Lemon and Chili Dressing, Sesame Seeds

Pea, Spinach and Ricotta Arancini, Lemon Crème Fraiche

Vegetable Spring Rolls, Hoisin Dipping Sauce

Spiced Cauliflower Bites, Sour Crème Dipping Sauce

Spinach & Artichoke Stuffed Mushrooms

Cold

Chicken Liver Pate, Caramelized Shallot Relish, Charred Focaccia Crostini, Garlic Chives

Crispy Asian Duck, Tangy Hoisin Dressing, Thai Chili & Scallion

Smoked Salmon Blini, Horseradish Cream, Dill

Bocconcini, Sun-Blushed Tomato, Green Olive Tapenade, Rosemary Crostini

Whipped Goats Cheese, Golden Beetroot, Thyme Roasted Crostini, Walnut Crumb

Beef Fillet, Rosemary & Garlic Focaccia Croute, Horseradish Mayonnaise, Parsnip Ribbon

Asparagus, Prosciutto Crudo, Crumbled Parmesan & Walnut, Basil Pesto

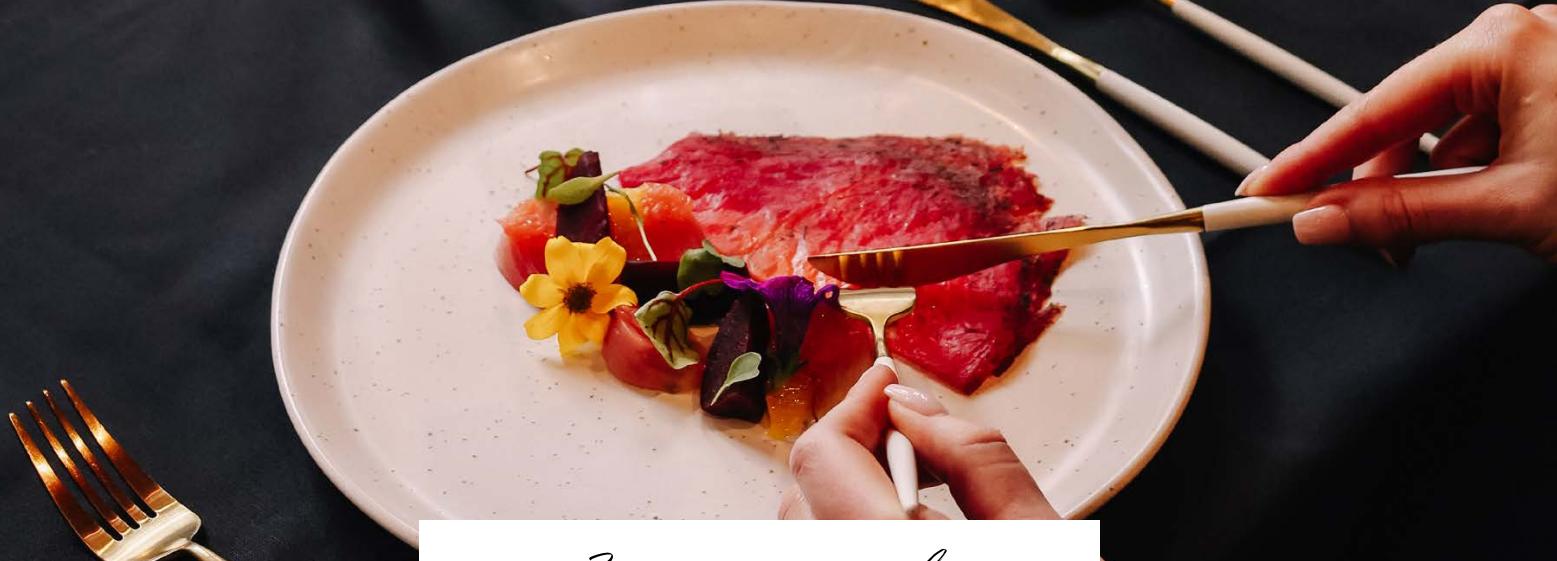
Chickpea Falafel, Pickled Radish, Lemon & Parsley Aioli

