

FORK & FIELD
catering





canapes

Canapes are the perfect addition to any celebration. Delight your guests with our mouth watering bites.

house selection

Pork Belly Bites, Ginger Caramel, Black Sesame
Tandoori & Zataar Spiced Chicken Skewers, Mango & Chili Dipping Sauce
Whipped Goats Cheese, Golden Beetroot, Thyme Roasted Crostini
Chickpea Falafel, Pickled Radish, Lemon & Parsley Aioli
Bruschetta, Red onion, Sun-Blushed Tomato, Bocconcini, Fresh Basil Dressing

deluxe selection

Why not indulge your guests in our deluxe canape selection.

Hot

Porcini Mushroom Arancini, Truffle Mayonnaise, Mushroom Powder
Korean Chicken, Crispy Onions, Scallion, Chili, Coriander
Breaded Mozzarella Baton, Salsa Verde, Chilli, Spring Onion
Cajun Spiced Corn Ribs, Lemon Yogurt
Baked Brie Tartlet, Caramelised Onion, Red Chervil
Hot Honey & Sesame Chicken Bites
Mini Beef Burgers, Red Onion & Lettuce, Tangy Tomato Salsa
Lamb & Chickpea Kofta, Talatouri Dip
BBQ Pulled Pork Quesadilla, Red Cabbage Slaw, Sliced Jalapeno
Teriyaki Beef Bao Buns, Lemon and Chili Dressing, Sesame Seeds
Vegetable Spring Rolls, Hoisin Dipping Sauce
Grilled Asparagus, Lemon Oil
Spiced Cauliflower Bites, Sour Crème Dipping Sauce

Cold

Fig & Whipped Blue Cheese, Prosciutto Crisp, Honey, Charcoal Cracker
Compressed Watermelon, Crumbled Feta, Black Olive Crumb, Balsamic Glaze
Shredded Duck, Plum Sauce, Cucumber, Powdered Cherry, Red Chili
Mackerel & Horseradish Pate, Lime, Charcoal Cone
Salmon Pinwheel, Lemon Creme Cheese, Dill
Chicken Liver Pate, Caramelized Shallot Relish, Charred Focaccia Crostini, Garlic Chives
Ham Hock Terrine, Piccadilly Gel, Charred Cherry Tomato, Focaccia Croute
Grilled Asparagus, Lemon Oil, Walnut & Parmesan Crumb
Whipped Goats Cheese, Beetroot, Thyme Roasted Crostini, Walnut Crumb
Chicken Terrine, Madera & Raisin Puree, Croute
Greek Feta, Sun-Blushed Tomato, Basil Pesto, Rosemary Crostini
Beef Fillet, Rosemary & Garlic Focaccia Croute, Horseradish Mayonnaise, Parsnip Ribbon
Mini Beetroot Tacos, Whipped Goats Cheese, Crumbled Walnut, Chervil Leaf
Beetroot Falafel, Vegan Creme Cheese, Radish
Chicory Boar, Crumbled Vegan Feta, Pomegranate Molasses
Chickpea Falafel, Pickled Radish, Lemon & Parsley Aioli

children's canapes

3 per child

Strawberry & Melon Skewers

Chipolatas, Ketchup

Hummus with Carrot & Cucumber Sticks

A separate selection of Canapes will be served to guests with dietary requirements



small bites

Allow your guests freedom to roam and mingle whilst enjoying our delicious small bites.

