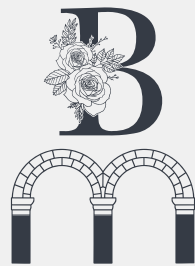
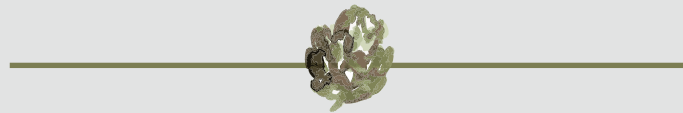


WEDDINGS BY

HORSERADISH

THE CATERING & EVENT CREATIVES



Burlton Manor

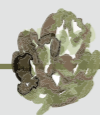
2023

Burlton Manor and Horseradish share the same vision...

Creating unique and unforgettable experiences for brides and grooms who love great food & service in a beautiful environment

Our talented team of 5* and Michelin experienced chefs are experts in designing delicious menus. Committed to using the freshest ingredients, our chefs work with you to design the perfect menu for your big day. We have long-standing relationships with the best suppliers who enable us to source the freshest and finest produce, 93% of which is purchased locally within 75 miles of our base in Chester.

With Horseradish on hand, you can relax in the knowledge that your wedding day will run smoothly with outstanding food, drinks and service, whilst you create memories that will stay with you and your guests forever.



HORSERADISH

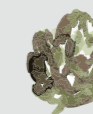
THE CATERING & EVENT CREATIVES

We have had so many compliments off people about not only how beautiful it was but how fantastic the service was throughout.

From start to finish everyone we have dealt with has been so helpful and professional, going above and beyond to make sure everything ran smoothly. We couldn't be more grateful and will be singing your praises to all our friends rest assured.

Our thanks again - you were all amazing!

Sarah & James



- 4 Plan Your Day
- 6 Canapés
- 8 Wedding Breakfast
- 12 Evening Options
- 14 Street Food
- 16 Next Steps
- 18 FAQ's

PLAN YOUR DAY

WE UNDERSTAND THAT PLANNING A WEDDING CAN BE STRESSFUL.
THAT IS WHY WE ARE ON HAND EVERY STEP OF THE WAY.



2pm
Ceremony
30 minutes



2:30pm
**Drinks Reception,
Canapés & Photos**
1hr 30 minutes



4:00pm
Call To Be Seated
15 minutes



4:15pm
**Wedding
Breakfast**
1hr 45 minutes



6:00pm
Speeches
30 minutes



7:00pm
Evening Guests Arrive



7:45pm
Cutting Cake
15 minutes



8pm
First Dance



9:30pm
Evening Food
1.5 hour

THIS IS A SUGGESTED GUIDE & CAN BE ALTERED TO YOUR SUIT YOUR DAY.

01244 304 660 | enquiries@horseradishcatering.com



CANAPÉS

Our canapé menus have been curated around our most popular themes. Within each collection we have a variety of presentation styles to ensure your guests eat with their eyes, as well as savouring the delicious flavours of our handmade canapés.

Within your selection of either 4, 6, or 8 canapés please ensure you include items to cover the dietary requirements of your party.

CURATED CANAPÉS*

BEST OF BRITISH

Mini fish and chip cones,
tartar sauce

Pressed beef short rib, Yorkshire
pudding, horseradish cream

Bloody Mary prawn cocktail, baby
gem, lime chilli guacamole

Cashew cream cheese spinach &
thyme pastie, caper & parsley dip
(ve)

MEDITERRANEAN AFFAIR

Sun blushed tomato & mozzarella
arancini, saffron aioli (v)

Parma ham, gorgonzola,
fig & balsamic relish

Pork and nduja sausage roll, toasted
fennel seed & saffron aioli

Lemon chicken souvlaki, charred
courgette & tzatziki

TASTE OF ASIA

Soy and honey glazed pork belly,
prawn cracker, pickled radish

Chicken satay skewers, toasted
peanuts & coriander

Hoisin vegetable spring rolls,
chilli & spring onion

Crispy Thai crab cakes,
ginger & lime

LUXURY

“Beef wellington” mushroom
duxelle, béarnaise sauce

Sesame seared tuna,
compressed melon, yuzu

Savoury éclairs - Homemade
miniature choux buns filled with a
selection of sumptuous ingredients

Whipped Delamere goats’ cheese
“Cornettos” - Colourful crunchy
cones filled with whipped and
flavoured local goats’ cheese

PLANT BASED (VE)

BBQ watermelon, black sesame
& yuzu

Charred courgette, black garlic
emulsion, dukkha

Cauliflower bang bang,
chilli & sesame

Red pepper & sun blushed
tomato arancini

OYSTER BAR

Add a little theatre and exuberance
with our hand shucked oyster bar.