Chicken and Herb Terrine, Lemon Aioli, Sourdough Croute

Brie and Caramelized Onion Tartlet

Mini Beetroot Tacos, Whipped Goats Cheese, Crumbled Walnut, Chervil Leaf

Bruschetta, Sun-Blushed Tomato, Balsamic Gel, Pine Nut, Purple Basil



3 course meal

Menu 1 - £50.40 plus VAT per person

Allow us to indulge you and your guests on your special day. You can be sure your celebration will be a lasting memory with some of our most elegant dishes

starters

Smoked Duck & Ham Terrine, Poached Pear & Chicory Salad, Crumbled Walnut, Hoisin, Fig & Pear Coulis

Fig & Whipped Goats Cheese Tart, Truffle Honey, Crumbled Hazelnut, Arugula Salad, Fresh Chives

Beetroot Gravalax , Salt Baked Heritage Beetroot , Endive & Red Vein Sorrel , Orange & Grapefruit Segments, Citrus Gel

Melted Camembert Pot, Honey Glaze, Red Onion Chutney, Endive & Mizuna Salad, Focaccia Croutes

mains

Ballotine of Chicken, Mushroom and Spinach Stuffing, Pomme Puree, Pureed Carrot, Sauteed Asparagus, Charred Shallots, Red Amaranth, Garlic Jus

Sirloin of British Beef, Goose Fat Roast Potatoes, Honey & Thyme Roasted Root Vegetables, Yorkshire Pudding, Mushroom and Shallot Reduction

Roasted Pork Belly, Celeriac Puree, Confit Fennel, Seasonal Vegetables, Apple Crisps, Calvados Jus

Confit Duck Leg, Sweet Potato Mash, Sticky Red Cabbage, Seasonal Greens, Orange & Cherry Gravy

desserts

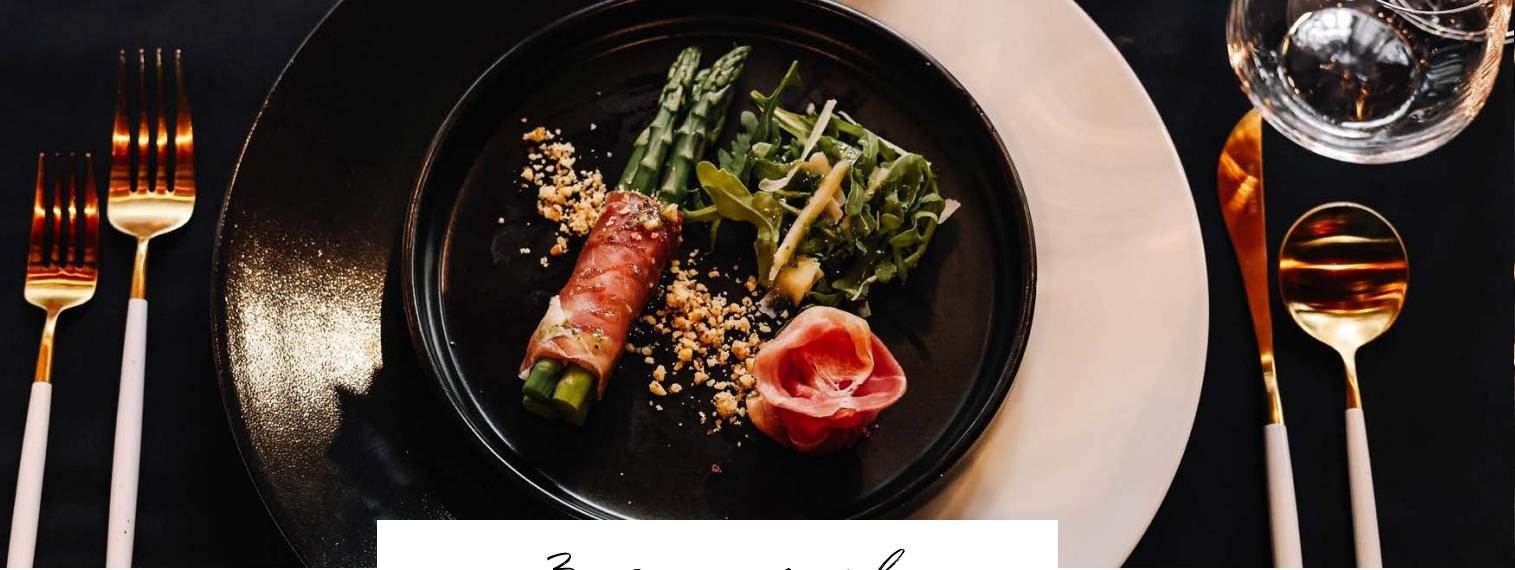
Trio of Tortes – Raspberry & Mint, Double Chocolate Truffle , Mango & Passionfruit