Tacos

Ground Beef Tacos, Shredded Romaine Lettuce, Oregano, Tomato & Basil Salsa, Sour Crème
Shredded Chicken Tacos, Avocado, Red Onion, Lettuce, Cholula Dressing
Baked Feta & Sweet Potato Tacos, Shredded Lettuce, Red Onion, Chili and lime sour crème
Pulled Jackfruit Tacos, Shredded Romaine Lettuce, Red Onion, Chili and lime sour crème

Sliders

Mini Beef Burgers, Red Onion & Lettuce, Tangy Tomato Salsa
Mini Goats Cheese Burgers, Red Onion & Lettuce, Beetroot Salsa

Wraps

Buffalo Chicken Wraps, Smoked Paprika & Cumin, Spicy Sriracha Dressing
Chickpea Falafel Wraps, Lemon Aioli, Carrot Slaw
Steak & Guacamole Wrap, Mushroom, Chili & Lime Dressing

Boxes

Tortilla Chips, Beef Chili Con Carne, Monterey Jack Glaze, Pickled Jalapeno, Thai Chili
Whipped Goats Cheese and Caramelised Fig Croute, Truffle Honey, Micro Coriander
Smoked Salmon Charcoal Cracker, Garlic Crème Cheese, Fresh Dill
Mini Wensleydale Tostada, Romaine Lettuce, Red Onion, Heritage Tomato
Bruschetta, Bocconcini, Diced Red Onion & Tomato, Green Olive & Pesto Dressing, Balsamic Gel

Cones

Beer Battered Fish Goujon, Triple Cooked Chips, Caper Mayonnaise, Lemon Slice, Dill
Beer Battered Halloumi Goujon, Triple Cooked Chips, Thai Sweet Chili Sauce, Green Chili
Charcuterie Cones - Bexton Cheese, Salami, Prosciutto Crudo, Stuffed Olives, Cornichons,
Cracker Shards, Bread Sticks, Strawberries, Fresh Thyme, Rosemary
Vegetarian Charcuterie Cones – Selection of Hard Cheese, Stuffed Peppers, Cornichons, Olives,
Breadsticks, Tomato, Pickled Onions, Cucumber, Fresh Thyme, Rosemary



3 course meal

Menu 1

Allow us to indulge you and your guests on your special day. You can be sure your celebration will be a lasting memory with some of our most elegant dishes

starters

Smoked Duck & Ham Terrine, Poached Pear & Chicory Salad, Crumbled Walnut, Hoisin, Fig & Pear Coulis
Fig & Whipped Goats Cheese Tart, Truffle Honey, Crumbled Hazelnut, Arugula Salad, Fresh Chives
Beetroot Gravalax, Salt Baked Heritage Beetroot, Endive & Red Vein Sorrel, Orange & Grapefruit Segments, Citrus Gel
Melted Camembert Pot, Honey Glaze, Red Onion Chutney, Endive & Mizuna Salad, Focaccia Croutes

mains

Ballotine of Chicken, Mushroom and Spinach Stuffing, Pomme Puree, Pureed Carrot, Sautéed Asparagus, Charred Shallots, Red Amaranth, Garlic Jus
Sirloin of British Beef, Goose Fat Roast Potatoes, Honey & Thyme Roasted Root Vegetables, Yorkshire Pudding, Mushroom and Shallot Reduction
Roasted Pork Belly, Celeriac Puree, Confit Fennel, Seasonal Vegetables, Apple Crisps, Calvados Jus
Confit Duck Leg, Sweet Potato Mash, Sticky Red Cabbage, Seasonal Greens, Orange & Cherry Gravy

desserts

Tiramisu, Chocolate Dusting, Dark Chocolate Curls, Fresh Strawberries
Honeycomb cheesecake, Wildflower honey, Crunchie Shards, Honeycomb Brittle, Seasonal Berries
Biscoff Cheesecake, White Chocolate Petals, Salted Caramel Sauce, Garden Mint, Fresh Berries

Trio of Tortes

Raspberry & Mint, Berry Coulis, Garden Mint
Double Chocolate Truffle, White Chocolate Shavings
Mango & Passionfruit, Mango Coulis, Passionfruit Pulp

Trio of Desserts - £2.00 per person supplement

Sicilian Lemon Tart, Lemon Curd, Berry Coulis, Dried Raspberry
Double Chocolate Brownie, Caramel Sauce, Chocolate Flakes
White Chocolate Cheesecake, Pistachio Crumb

You will be required to select one starter, one main and one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish. If you would like a choice menu, there is a supplement charge of £7.50 per person for a choice of two starters, two mains and two desserts.