Freshly shucked Native oysters

To accompany; Tobasco, shallot
pickle, lemon, capers

CALL OUR EVENT DESIGN TEAM TODAY FOR OUR FULL MENUS

**sample menu, subject to change*



WEDDING BREAKFAST

Our culinary team carefully curate a collection of dishes designed to wow your guests and be delivered impeccably regardless of the number of guests.

We recognise the growing number of dietary requirements and therefore pair our plant based and traditional dishes together to ensure your guests have the same 'experience' regardless of their dietary preferences.

CLASSIC PLATED MENU*

STARTERS

Coronation chicken terrine, toasted cumin mayonnaise, cucumber mint and red onion salad, poppadoms

Smoked salmon, dill cream cheese, salad of compressed cucumber, pickled shallot rings, caper berries, radish, lemon caviar

Ham egg & chips, pressed ham terrine, quail's egg, sweet mustard ketchup, heritage potato crisps

MAINS

"Beef bourguignon" 14hr braised short rib, confit garlic mash, maple glazed bacon, roasted shallots, heritage carrots, red wine jus

Roasted Chicken supreme, confit leg & parmesan arancini, fricassee of fresh peas, beans and baby radish, salsa verde, chicken jus

Garam masala spice lamb rump, saag Gobi, spiced squash puree, Bombay potato cake, lamb jus, curry oil

DESSERTS

Chocolate marquise, toasted marshmallow, salted caramel, cookie crumb

Apple crumble tart, cinnamon crème anglaise, vanilla clotted cream, apple and ginger puree

Mango delice, passion fruit gel, Sichuan pineapple, coconut meringue

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**sample menu, subject to change*

PLANT BASED MENU*

STARTERS

Plant Based Feta filo parcel, "Greek salad" compressed cucumber, blushed tomato, black olive, oregano, lemon vinaigrette

Faux gras, apple and saffron mostarda, savoury granola, toasted brioche

No Crab Cocktail, baby gem, avocado mousse, nori cracker

MAINS

Glazed king oyster mushroom, red onion tart tatin, mustard ketchup, wilted greens, thyme, garlic fondant potato

"Beet bourguignon" glazed beetroot boudin, confit garlic mash, maple glazed beets, roasted shallots, heritage carrots, red wine jus

Portobello mushroom & herb Pithivier, fricassee of confit celeriac, woodland mushrooms, Wirral watercress mash potato, parsley, and hazelnuts

DESSERTS

Spiced ginger pudding, roasted plum, honeycomb, vanilla 'custard'

Raspberry frangipane, hazelnut granola, raspberry gel

FINE DINING MENU*

STARTERS

Charred miso and sesame glazed west coast scallops, carrot and ginger puree, crispy noodle and shiso salad

Smoked herb fed Yorkshire chicken, truffled celeriac, toasted hazelnuts, pickled girolles

Poached lobster ravioli, Lobster cream, Bisque oil, mango and Shiso salad

MAINS

Treacle cured beef loin, oxtail & bone marrow suet, truffle espuma, dauphinoise potatoes, fine beans, Bordelaise sauce

Butter poached Gigha halibut, pomme puree, café de Paris potted shrimp, sea vegetables, toasted almonds, red wine reduction

"Duo of lamb" spiced lamb loin, pulled lamb samosa, aubergine imam, Bombay carrot, preserved lemon, pomegranate jus

DESSERTS

Assiette of chocolate - Valrhona Guanaja 70% fondant, toasted white chocolate cremeux, triple chocolate peanut butter brownie, raspberry and milk chocolate cheesecake

Éclair – pistachio cream, macerated strawberries, pistachio & white chocolate tuile, candied pistachios, pistachio ice cream, strawberry gel

CALL OUR EVENT DESIGN TEAM TODAY FOR OUR FULL MENUS

**sample menu, subject to change*



WEDDING BREAKFAST

If you're imagining your perfect wedding feast to be something a little more relaxed this sharing style menu is the answer. A wonderful way to not only give your guests more choice, but to break the ice and create some interaction around the table.

