

# CANAPÉS

## Canapés Package

*£10 per person*

Cripps smoked salmon blini  
lumpfish roe, chopped egg & onion  
Grilled halloumi, rosemary, olive oil (V)  
Bruschettas, roasted tomato, red pepper  
& curley kale, chickpeas, chilli (VE)  
Honey roasted sausages, spicy ketchup

Padron peppers, smokey yoghurt (V) 3  
Roasted tomato & red pepper bruschetta (VE) 3  
Curley kale, chickpeas, chilli, bruschetta (VE) 3  
Grilled halloumi, rosemary, olive oil (V) 3  
Spiced crispy cauliflower, curried aioli (V) 3  
Welsh rarebit (V) 3  
Honey roasted sausages, spicy ketchup 3  
Wild mushroom & truffle croquettes (V) 3  
Karaage chicken, wasabi mayo 4  
Truffle mushrooms, brioche (V) 4  
Nduja toast, goats cured 4  
Cod goujon, tartare sauce 4  
Cripps smoked salmon, brown bread, lemon 4

Monkfish spiedini, lemon aioli 4  
Sea bass ceviche, chilli, lime 4  
Seared tuna, nam jim 4  
Cripps smoked salmon blini  
lumpfish roe, chopped egg & onion 4  
Shiitake & oyster mushroom tostada  
pickled red onion, coriander crema (V) 4  
Iberico ham & pan con tomate 5  
Crispy layered potatoes, rare roast beef, bearnaise 5



*Priced per person  
Prices are for 2025*

# THE MENU

*The price includes  
one starter, two sides & a pudding*

## STARTERS

Crudites, focaccia, mojo rojo,  
hummus (VE)  
Roasted beetroots, rosary goats',  
cheese, hazelnuts (V)  
Burrata, marinated grilled  
vegetables, basil, sourdough (V)  
Falafel, tabbouleh, flat breads,  
tahini (V)  
Cured salmon, celeriac remoulade,  
chervil, lemon  
BBQ squid, romesco, rocket  
Halibut salad, lemon, parsley  
Beef carpaccio, aged parmesan  
House cured meats, focaccia,  
woodfired red peppers

## MAINS

### *Rotisserie*

	<i>Price Per person</i>
Chicken herb butter / tarragon cream	83
Porchetta salsa verde	85
Middle Eastern spiced leg of lamb cumin yoghurt	94
Suckling pig apple sauce	94
Rib of beef chimichurri / bearnaise	97

### *Asado*

Scottish salmon hollandaise	90
Top rump beef chimichurri / bearnaise	91
Butterflied leg of lamb smoked aubergine, salsa verde	94
Dry aged sirloin beef chimichurri / bearnaise	95
8-hour whole lamb chimichurri	95
T-bone steak café de Paris	105

### *Vegetarian*

Roasted squash ricotta, chilli, pesto (V)	69
Turla turla Middle Eastern vegetables cumin yoghurt (V)	69
Chickpea & tamarind curry coriander, lime, coconut rice (V)	69

## SIDES

Marinated tomatoes, red peppers,  
sourdough, capers (VE)  
Tenderstem broccoli, chilli, garlic (VE)  
Grilled gem lettuce, braised peas (VE)  
French beans, roasted cherry tomatoes,  
pecorino (V)  
Green salad, mustard vinaigrette (VE)  
Roasted root vegetables (VE)  
Caramelised sweet potatoes (VE)  
Crushed new potatoes, butter, parsley (V)  
Duck fat roasties, garlic, rosemary  
Gratin dauphinoise (V)  
Cripps chips (V)  
Buttered mash (V)

## PUDDINGS

Chocolate torte (V)  
Lemon tart, thick cream (V)  
Tart tartin, crème fraiche (V)  
Chocolate fondant, double cream (V)  
Lemon sorbet sgroppino  
Cripps vodka, prosecco, mint (VE)  
Churros, chocolate, cream (V)  
Apple and blackberry crumble  
vanilla custard (V)  
Treacle sponge, custard (V)  
Crème brulee, shortbread (V)  
Lancashire cheese (V)  
Ginger loaf, butterscotch (V)



*Children half portions, half price  
Prices are for 2025*

# CRIPPS & CO FEAST

*£126 per person*

*This menu aims to cover all your guests' varying diets in one splendid, sharing feast.  
The price includes all of the dishes below.*

## STARTERS

Iberico ham

Halibut salad, lemon, parsley

Crudites, focaccia, mojo rojo, hummus (VE)