3 course meal

Menu 2

Treat your guests with this menu to make your big day that much more special.
The following dishes are prepared with love, using only the best local ingredients.

starters

Charred Asparagus, Prosciutto Crudo, Rocket & Parmesan Salad, Basil Pesto Dressing, Cracked Hazelnut
Goats Cheese Tart, Balsamic Onion Confit, Heritage Tomato, Escarole & Radicchio Salad, Balsamic Gel
Ham & Pea Terrine, Golden Beetroot Piccalilli, Pickled Cornichon, Grated Broccoli Salad, Cherry Tomato, Rosemary Focaccia

mains

Peppered Rump Steak, Thick Cut Chips, Portobello Mushroom, Blistered Vine Tomato, Rocket Salad, Peppercorn Sauce
Lamb Rump, Garlic Roasted Potatoes, Parsnip Puree, Honey Glazed Root Vegetables, Minted Fine Beans, Rosemary Gravy, Lemon Thyme
French Trim Chicken, Mediterranean Vegetable Stuffing, Rosemary Potatoes, Sautéed Fine Beans,
Garlic & Basil Crème Sauce, Purple Basil Leaf

desserts

Sicilian Lemon Tart, Raspberry Syrup, Candied Lemon, Vanilla Mascarpone, Fresh Raspberries
Salted Caramel Tart, Caramel Sauce, Chocolate Soil, Vanilla Bean Ice Cream, Seasonal Berries
Passionfruit Cheesecake, Mango Coulis, Passionfruit Pulp, Toasted Coconut Shavings, Lime Juice

You will be required to select one starter, one main and one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish. If you would like a choice menu, there is a supplement charge of £7.50 per person for a choice of two starters, two mains and two desserts.



3 course meal

Menu 3

Our traditional 3 Course Menu is still the most popular menu choice. We have combined local produce, fresh ingredients and heart & soul into our dishes to provide you with food for thought...

starters

Artisan Soups Served with Warm Bread Roll & Salted Butter :-

Roasted Red Pepper and Heritage Tomato Soup, Creme Dressing, Fresh Basil Oil

Leek and Potato Soup, Rosemary Croutons, Cream Dressing, Parsley Oil

Cauliflower & White Truffle Soup, Charred Bacon Nest, Lemon Thyme

Bruschetta, Sun Blushed Tomato, Bocconcini, Basil & Garlic Pesto, Balsamic Gel, Fresh Basil Leaf

Chicken Liver Parfait, Cracked Pepper, Caramelized Onion Chutney, Toasted Focaccia Croute, Escarole & Radicchio Salad, Basil Dressing

mains

Seared Chicken Breast, Rosemary & Garlic Roast Potatoes, Honey Glazed Carrot, Minted Green Beans, Cured Bacon Shard, Chicken Gravy

14hr Slow Cooked Beef, Horseradish Creamed Potato, Parsnip Puree, Honey Glazed Root Vegetables, Charred Onion, Red Wine Jus

Grilled Sea Bass Fillet, Crushed New Potatoes, Chorizo, Samphire, Lemon & Garlic Dressing, Fresh Parsley Leaf

desserts

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream, Cinder Toffee Shards, Fresh Strawberry

Chocolate Brownie, Toffee Pieces, Caramel Sauce, Vanilla Ice Cream, Strawberry

Madagascan vanilla cheesecake, Wildflower honey, White Chocolate Petals, Fresh Seasonal Berries

You will be required to select one starter, one main and one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish. If you would like a choice menu, there is a supplement charge of £7.50 per person for a choice of two starters, two mains and two desserts.



plant based menu

Our range of plant based dishes have been expertly crafted, with love and thought, to ensure all your guests are wowed with our food.

