



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. *Please note that due to fluctuating food costs, prices could be subject to change.*

Bespoke quotes built for each venue.



BUFFET MENUS

The Old Favourite (cold drop off buffet)

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

6 options £11 per head, 9 options £15 per head

Paddock venue prices are 6 options £13 per head, 9 options £16 per head and includes crockery, napkins and service

Selection of closed sandwiches

Marinated lemon & garlic 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 mackerel parfait, crispy sourdough

Brie and caramelised red onion crostini

Mixed salad bowl, herb dressing

Homemade luxury coleslaw

Mediterranean Pasta salad

Spring onion, chive, potato salad

Add-ons

£2.50 per item per head

Homemade chunky chips

BBQ Spare Ribs

(these are hot items so only available at The Paddock venue)

Add finger buffet desserts

£4.00 per head (pick 2 mini desserts from selection)

Mini lemon drizzle cake

Triple chocolate fudge brownies

Mini bakewell slices

Mini chocolate profiteroles

Mini scones



Rustic platter (Cold drop off buffet)

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

Choose from :

Charcuterie and roast meats & relishes platter (veggie alternative; selection roasted vegetables and halloumi) **£19.00 per head** (Paddock Venue price is £20.00 per head, includes crockery, cutlery, napkins and service)

Seafood platter, prawns, smoked salmon, poached salmon, capers, smoked mackerel, green lipped mussels **£23.00 per head** (Paddock Venue prices is £25.00 per head, includes crockery, cutlery, napkins and service) **(Fish prices are fluctuating dramatically so are subject to market availability and change in price per head)**

Ploughman's platter, pork pies, cheese, pate & pickles (veggie alternative; baked three cheese quiche, cheese & spring onion parcel) **£19.00 per head** (Paddock Venue price is £20.00 per head, includes crockery, cutlery, napkins and service)

All platters include a selection of artisan breads, balsamic and oils

And luxury homemade coleslaw, Greek salad

Add mini dessert platter

£4.00 per head (pick 2 mini desserts from selection)

Mini lemon drizzle cake

Triple chocolate fudge brownies

Mini bakewell slices

Mini chocolate profiteroles

Mini scones



Hot Buffet

(min number we will cater for is 30)

At The Paddock Venue : £14.00 per head, including crockery, cutlery, napkins and service

At another Venue (Dropped off to be heated yourself): £10.00 per head, including disposable plates and napkins

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 is only available at The Paddock or we can price to cook & serve)**

Add Ons ;

£2.50 per item per head

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

£1.50 per item per head

Mushy peas, Mixed leaf salad, coleslaw

The Paddock



BBQ BUFFETS

(min number we will cater for is 40, includes BBQ hire, serving equipment, 1 chef & 1 waiting on staff)

disposable plates, cutlery, napkins provided

Choose 3 mains and 3 side options for £15.50 per head (includes soft bread rolls)

Mains

100% beefburger

Cajun chicken

Pork sausage

Cumberland sausage

Salt and pepper pork loin

Lemon and garlic chicken kebab

Extras

Lamb Kofta £2.50

Salmon Tandoori £5.50

Vegetarian

Halloumi, tomato, pepper kebabs

Veggie burger; goats' cheese, red onion chutney on a soft roll

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 £2.50 per head

The Paddock



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

£1400 for 100 guests (if more than 100 then £14.00 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

1 chef & 1 waiting on staff provided

CANAPES

Cold Options :

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
Mozzarella & sun-blushed tomato crostini (V)
Goats cheese, onion chutney, red pepper quiche
Houmous, black olive tapenade, cracker (V)
Chickpea & red pepper coronation on sourdough (Vegan)

Hot Options :

Spiced Moroccan lamb & mint koftas
Parma ham, roasted pear & Garstang blue cheese parcels
King prawn, chorizo and slow roast cherry tomato skewers
Black pudding bon bons, three mustard mayonnaise
Chilli, ginger & soy salmon skewer
Red Thai tandoori chicken

£10.00 per head choose 3 canapés or £13.50 for 5 choices

Please note cold canapes can be simply dropped off for the above prices but hot options require a chef so there will be an additional charge. Also, if you require staff to serve the canapes then we can provide a price to do this.



All main courses are served with seasonal vegetables.

£36.50 per head (These menus can be provided at The Paddock or a venue of your choice)

STARTERS

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

Pressed terrine of ham hock, soft herbs, piccalilli, 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, rocket & crème fraîche

Chicken Liver 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 (£5 per head supplement)

Braised shoulder of lamb, Spring onion mash, roasted carrots, rosemary & red current jus (£5 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)

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: Due to current fluctuations in foods costs, prices could be subject to change. All the dishes can be altered to meet your required taste or you can choose an alternative menu and we can provide a bespoke quote).

Prices for extras



Waiter/Waitress Hourly Rate = £12.50 per hour

Manager on Duty Rate = £18 per hour

Chef on Duty Rate = £16 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.