Marinated grilled vegetables, basil (VE)

Wild mushroom and truffle croquettes (V)

## MAINS

Top rump, chimichurri / bearnaise

BBQ chicken, lemon, garlic

Roasted squash, ricotta, chilli, pesto (V)

Green salad, mustard vinaigrette (VE)

Grilled tenderstem, chilli, garlic (VE)

Roast potatoes, garlic, rosemary (VE)

Caramelised sweet potatoes (VE)

## PUDDINGS

Lemon sorbet sgroppino  
Cripps vodka, prosecco, mint (VE)

Chocolate torte (V)



*Children half portions, half price  
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# THE GARDEN FEAST

*£92 per person*

*A three course feast of vegetarian & vegan dishes*

## CANAPÉS

*Add £9.50 per person*

Padron peppers (VE)

Wild mushroom & truffle, croquettes (V)

White bean crostini  
salsa verde, burnt chilli (VE)

Shiitake & oyster mushrooms tostada  
pickled red onion, coriander crema (V)

## STARTERS

*All of the following to share:*

Grilled fennel, labneh, pangritata (V)

Smoked miso aubergines, crispy  
shallots, sour cream (VE)

Warmed hummus, dukkha, harissa (VE)

Caramelised sweet potatoes, crushed  
white beans, miso, spring onions,  
ginger (V)

## MAIN

*Choose one of the following:*

Roasted squash  
ricotta, chilli, pesto (V)

Aubergine parmigiana (V)

Chickpea, lime, coriander & tamarind  
curry, basmati rice (V)

Middle eastern roasted vegetables  
cumin yoghurt (V)

*Choose two of the following sides:*

Panzanella salad, tomatoes, roasted red  
peppers, sourdough, capers (VE)

Roasted broccoli, Romesco, toasted  
almonds (VE)

Roasted hispi cabbage, brown butter (V)

Seasonal salad, lemon oil (VE)

Cripps chips (VE)

Skillet baked potatoes, herb cream,  
spring onions (V)

Crushed new potatoes, herbs,  
olive oil (VE)

Roast potatoes, garlic, rosemary (VE)

## PUDDING

*Choose one of the following:*

Churros & chocolate (V)

Chocolate Nemesis  
orange labneh (V)

Buttermilk panna cotta  
BBQ rhubarb (V)

Ginger loaf  
butterscotch sauce (V)



*Children half portions, half price  
Prices are for 2025*

# BAZ & FRED'S PIZZA

*£15 per person  
Minimum order 80 pizzas  
Gluten free pizzas £3 supplement*

## TOMATO & MOZZARELLA

Tomato, buffalo mozzarella & fresh basil

## GOATS CHEESE & CARAMELISED ONION

Rosary goats cheese, caramelised onions, tomato, rocket & balsamic vinegar

## CHORIZO & CHILLI

Chorizo, fresh chilli, tomato, buffalo mozzarella, basil & B&F's chilli oil

## NDUJA

Nduja (spicy pork), tomato, buffalo mozzarella & fresh basil

## PROSCIUTTO

Prosciutto, mixed mushrooms (cooked with thyme, garlic & butter), tomato, buffalo mozzarella, parsley oil, rocket & basil

## COURGETTE

Courgette, Rosary goats cheese, fresh chilli, tomato, parsley oil, rocket & fresh basil

## LEEK & PANCETTA

Leeks, pancetta, Rosary goats cheese, parsley oil, rocket & fresh basil

## ROASTED CHERRY TOMATO & PESTO

Slow roasted cherry tomatoes, B&F creamy pesto, tomato, mozzarella & rocket

## SALAMI

Napoli salami, B&F pesto, fresh chilli, tomato, mozzarella & rocket



# LATE NIGHT

## HOT DOGS

*Choose two*

13

Chilli dog, guacamole & jalapenos

Hot dog, ketchup, American mustard & crispy onions

Veggie dog, kimchi & sriracha mayonnaise (v)

Fish Dog, minted mushy peas & Tartare

## BAZ & FRED'S PIZZA

*With a choice of three toppings*

15

*Minimum of 80 pizzas*

*(gluten free pizzas £3 supplement)*

## BAO BUNS

*Choose two*

16

Chilli Prawns coriander and sesame

Crispy tofu, black bean mayo, choy sum, chilli pickle (v)

Beef brisket, pickled mooli, wasabi slaw, coriander

## ROLLS

Smoked streaky bacon, ketchup 10

Roasted pork belly, asian slaw, bourbon ketchup 11

## CHEESE

Cheese wedding cake as buffet with ham, French bread, biscuits, grapes & chutney 11

