



wedding local produce, fusion & executive menu

*Heathcotes Outside are as passionate about the environment as they are about their food.
Wherever possible we will source your ingredients from our local growers and suppliers.
However it should be noted that this is subject to seasonal availability*



Local Produce Menu

Heathcotes black pudding and Cheshire cheese hash brown with mustard butter sauce

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*Roast loin of local pork, spinach and apricots,
Choucroute, rosemary fondant and sage jus*

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*Spiced apple and praline tart with
Tattenhall dairy ice cream*

*

Coffee and chocolates

£33.00 per person including VAT

Please select one dish from each course to create your set menu, we are unable to offer a choice of dishes for our menus



Fusion Menu

*Terrine of white crab, salmon and sea bass
with Thai spices and cucumber pickle*

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*Roast rump of lamb, fondant potato
bok choi and Schezuan pepper jus*

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White chocolate and biscotti cheesecake, star anise anglaise

*

Coffee and chocolates

£33.00 per person including VAT



Executive Menu

*Carpaccio and confit Goosnargh duck,
Oriental salad, soy dressing*

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*Mustard roasted halibut, crushed potatoes
potted shrimp stew*

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*Roast fillet of beef, Marmite butter, Anna potatoes
green beans, thyme jus*

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Melting chocolate fondant, white chocolate ice cream

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*Warm brie fondue,
Garlic, orange and white wine
grissini, crostini*

Or

*Selection of cheeses,
celery, grapes and homemade chutney*

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Coffee and petit fours

Please select four of the above courses to create your menu

£41.00 per person including VAT

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