

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
Crispy layered potatoes, rare roast beef, bearnaise 5
Iberico ham & pan con tomate 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*

HEALEY FEAST

£110 per person

A great value menu which includes drinks, canapes & evening food

DRINKS

Choose two of the following for your reception drinks:

Flute cocktails

Limoncello Spritzers

Bottles Peroni

A third of a bottle of wine with the meal & a glass of Prosecco for the toast

CANAPÉS

Choose two of each per person:

Honey roasted sausages, spicy tomato dip

Halloumi, olive oil and rosemary
Roast red pepper, tomato and basil bruschetta

Cripps smoked salmon, brown bread

MAINS

Choose one of the following:

Chicken & tarragon pie

Beef shin & bone marrow pie

BBQ rump of beef, bearnaise sauce or chimichurri

Rotisserie chicken, burnt lemon, herb butter

Ash roast butternut squash, pesto, ricotta

Rotisserie shoulder of pork, cider sauce

SIDES

Choose 2 of the following:

Rosemary duck fat roast potatoes

Buttered mash

Seasonal greens

Seasonal mixed leaf salad

PUDDINGS

Choose one of the following:

Lemon tart thick cream

Chocolate brownie, dulce de leche

Treacle sponge & custard

EVENING FOOD

Baz & Fred's Pizza

* Children half portions £34
Additional evening guests £15.00 per person

Prices are for 2025



THE GARDEN FEAST

£92 per person

A three course feast of vegetarian & vegan dishes

CANAPÉS

Add £11 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)



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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

Chilli dog, guacamole & jalapenos	13
Hot dog, ketchup, American mustard & crispy onions	
Veggie dog, kimchi & sriracha mayonnaise (V)	
Fish Dog, minted mushy peas & Tartare	

BAZ & FRED'S PIZZA

<i>With a choice of three toppings</i>	15
<i>Minimum of 80 pizzas</i>	
<i>(gluten free pizzas £3 supplement)</i>	

BAO BUNS

Chilli Prawns coriander and sesame	16
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

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



Prices are for 2025

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

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

SPARKLING	<i>Glass</i> 125ml	<i>Bottle</i> 750ml
Champagne Camille Bonville Grand Cru Blanc de Blancs	11	49
The Grange Classic NV Hampshire, Dry	10.50	46
Prosecco di Valdobbiadene Valdellövo, Extra Dry	7.50	32
Rosé Spumante Valdellövo, Extra Dry	8	34

RED	<i>Glass</i> 175ml	<i>Bottle</i> 750ml
Château Planères de Saint Jean Cotes de Roussillon	6.50	23
Château Labastide Haute Cahors, Malbec	7	27
Château Mourgues du Grès Côtes du Rhône	7.50	28
Fattoria Le Fonti Sangiovese	7.50	28
Fattoria Nicodemi Montepulciano d'Abruzzo	8	29
Pago de Larrea Rioja Crianza	8.50	32
Contino Rioja Reserva		52

WHITE	<i>Glass</i> 175ml	<i>Bottle</i> 750ml
Château Les Miaudoux Bergerac Sec	6.50	23
Domaine Baron Touraine Sauvignon	7	27
Tamellini Soave Veneto	8	29
Weingut Haart Haart to Heart Riesling	8.50	33
Auntsfield, Single Vineyard Sauvignon Blanc, Marlborough NZ	9.50	34
ROSÉ	<i>Glass</i> 175ml	<i>Bottle</i> 750ml
Château Mourgues du Grès Fleur d'Églantine	7.50	28