Local cheese with white ham, French bread, oatcakes & grapes 11

Lancashire cheese & Eccles cakes 11



*Priced per person  
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# CHEESE WEDDING CAKES

60 - 80 PEOPLE

850

Appleby's Cheshire

Spenwood

Cashal Blue

Dorstone

Celery | Grapes | Oat Cakes | Sourdough Crackers |  
Quince Paste | Figs

90 - 120 PEOPLE

1,250

Appleby's Cheshire

Cornish Yarg

Colston Basset Stilton

Dorstone

Baron Bigod

Celery | Grapes | Oat Cakes | Sourdough Crackers |  
Quince Paste | Figs

130 - 150 PEOPLE

1,550

Lincolnshire Poacher

Colston Basset Stilton

Cornish Yarg

Dorstone

Tumworth

Celery | Grapes | Oat Cakes | Sourdough Crackers |  
Quince Paste | Figs





# Cripps & Co

## COCKTAILS

### **Picante Margarita**

Tequila, Cointreau, Lime Juice,  
Agave Syrup, Chilli

### **Margarita**

Tequila, Cointreau, Lime Juice,  
Agave Syrup

### **Passionfruit Martini**

Cripps Vanilla Vodka, Briottet Passion-  
fruit, Passionfruit Puree, Sugar Syrup

### **Ram's Skull Daiquiri**

Ram's Skull Aged Rum, Lime Juice,  
Sugar Syrup

### **Pisco Sour**

Gobernador Pisco, Lime Juice, Sugar  
Syrup, Grapefruit Bitters, Angostura  
Bitters

### **Dark & Stormy**

Ram's Skull Spiced Rum, Ginger Beer,  
Lime Juice, Angostura Bitters

### **Cripps Espresso Martini**

Cripps Vodka, Coffee Liqueur, Espresso

### **Pimms**

Pimms, Lemonade, Fruit & Fresh Mint

### **Paloma**

El Rayo Tequila, Lime Juice,  
Grapefruit Juice, Sugar Syrup, Soda

### **Amaretto Sour**

Disaronno, Lemon Juice, Sugar Syrup

### **Mojito**

Ram's Skull White, Lime Juice, Fresh  
Mint, Sugar Syrup, Soda

### **Old Fashioned**

Maker's Mark Bourbon, Sugar Syrup,  
Angostura Bitters

### **Cripps Negroni**

Cripps Gin, Campari, Punt e Mes

### **Whiskey Sour**

Makers Mark, Lemon Juice, Sugar Syrup,  
Angostura Bitters

### **Baz & Fred Bramble**

Cripps Gin, Lemon Juice, Sugar Syrup,  
Creme de Mere

**Cocktails above - £9.95**

### **Spritz Cocktails - Choose from**

Aperol / Lillet / Cripps Limoncello / Hugo  
Strawberry & Rhubarb / Cripps Negroni Spagliato

