

PRIVATE DINING AT
CLOUGH BOTTOM
COTTAGE



SAMPLE MENUS

THREE COURSE BRITISH ROAST

STARTER

GRILLED MACKEREL FILLET, HORSERADISH
CREME FRESH, PICKLED CUCUMBER, DILL OIL

NEW POTATO, WILD MUSHROOM TART

DUCK TERRINE, PEAR AND APPLE CHUTNEY,
TOASTED SOURDOUGH

MAINS

ROASTED SIRLOIN OF BEEF, BEEF DRIPPING
ROAST POTATOES, YORKSHIRE PUDDING,
LANCASHIRE CAULIFLOWER CHEESE, STOCK POT
CARROTS, GREENS, ROAST SHALLOT AND THYME
STUFFING, BEEF GRAVY

BEEF WELLINGTON, ROAST GARLIC MASH, WILD
MUSHROOMS, THYME ROASTED CARROTS, RED
WINE SAUCE

CARROT AND LEEK HOTPOT, BRAISED RED
CABBAGE, THYME ROAST POTATOES, GREENS,
SHALLOT STUFFING, VEGETARIAN GRAVY

DESSERT

STICKY TOFFEE PUDDING, TOFFEE SAUCE,
VANILLA ICE CREAM

STRAWBERRY TRIFLE

LEMON TART, ITALIAN MERINGUE, RASPBERRIES

*Cheek
& Tongue*
Event Caterers

ITALIAN FOUR COURSES

HOMEMADE FOCACCIA PIZZA BREAD, OLIVE OIL,
AGED BALSAMIC, GAETA OLIVES, PARMA HAM



HOMEMADE RICOTTA AND SPINACH RAVIOLI,
CHERRY TOMATO RAGU



SLOW COOKED BEEF CHEEK, POLENTA MASH,
CAVOLO NERO, PICKLED WILD MUSHROOMS



TEXTURES OF CHOCOLATE, OREO CRUMB, MILK
ICE CREAM

ITALIAN SHARING MENU

SHARING BOARD

GAETA OLIVES, PARMA HAM, RICOTTA, SMOKED SCAMORZA, ARANCINI, FOCACCIA PIZZA BREAD

TRADITIONAL NEAPOLITAN PIZZA, PASTA AND SALADS

DIAVOLA (SPICY SALAMI, NDUJA, FIOR DI LATTE)

MARGHERITA (FIOR DI LATTE, TOMATO, BASIL)

NAPOLI (FIOR DI LATTE, TOMATO, ANCHOVIES)

CAPRA DOLCE (FIOR DI LATTE, TOMATO, GOATS' CHEESE,
CARMELISED ONIONS, HONEY)

CAPRICCIOSA (FIOR DI LATTE, TOMATO, ARTICHOKE, OLIVES,
PORCINI MUSHROOMS)

THE FRATELLI (FIOR DI LATTE, TOMATO, BABY PLUM TOMATOES,
PARMA HAM, ROCKET)

PAPPA (FIOR DI LATTE, TOMATO, TALEGGIO CHEESE, PARMA HAM,
CALABRIAN CHILLIES)



PENNE CAPONATA, OLIVES, CHERRY TOMATOES



HERITAGE TOMATO SALAD, OREGANO, BURRATA CHEESE

FENNEL AND ROCKET SALAD, LEMON DRESSING

DESSERT BOARD

TIRAMISU, PROFITEROLES, MINI TRIFLE

*Cheek
& Tongue*
Event Caterers

TAPAS

CATALAN BREAD



SALT COD CROQUETTES, LEMON AIOLI, PEPPER
PUREE



CHICKEN, CHORIZO, SKEWERS, FENNEL, SMOKED
PAPRIKA, CHICKPEA PUREE



PATATAS BRAVAS



CHILLI, GARLIC, TIGER PRAWNS



TREACLE CONTRA FILLET OF BEEF, SMOKED
POTATO PUREE, SHALLOTS



CREME CATALAN

BBQ AND SHARING BOARDS

SHARING BOARD

MAC AND CHEESE BITES, CHIPOLTE MAYO

BBQ CHICKEN WINGS, GREEN ONIONS

BATTERED CAULIFLOWER, MUSTARD MAYO

MINI DOGS, MUSTARD AND HONEY

MAINS

BBQ BELLY PORK RIBS, TREACLE CONTRA FILLET OF BEEF,
SMOKED PAPRIKA LEMON AND CHICKEN SKEWERS

WARM NEW POTATOES, BROWN BUTTER, CHIVES

CELERIAC SLAW

SPICY RICE, PEAS, BBQ CORN

CAESAR SALAD, TOASTED CROUTES

DESSERT

RASPBERRY ETON MESS, LEMON CURD, MERINGUE (BUILD
YOURSLEF)