You can take great delight in nominating a head carver and customise your menu to suit you and your guests perfectly. Delicious food, served simply to share.

SHARING STYLE*

STARTERS

Sharing Boards

Build your perfect sharing board -
Choose 3 main items, 2 sides, 2 dips & 2 breads

Main items

Chorizo | Parma ham | Ham Hock terrine | Pastrami beef | Cheshire cheese | Shropshire blue | Smoked salmon | Sweet chilli King Prawns
| Peppered mackerel | Bloody Mary prawn cocktail shots
Roasted squash chipotle empanada (ve) | Mushroom Faux gras (ve)

Sides

Feta stuffed peppers | Sweet ricotta peppers | Giant Gordal olives
| Sun blushed tomatoes | Marinated Mediterranean vegetables

Dips

Oil & balsamic | Beetroot hummus | Tzatziki | Aubergine caviar
| Lemon mayonnaise | Whipped truffle butter

Breads

Homemade focaccia | Thyme & rosemary crostini | Sourdough

CALL OUR EVENT DESIGN TEAM TODAY FOR OUR FULL MENUS

**sample menu, subject to change*

SHARING STYLE*

MAINS

Choose a roast & 3 accompaniments

Rare Roasted Cambrian beef loin

Whole roasted free-range lemon & thyme chicken, jointed & dressed sharing style

Roast leg of Welsh lamb, spiked with rosemary & garlic

Cashew, apricot and sage nut roast, red wine jus (Ve)

Accompaniments

Peas, beans, & baby carrots, summer herbs Roasted heritage carrots

Roasted beetroot & feta salad, thyme oil & lemon

Crispy roast potatoes with rosemary & garlic

Roasted Mediterranean vegetables

DESSERTS

A Trifle Retro

Raspberry & Limoncello Trifle, lemon sponge, raspberry jelly, mini meringues

The New Yorker

Baked Vanilla Cheesecake, bowls of whipped cream,
macerated seasonal berries

Lemon Meringue

Giant lemon tart, torched Italian meringue

AFTERNOON TEA*

Sandwich flavours- Choose 3

Smoked salmon & cream cheese | Egg & watercress | Ham & Dijonnaise
Coronation chicken | Cheshire cheese, date & apple chutney
Prawn & maire rose | Cucumber & black pepper

Savouries

Sausage roll | Chester pork pie | Blushed tomato tartlet

Sweet

Homemade fruit scone, clotted cream & strawberry jam

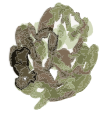
Homemade patisserie to include; Pistachio gateaux opera | Frosted lemon polenta cake | 'Celebration' macaroon | Chocolate 'Jaffa' tart | Banoffee choux bun | Freshly baked fruit scones, clotted cream & strawberry jam

CALL OUR EVENT DESIGN TEAM TODAY FOR OUR FULL MENUS

**sample menu, subject to change*



EVENING OPTIONS



GRAZING MENU*

Meat

Mini cheeseburger slider, seeded crusty roll, bacon jam

Korean sticky chicken sweet chilli, spring onion & coriander

Chilli, mint & crushed cumin spiced lamb koftas, garlic, mint & cucumber tzatziki

Fish

Panko crumbed fish cakes green herb mayo dill

Battered fish goujons, tartar sauce & lemon

Tandoori spiced salmon skewers, minted yoghurt

Vegetarian & Vegan

Spiced cauliflower Pakoras, onion seeds, coriander yoghurt (Ve)

Beetroot Sausage Roll, dijonaise (ve)

Butternut Squash & Feta Tart (ve)

GRAB POTS*

Perfect for grazing, whether it be a working lunch, or hearty evening snack, a combination of these handheld meals will be sure to satisfy your guests.

Indonesian beef satay, bang bang peanut sauce, slow braised beef with spices, peanuts, sesame & soy, (seitan alt)

Caesar salad, carved chicken breast, gem lettuce, crisp bacon, Caesar dressing

Deli pot, selection of continental meats, cheese, olives, cornichons, freshly baked focaccia

Pub classic, home baked sausage rolls, scotch egg, Cheshire cheese, pork scratching assorted pickles

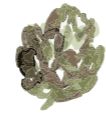
Chili can carne slow braised chunks of beef with black beans, ancho chilli, mole paste & cumin

CALL OUR EVENT DESIGN TEAM TODAY FOR OUR FULL MENUS

**sample menu, subject to change*



STREET FOOD



Food trends are changing, and our pop-up food stations are perfect for the more informal event, suitable for evening snacks, parties as well as large scale events.