Dark Chocolate & Cherry Tart, Chocolate Baton, Crushed Cherry Powder, Candied Orange, Flaked Almond

Honeycomb Cheesecake, Crunchie Shards, Caramel, Honey, Fresh Berries

Double Chocolate Torte, Chocolate Truffle, Hazelnut Ice Cream, Flaked White Chocolate, Fresh Strawberry

You will be required to select one starter, one main and one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish. If you would like a choice menu, there is a supplement charge of £7.50 per person for a choice of two starters, two mains and two desserts.



3 course meal

Menu 2 - £47.10 plus VAT per person

Treat your guests with this menu to make your big day that much more special.
The following dishes are prepared with love, using only the best local ingredients.

starters

Charred Asparagus, Prosciutto Crudo, Rocket & Parmesan Salad, Basil Pesto Dressing, Cracked Hazelnut

Goats Cheese Tart, Balsamic Onion Confit, Heritage Tomato, Escarole & Radicchio Salad, Balsamic Gel

Ham & Pea Terrine, Golden Beetroot Piccalilli, Pickled Cornichon, Grated Broccoli Salad, Cherry Tomato, Rosemary Focaccia

mains

Peppered Rump Steak, Thick Cut Chips, Portobello Mushroom, Blistered Vine Tomato, Rocket Salad, Peppercorn Sauce

Lamb Rump, Garlic Roasted Potatoes, Parsnip Puree, Honey Glazed Root Vegetables, Minted Fine Beans, Rosemary Gravy, Lemon Thyme

French Trim Chicken, Mediterranean Vegetable Stuffing, Rosemary Potatoes, Sauteed Fine Beans,
Garlic & Basil Crème Sauce, Purple Basil Leaf

desserts

Sicilian Lemon Tart, Raspberry Syrup, Candied Lemon, Vanilla Mascarpone, Fresh Raspberries

White Chocolate and Raspberry Delice, Salted Caramel Ice Cream, Crushed Raspberry Flakes, Fresh Berries

Apple & Blackberry Crumble, Summer Berries, Cinnamon Dusting, Vanilla Bean Ice Cream

You will be required to select one starter, one main and one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish. If you would like a choice menu, there is a supplement charge of £7.50 per person for a choice of two starters, two mains and two desserts.