DESSERT BOARD

STICKY TOFFEE PUDDING, SALTED CARAMEL

MINI LEMON MERINGUE PIE

PROFITEROLES

CHOCOLATE STRAWBERRIES

*Cheek
& Tongue*
Event Caterers

CANAPES AND BOWL FOOD

CANAPES

ROAST PUMPKIN, GOATS CURD, TRUFFLED HONEY
TIGER PRAWNS, GARLIC AIOLI
SALT COD CROQUETTE, SAFRON AND LEMON MAYO
BATTERED BLACK PUDDING FRITTER, MUSTARD MAYO
DUCK RILLETTE, PEAR PUREE
SOURDOUGH, RICOTTA, PICKLED WILD MUSHROOMS
PIG CHEEK AND PEA ARANCINI
BRUNOISE OF SMOKED SALMON, DILL CREME FRAICHE

BOWL FOOD

PORK SAUSAGE AND CHAMP MASH, ONION GRAVY
CONTRA FILLET OF BEEF, PRESSED DAUPHINOISE, CHARRED SPRING
ONIONS
CHICKEN KATSU CURRY, STEAMED RICE, SESAME
SOY AND HONEY ROAST DUCK, PAK CHOI, EGG NOODLES
LENTIL DAHL, BOMBAY POTATOES, ROAST CAULIFLOWER
LEEK RISOTTO, TRUFFLE, PARMESAN
ROAST BEETROOT, CANDIED WALNUTS, GOATS CURD, BALSAMTIC
DRESSING
ROAST CHICKEN, CAESAR SALAD, FOCACCIA CROUTES

DESSERT

RASPBERRY ETON MESS, LEMON CURD, MERINGUE
STRAWBERRY TRIFLE
CHOCOLATE ORANGE TART, VANILLA CREAM

*Cheek
& Tongue*
Event Caterers

FINE DINING

WILD MUSHROOM RAVIOLO, PARMESAN, CHIVE
OIL



WARM BREAD, HOMEMADE BUTTER



GRAVLAX OF SALMON, GOLDEN BEETROOT,
CREME FRAICHE



SEABASS, ALMOND BUTTER, BROCCOLI PUREE



DUO OF DUCK (BREAST AND LEG) CELERIAC, GINGER BREAD
PUREE DUCK JUS



COMPRESSED PINEAPPLE COCONUT SORBET



DUCK EGG CUSTARD TART, BLACKBERRY, PINK PEPPERCORN
MERINGUE CLOTTED CREAM ICE CREAM

AFTERNOON TEA

SANDWICHES

EGG AND CRESS MAYO

SMOKED SALMON

CUCUMBER AND CREAM CHEESE

HAM AND MUSTARD

CORONATION CHICKEN

SWEETS

LEMON TART, ITALIAN MERINGUE

CARROT CAKE

MINI VICTORIA SPONGE

ECLAIRS

SCONE WITH JAM AND CLOTTED CREAM

ADD ONS

SAUSAGE ROLL

CHEESE AND ONION PASTY

MINI STEAK PIE

GLASS OF PROSECCO OR CARVA



CELEBRATION CAKES

VANILLA SPONGE CAKE

VANILLA CREAM, STRAWBERRY JAM AND
FRESH BERRIES

CHOCOLATE ORANGE CAKE

CHOCOLATE SPONGE
CHOCOLATE CREAM
TERRY'S CHOCOLATE ORANGE
CHOCOLATE GANACHE

LEMON AND RASPBERRY CAKE

LEMON SPONGE
LEMON CURD, RASPBERRY JAM
VANILLA CREAM

CHOCOLATE CROQUEMBOUCHE

PROFITEROLES WITH VANILLA CREAM,
CHOCOLATE SAUCE



EITHER NAKED CAKE OR ICED CAKE