3 course meal *starters*

Grilled Tofu Salad, Spring Onion & Coriander, Chilli Jam

Toasted Ciabatta, Wilted & Roasted Cherry Tomatoes, Rocket & Pine Nut Salad, Basil Pesto

Smoked Aubergine Halves, Served With Red Pepper, Walnut & Pomegranate Salad

Spiced Cauliflower Fritter With A Harissa Spiced Hummus Served With Siracha Sauce

Truffled Wild Mushroom Tart, Baby Beetroot, Rocket & Balsamic Glaze

mains

Sweet Potato & Kale Pie, Mash Potato, Carrots, Green Beans, Gravy

Hot Honey & Sesame Tofu, Basmati Rice, Ginger Soy Sauce

Shakshuka, Beetroot Falafel, Crumbled Vegan Feta

Vegan Bean chili, Tortilla, Guacamole, Tomato Salad

desserts

Vegan Lemon Cheesecake, Raspberry Coulis, Fresh Strawberry

Vegan Chocolate & Orange Tart, Orange Wheel, Chocolate Pencil, Fresh Strawberry Vegan

Chocolate Brownie, Vegan Ice Cream, Fresh Strawberry



great british pie menu

We are working in conjunction with award-winning, artisan pie makers Great North Pie Co. to bring you the finest Great British pies. You will be required to select one choice of pie for all of your guests and any guests with dietary requirements will be served an alternative dish. All pies will be served with buttery mash, seasonal vegetables, green beans and proper gravy.

14 Hour Braised Beef & Ale Pie

Swaledale Grass-Fed Beef, Manchester Union Ale

Lancashire Cheese & Onion Pie

Dewlay's Tasty Lancashire Cheese, Caramelised White Onion, Nutmeg

Roast Chicken & Ham Pie

Slow Roast Chicken, Baked Ham, White Wine

Vegan Sweet Potato & Kale Pie

desserts

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream, Cinder Toffee Shards, Fresh Strawberry

Chocolate Brownie, Toffee Pieces, Caramel Sauce, Vanilla Ice Cream, Strawberry

Honeycomb Cheesecake, Crunchie Shards, Caramel, Honey, Fresh Berries

Lemon & Blackcurrant Delice, Crushed Meringue, Summer Berry Compote, Fresh Blackberries

Raspberry & White Chocolate Slice, Berry Syrup, Lychee Ice Cream, Crumbled Berry Powder

You will be required to select one choice of pie and one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish. If you would like a choice menu of two choices of pies and two desserts, there is a supplement charge of £5.00 per person.



mediterranean grill

The Mediterranean Grill is served as platters to the table and offers a more informal dining option to the traditional three course meal. It allows your guests to socialise and interact with the one thing we all love ... food.

Chargrilled Peppered Rump Steak

Moroccan Spiced Chicken Breast

Lamb & Chickpea Kofta, Salsa Verde

Thai Chili & Pork Mince Sausage

Blackened Halloumi & Bell Pepper Kebab, Green Pesto Oil

Horiatiki Salata

Feta Cheese, Red Onion, Black Olive, Green Bell Pepper, Heritage Tomato, Olive Oil

Charred Zucchini Cous Cous

Garlic & Rosemary Roasted Potatoes

Dressed Leaf Salad

Zaatar Spiced Flat Breads

Harissa Spiced Chickpea Hummus

Cucumber Tzatziki

Oil & Balsamic

desserts

Sicilian Lemon Tart, Raspberry Syrup, Candied Lemon, Vanilla Mascarpone, Fresh Raspberries

Lemon Meringue Tart, Dried Raspberry, Raspberry Sorbet, Fresh Fruit

Chocolate Brownie, Toffee Pieces, Caramel Sauce, Vanilla Ice Cream, Strawberry

Biscoff Cheesecake, White Chocolate Petals, Salted Caramel Sauce, Garden Mint, Fresh Berries

Madagascan vanilla cheesecake, Wildflower honey, White Chocolate Petals, Fresh Seasonal Berries

You will be required to select one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish.