**£9.95**

### **Flute Cocktails - Choose from**

Rossini / Bellini  
Kir Royale / Black Velvet

**£9.00**





# DRINKS LIST

<u>VODKA</u>	<i>25ml</i>	<u>GIN</u>	<i>25ml</i>	<u>RUM</u>	<i>25ml</i>	<u>OTHER SPIRITS</u>	<i>50ml 25ml</i>	<u>MIXERS</u>	<i>pt ½</i>
Cripps	5.45	Cripps	5.45	Ram's Skull	5.45	Kahlua	6.35	Coke Cola Draught	4.50 3
Cripps Vanilla	5.45	Cripps Rubarb & Ginger	5.95	Ram's Skull White	5.45	Baileys	4.70	Coke Zero Draught	4 2
Cripps Amalfi Lemon	5.45	Cripps Pink	5.95	Ram's Skull Spice	5.45	Cripps Limoncello	4.90	Lemonade Draught	4 2
Belvedere	5.95	Cripps Saville Orange	5.95	Kraken Black Spiced	5.95	Jagermeister	4.90	Cordial	2 1
Grey Goose	5.95	Plymouth	5.95	Havana Club 3	5.95	Disaronno	4.90	Fever-Tree Ginger Ale <i>125ml</i>	2.10
Chase	6.45	Cotswolds	5.95	Havana Club 7	5.95	Sambuca White/Black	4.90	Artisan Mixers <i>200ml</i>	2.10
Chopin Potato	6.95	Hendricks	5.95	Dark Matter	5.95	Cointreau	4.90	Red Bull <i>250ml</i>	3.20
		Roku Japanese	5.95	Diplomatico	6.45	La Vieille Prune	8.40	Folkington Juices <i>275ml</i>	4
		Monkey 47	6.45	Bumbu The Original	6.45			Coke <i>200ml</i>	2.70
<u>WHISKY</u>	<i>25ml</i>	Bathtub Old Tom	6.45	Santa Teresa	7.45	<u>ON DRAUGHT</u>	<i>pt ½</i>	Diet Coke <i>200ml</i>	2.50
Monkey Shoulder	5.45	Salcombe	6.45	Flora De Cana	7.45	Camden Hells	6 3	Rhubarb & Apple Sparkling <i>250ml</i>	4
Johnny Walker Black Label	5.95	Tanqueray No 10	6.45	Mount Gay XO	7.45	Peroni	6 3	Hildon Water	2.70
Jameson	5.95	Botanist	6.45			Deya x Cripps	6 3		
Tullamore Dew	5.95	Garden Swift	6.95	<u>COGNACS</u>	<i>25ml</i>	Asahi	6.20 3.1	<u>MOCKTAILS</u>	<i>Glass</i>
Glenmorangie	5.95	<u>TEQUILA</u>	<i>25ml</i>	Courvoisier VS	5.45	Guinness	6.20 3.10	Rhubarb, Orange & Ginger, with fresh orange slice	6
Glenfiddich 12	6.45	Ram's Skull Blanco	5.95	Ducastaing Armagnac	6.20	Lucky Saint	5.80 2.90	Elderflower & Cucumber with fresh cucumber ribbon	6
Laphroaig 10	6.45	Ram's Skull Reposado	6.45	Meukow VS	6.45	Cornish Orchards Gold	5.80 2.90	Red Gooseberry & Elderflower with lemon slice & rosemary sprig	6
Talisker 10	7.45	Cazcabel Coffee	5.20	Hine Rare Vsop	6.45	<u>BOTTLES</u>	<i>500ml 330ml</i>	Strawberry & Lime with lime & sliced strawberry	6
Belvenie Doublewood 12	7.45	El Rayo Reposado	6.45	Marquis De Montesquiou VSOP	6.95	Pacifico Clara	4.70		
Dalwhinnie 15	7.45	Patron Silver	6.20	Hennessey XO	12.45	Peroni	4.70		
Macallan 12	8.95	Fortazela Blanco	7.45	<u>BOURBON</u>	<i>25ml</i>	Estrella Galicia	4.70		
Hibiki Harmony	8.95	Casamigos Reposado	8.45	Jack Daniel's	5.45	Bottled Ale	5.50		
Nikka From The Barrel	9.25	Don Julio 1942	15.45	Maker's Mark	5.95	Rekordelig Cider Strawberry & Lime or Mixed Berries	5.50		
Coal Ila 12 Year Old	9.25	Cazcabel Coffee	5.45	Bulleit Bourbon	6.45				
Lagavulian 16	9.45			Woodford Reserve	6.				



# WINE LIST

<b>SPARKLING</b>	<i>Glass</i> <i>125ml</i>	<i>Bottle</i> <i>750ml</i>	<b>RED</b>	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>	<b>WHITE</b>	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
Champagne Camille Bonville Grand Cru Blanc de Blancs	11	49	Château Planères de Saint Jean Cotes de Roussillon	6.50	23	Château Les Miaudoux Bergerac Sec	6.50	23
The Grange Classic NV Hampshire, Dry	10.50	46	Château Labastide Haute Cahors, Malbec	7	27	Domaine Baron Touraine Sauvignon	7	27
Prosecco di Valdobbiadene Valdellövo, Extra Dry	7.50	32	Château Mourgues du Grès Côtes du Rhône	7.50	28	Tamellini Soave Veneto	8	29
Rosé Spumante Valdellövo, Extra Dry	8	34	Fattoria Le Fonti Sangiovese	7.50	28	Weingut Haart Haart to Heart Riesling	8.50	33
			Fattoria Nicodemi Montepulciano d'Abruzzo	8	29	Auntsfield, Single Vineyard Sauvignon Blanc, Marlborough NZ	9.50	34
			Pago de Larrea Rioja Crianza	8.50	32			
			Contino Rioja Reserva		52			
						<b>ROSÉ</b>	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
						Château Mourgues du Grès Fleur d'Églantine	7.50	28