3 course meal

Menu 3 - £43.75 plus VAT per person

Our traditional 3 Course Menu is still the most popular menu choice. We have combined local produce, fresh ingredients and heart & soul into our dishes to provide you with food for thought...

starters

Artisan Soups Served with Warm Bread Roll & Salted Butter :-

Roasted Red Pepper and Heritage Tomato Soup, Creme Dressing, Fresh Basil Oil

Leek and Potato Soup, Rosemary Croutons, Cream Dressing, Parsley Oil

Cauliflower & White Truffle Soup, Charred Bacon Nest, Lemon Thyme

Bruschetta, Sun Blushed Tomato, Bocconcini, Basil & Garlic Pesto, Balsamic Gel, Fresh Basil Leaf

Chicken Liver Parfait, Cracked Pepper, Caramelized Onion Chutney, Toasted Focaccia Croute, Escarole & Radicchio Salad, Basil Dressing

mains

Seared Chicken Breast, Rosemary & Garlic Roast Potatoes, Honey Glazed Carrot, Minted Green Beans, Cured Bacon Shard, Chicken Gravy

14hr Slow Cooked Beef, Horseradish Creamed Potato, Parsnip Puree, Honey Glazed Root Vegetables, Charred Onion, Red Wine Jus

Grilled Sea Bass Fillet, Crushed New Potatoes, Chorizo, Samphire, Lemon & Garlic Dressing, Fresh Parsley Leaf

desserts

Gooey Chocolate Brownie, Dried Cherry, Flaked White Chocolate, Vanilla Bean Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream, Cinder Toffee Shards, Fresh Strawberry

White Chocolate & Vanilla Cheesecake, Crushed Pistachio Kernels, Raw Honey

You will be required to select one starter, one main and one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish. If you would like a choice menu, there is a supplement charge of £7.50 per person for a choice of two starters, two mains and two desserts.

drinks

We believe this is a great opportunity to showcase a creative and memorable side of your event, offering enjoyment for your colleagues and guests by elevating the standard drinks service with something a little different...



*soft drinks,
tea & coffee*

Freshly Brewed Tea and Coffee - £2.95 plus VAT per person

Freshly Brewed Coffee & Tea, served in ecofriendly branded disposable cups, alongside a range of milks

Bottled Water - £2.10 plus VAT per person

Glass bottled water (Still or Sparkling) 330ml

Fresh Juice Smoothies - £5.00 plus VAT per person

Freshly prepared, pre bottled smoothies:-

Strawberry, Pineapple & Orange

Apple & Carrot

Fennel, Pear & Carrot

Orange, Grapefruit, Lemon, Honey

Watermelon, Melon, Fresh Mint

Fruit Juice - £7.10 plus VAT per jug

Fresh Orange Juice

Fresh Apple Juice

Fresh Pineapple Juice



cocktails & mocktails

Cocktails - £70.85 plus VAT per 10 cocktails

Classic Mojito - Havana 3yr , Fresh Lime, Fresh Mint, Soda

Bramble - Gin, Fresh Lemon, Crème Du Mure, Sugar Syrup

Amaretto Sour - Amaretto, Fresh Lemon Juice, Sugar Syrup

Bellini - Peach Puree, Prosecco

Espresso Martini - Vodka, Espresso Coffee, Kahlua

Hazelnut Espresso Martini - Vodka, Kahlua, Hazelnut Liqueur, Espresso Coffee

Aperol Spritz - Aperol, Prosecco, Soda, Fresh Orange

Limoncello Spritz - Limoncello, Prosecco, Soda

Cosmopolitan - Vodka, Triple Sec, Lime Juice, Cranberry Juice

Strawberry Daquiri - White Rum, Lime Juice, Sugar Syrup, Strawberry Puree Mint

Julep - Whiskey, Mint, Sugar, Crushed Ice

Whiskey Sour - Whiskey, Lemon Juice, Gomme Syrup

Sparkling Juices - £7.10 plus VAT per jug

Sparkling Elderflower

Sparkling Lavender Lemonade

Sparkling Lemon, Mint & Cucumber

Mocktails - £4.15 plus VAT per person

Cucumber & Mint

Ginger & Pineapple

Apple & Thyme

Blood Orange



Beer

We understand that not everyone wants a fancy reception, however would just like to grab a cold beer from an ice bucket and pop it open, so these are for you guys and girls.