MENU*

USA - CHOOSE 4

Chicken 'in a basket' crisp buttermilk chicken, southern spiced crumb, crushed chilli sweetcorn

Mac & cheese fritter, soused red onions, chili mayo

Charred Brisket burger, sweet mustard ketchup, brioche, pickle

Moving mountains plant burger sweet mustard ketchup, brioche, pickle (ve)

INDIAN - CHOOSE 4

Slow braised beef Rogan josh, pilaf rice, poppadom

Tandoori spiced chicken, roti, mango chutney, spring onion & coriander

Aloo Tikki, chana masala, Indian potato cakes & chickpea dhal (ve)

Cauliflower pakora, tarka dhal, lemon rice, minted yoghurt raita (ve)

CALL OUR EVENT DESIGN TEAM TODAY FOR OUR FULL MENUS

**sample menu, subject to change*

MENU*

SOUTH AMERICA - CHOOSE 4

Taco bar -

Choice of tequila and lime prawns, smoked chipotle chicken or Mexican spiced tempura oyster mushrooms (ve) - topped with guacamole, corn Pico de Gallo, coriander & pink onions

Slow braised beef Chili con carne, black beans, ancho chilli, mole paste & cumin

Chicken mole with coriander rice, sweet and spicy South American stew with ancho, ground nuts and chocolate

Mexican bean burrito, ancho chilli tomato sauce, spiced rice, pickled cabbage, lime & coriander mayo (ve)

ASIAN - CHOOSE 4

Indonesian beef satay, bang bang peanut sauce, slow braised beef with spices, peanuts, sesame & soy

Hoisin duck bao bun, pickled cucumber, spring onion, Asian slaw

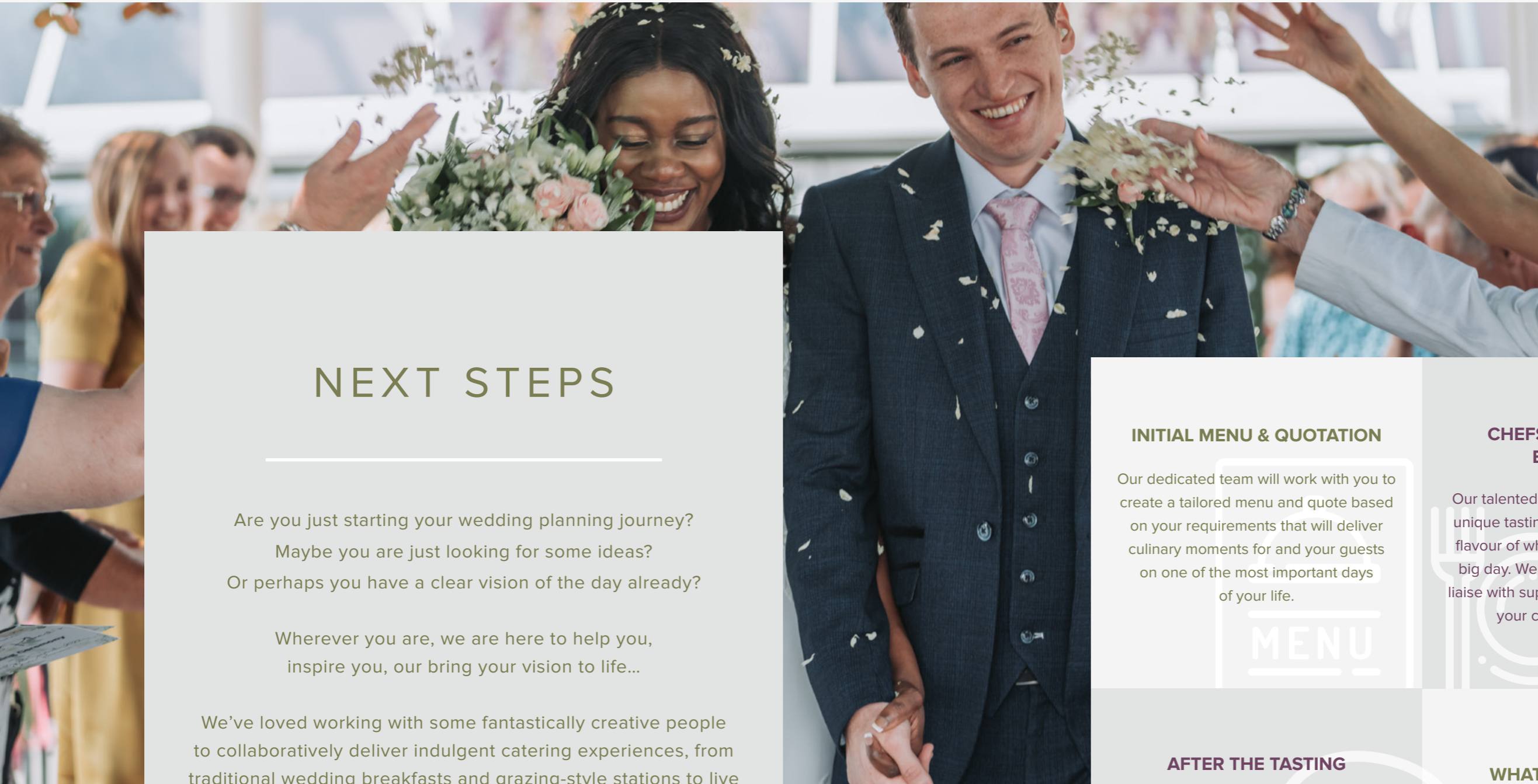
Korian fried sweet chili chicken, sticky rice, kimchi, sesame