If you would like a choice menu, there is a supplement charge of £2.50 per person for a choice of two desserts



plant based grill

Delicious grilled vegan food served at your table, on a platter for sharing.

Harissa Spiced Cauliflower Quarters

Charred Bell Peppers, Stuffed with Mediterranean Vegetable Quinoa

Blackened Tofu & Bell Pepper Kebab, Green Pesto Oil

Horiatiki Salata

Red Onion, Black Olive, Green Bell Pepper, Heritage Tomato, Olive Oil

Dressed Leaf & Cherry Tomato Salad

Charred Zucchini Cous Cous

Garlic & Rosemary Roasted Potatoes

Zaatar Spiced Flat Breads

Harissa Spiced Chickpea Hummus

Cucumber Tzatziki

Olive Oil

desserts

Vegan Lemon Cheesecake, Raspberry Coulis, Fresh Strawberry

Vegan Chocolate & Orange Tart, Orange Wheel, Chocolate Pencil, Fresh Strawberry

Vegan Chocolate Brownie, Vegan Ice Cream, Fresh Strawberry

You will be required to select one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish.

If you would like a choice menu, there is a supplement charge of £2.50 per person for a choice of two desserts



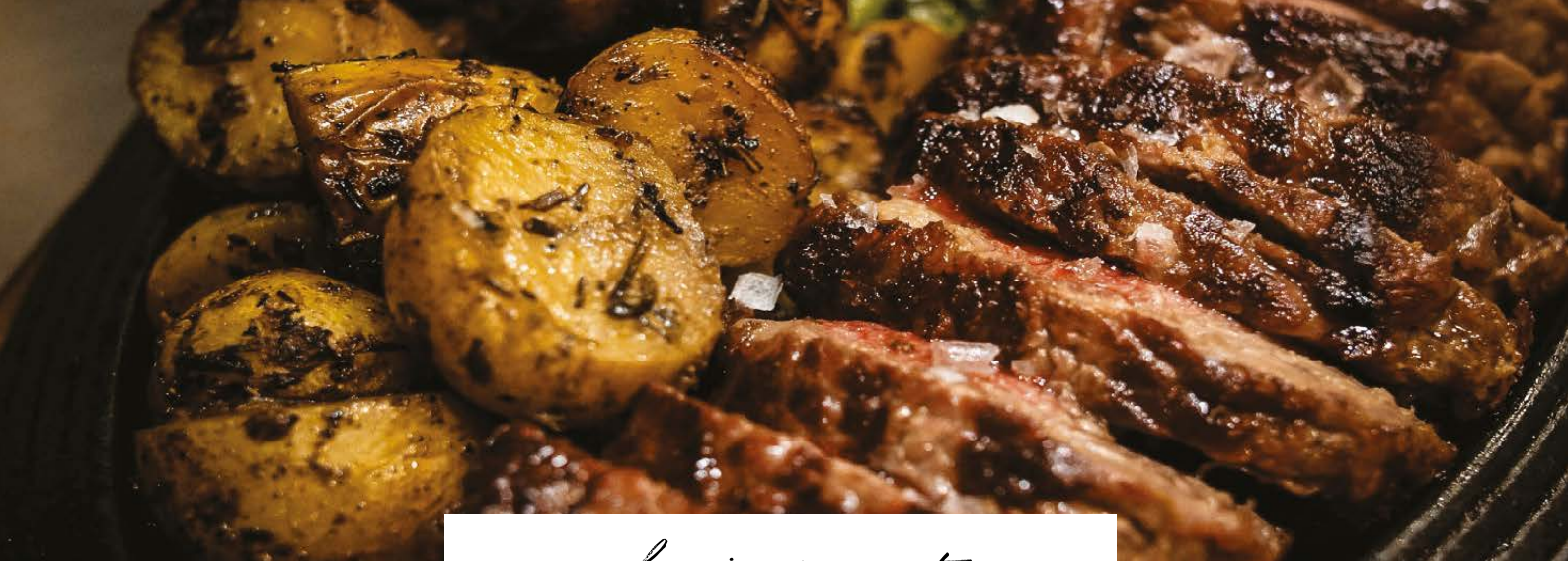
skewer grill

Cajun Spiced Chicken Skewer
Barbequed Pork and Chorizo Skewer
Halloumi & Red Pepper Skewer
Mediterranean Vegetable Skewer
Coriander and Chickpea Salad
Feta, Cherry Tomato & Fresh Basil Salad
Lemon Couscous
Spring Onion & Pancetta Potato Salad
Zataar Baked Pitta Breads
Cucumber Tzatziki
Olive Oil & Balsamic Oil

desserts

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream, Cinder Toffee Shards, Fresh Strawberry
Chocolate Brownie, Toffee Pieces, Caramel Sauce, Vanilla Ice Cream, Strawberry
Madagascan vanilla cheesecake, Wildflower honey, White Chocolate Petals, Fresh Seasonal Berries

You will be required to select one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish.
If you would like a choice menu, there is a supplement charge of £2.50 per person for a choice of two desserts



sharing roast

A sharing roast is one of those heart-warming meals that brings people together.
Served pre-cut to the centre of the tables for guests to help themselves. Dig in and enjoy!

A choice of :