Rustic Buckets of Ice Cold Beers - 10 Servings - £41.65 plus VAT

Corona, Birra Moretti and Peroni

(select one option)

Rustic Buckets of Local Ales / IPAs - 10 Servings - £50.00 plus VAT

Mobberley Ales, Sierra Nevada IPA, Wainwright.

(select one option)



sample wine menu

White Wine

House Airen, Spain - £21.65 plus VAT

An attractive dry white with flora and citrus aromas leading to a crisp, fresh palate

Chenin Blanc, South Africa - £22.10 plus VAT

Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish

Sauvignon Blanc, Chile - £22.95 plus VAT

Aromas of grapefruit and tomato leaf that lead to a crisp and dry palate with hints of lemon and lime

Pinot Grigio, Italy - £23.35 plus VAT

Clean, simple, fresh apple and pear flavours. Easy drinking. Great for any occasion

Chardonnay, France - £24.15 plus VAT

Well rounded soft stone fruit flavours with a pleasant mouth feel and a long finish

Viognier, France - £25.85 plus VAT

This superb wine has bags of exotic fruit aromas. Pairs well with fish and salads

Sauvignon Blanc, New Zealand - £28.35 plus VAT

Youthful and very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavour

Picpoul De Pinet, France - £31.25 plus VAT

Crisp and dry on the palate with additional notes of peach and melon, there is a backbone of intense minerality and a zippy, clean acidity that work together to deliver a long refreshing finish

Rosé Wine

Tempranillo Rose - £21.65 plus VAT

Lashings of red summer fruits and just a hint of vanilla make this wine very approachable

Pinot Grigio Blush - £22.10 plus VAT

Pale Rose colour with raspberry fruit flavours and a delicate finish



sample wine menu

Red Wine

House Tempranillo, Spain - £21.65 plus VAT
A wonderful fruity red with a silky smooth finish

Cabernet Sauvignon, France - £22.10 plus VAT

The nose is dominated by black fruits and spicy notes. On the palate, there are abundant flavours of elderberry, bramble and sweet spice. Soft, round tannins provide a silky finish

Merlot, France - £22.95 plus VAT

A fine nose of red fruits, particularly strawberry. On the palate, there are flavours of strawberry and redcurrant, as well as hints of walnut and dark chocolate

Shiraz, Australia - £23.35 plus VAT

Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate

Rioja, Spain - £23.35 plus VAT

A bright wine with red berry aromas underscored by notes of liquorice

Malbec, Argentina - £23.75 plus VAT

With notes of plum, raspberry and blackberry, this medium bodied red has juicy fruit flavours with soft tannin and a long finish

Sparkling

Prosecco, Italy - £30.00 plus VAT

Pale light-yellow colour with delicate bubbles. An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif

Champagne, France - £45.85 plus VAT

Red fruit aromas and toastiness on the nose, while on the palate freshness and roundness complement one another



our partnerships

We currently work in partnership with several beautiful venues in England:

Apiary, Cheshire
Larkspur Lodge, Cheshire
Stock Farm Barn, Cheshire
Grange Barn, Cheshire
Scarlett Hall, Cheshire
Hidden Barn at 94, Cheshire
Delamere Events, Cheshire
Manchester Cathedral, Manchester
Salt House, Staffordshire
Eyam Hall, Derbyshire

what's included

Crockery
Stainless Steel Cutlery
Glassware
Chefs & Service Staff
Dedicated Event Manager

dietary requirements

All our dishes are handmade by our in-house chefs meaning they can be easily adapted to suit all dietary requirements.
Fork & Field's preparation kitchen operates at a 5-star food hygiene rating.

Booking & payment

To secure your date, a deposit is payable and a signed copy of our terms & conditions.
Final payment is required 3 weeks prior to your event day.

Contact us

01565 651738 or info@forkandfieldcatering.co.uk