Fragrant yellow Thai curry with roast vegetables, fresh turmeric, tamarind & coconut, steamed rice (ve)

CALL OUR EVENT DESIGN TEAM TODAY FOR OUR FULL MENUS

**sample menu, subject to change*





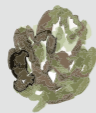
NEXT STEPS

Are you just starting your wedding planning journey?
Maybe you are just looking for some ideas?
Or perhaps you have a clear vision of the day already?

Wherever you are, we are here to help you,
inspire you, our bring your vision to life...

We've loved working with some fantastically creative people
to collaboratively deliver indulgent catering experiences, from
traditional wedding breakfasts and grazing-style stations to live
food theatre installations, it's all in the detail for your big day.

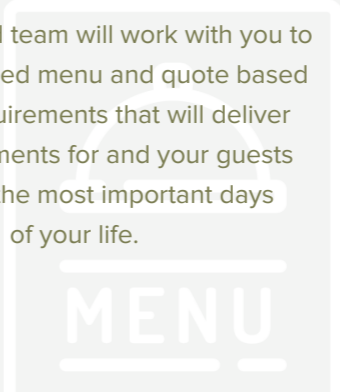
Call or email us today & let's get started on your special day!



01244 304 660 | enquiries@horseradishcatering.com

INITIAL MENU & QUOTATION

Our dedicated team will work with you to
create a tailored menu and quote based
on your requirements that will deliver
culinary moments for and your guests
on one of the most important days
of your life.



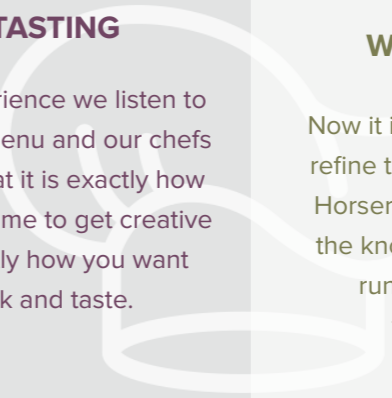
CHEFS TABLE TASTING EXPERIENCE

Our talented team of chef's will create a
unique tasting experience to give you a
flavour of what you can expect on your
big day. We will work to your brief and
liaise with suppliers to ensure we exceed
your culinary expectations.



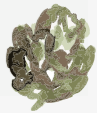
AFTER THE TASTING

After your tasting experience we listen to
the feedback on your menu and our chefs
will tweak to ensure that it is exactly how
you want it. This is the time to get creative
and let us know exactly how you want
your menu to look and taste.



WHAT HAPPENS NEXT

Now it is over to our team of experts to
refine the details for your big day. With
Horseradish on hand, you can relax in
the knowledge that your wedding will
run smoothly with outstanding
food, drinks and service.



FAQ'S

Who will we deal with during the wedding planning process?

You will have a personal event designer who will be your main point of contact throughout your planning process. Our office hours are Monday to Friday from 8.30am – 5.00pm, but please feel free to email us at any time and we will come back to you as soon as possible.

How long will you hold my date?

We appreciate that planning a wedding can be a long process, we will hold your date for as long as we can without us having to turn away business. Your personal event designer will keep in touch with you to see how things are moving along.

How can I secure my booking?

We can provisionally book your date for 7 days, once you are happy to proceed, we will supply a hire agreement and deposit to secure your date.

When is full payment due?

A payment plan will be provided to you within your hire agreement. Final numbers and final payment is due 14 days prior to your date.

What is included in my catering menu?

Catering menus include standard crockery, standard cutlery, white table linen and napkins, staffing and relevant insurance and health & safety documentation. Premium offerings are available, please discuss the options with your personal event designer.

Can you cater for dietary requirements?

We have a range of vegetarian and vegan menus. Our Chef can adapt any of our menus to accommodate your guests with food allergies or dietary requirements.

Do you offer a menu tasting?

We offer a tasting session of our three-course wedding breakfast menu for two, at our Chester Racecourse venue between Tuesday and Friday. Please speak to your personal event designer to arrange a tasting.

Do you cater for children?

Yes, we offer a variety of menus for children. Please discuss the options with your personal event designer.

Should we create a table plan?

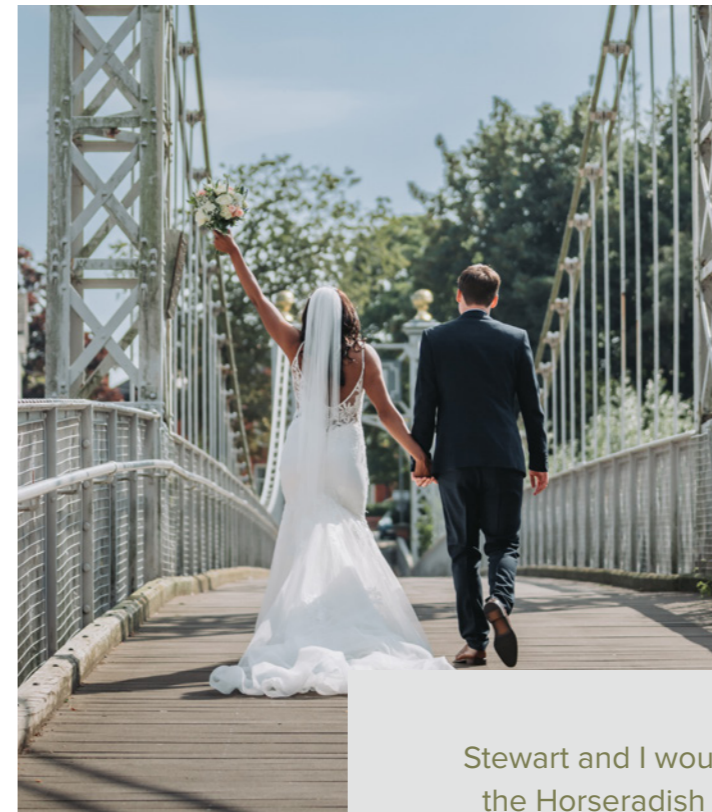
Yes, it is helpful for guests to know where they are sitting, and useful for us to know where any special dietary requirements are seated.

Do I get my deposit back if I cancel my booking?

Deposit payments are non-refundable, subject to our terms and conditions.

Do we need wedding insurance?

We do recommend wedding insurance to protect yourselves. However, we do not require you to have wedding insurance.



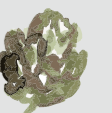
Stewart and I would like to say a MASSIVE thank you to the Horseradish team for an absolutely amazing day. So many friends and family have commented on how attentive and professional the team was and the food was so delicious!

Could you please pass on personal 'thank-you' to all the team, and to the chefs for making every single dish so perfect.

We cannot fault a single thing; everything was even better than we could have imagined.

Thank you once again for everything!

Megan & Stewart



HORSERADISH

THE CATERING & EVENT CREATIVES