Sliced Roast Lamb Shoulder

Sliced Roast Beef

Roast Chicken

Served with:

Garlic Roast Potatoes

Minted Garden Peas

Sticky Red Cabbage

Honey Roasted Carrots & Parsnips

Green Beans

Yorkshire Puddings

Red Wine Gravy

desserts

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream, Cinder Toffee Shards, Fresh Strawberry

Chocolate Brownie, Toffee Pieces, Caramel Sauce, Vanilla Ice Cream, Strawberry

Honeycomb Cheesecake, Crunchie Shards, Caramel, Honey, Fresh Berries

Lemon & Blackcurrant Delice, Crushed Meringue, Summer Berry Compote, Fresh Blackberries

Raspberry & White Chocolate Slice, Berry Syrup, Lychee Ice Cream, Crumbled Berry Powder

You will be required to select one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish.

If you would like a choice menu, there is a supplement charge of £2.50 per person for a choice of two desserts



Bowl food

Our bowl food menu is designed to be served to your guests as they are mingling and socialising. Offering 'small bites' of some of our most popular dishes, your guests can enjoy a range of different classics.

Pork and Apple Sausage, Mustard Mash Potato, Sticky Cabbage, Gravy

Lamb Tagine, Mediterranean Vegetables, Cous Cous

Beer Battered Fish, Triple Cooked Chips, Tartar Sauce, Lemon

Chicken Tikka Masala, Saffron Rice, Mint Raita

Mexican Chili Con Carne, Cheese Glaze, Rice, Nachos, Jalapeno

Chicken Pintxo Skewers, Patatas Bravas, Fresh Chives

Crispy Teriyaki Beef, Rice, Ginger, Lime, and Radish Garnish

Braised Beef, Horseradish Pomme Puree, Glazed Chantenay Carrots, Red Wine Jus

Bourbon Glazed Burnt Ends, Creamed Potato, Savoy Cabbage, Cider Reduction

Lemon Pepper Salmon, Sayadieh Rice, Spiced Hummus

Harissa Spiced Meatballs, Bulgar Wheat, Red Onion, Tomato

Thai Green Sweet Potato Curry, Quinoa, Coriander and Coconut Yogurt, Fresh Chili and Coriander

Teriyaki Aubergine, Rice, Ginger, Lime, and Radish Garnish

Chickpea Falafel, Mediterranean Pearl Cous Cous, Aioli, Pomegranate Seeds

Chargrilled Artichoke Hearts, Quinoa, Tender stem Broccoli

Broccoli & Sage Risotto, Asparagus, Crispy Kale



children's menu

starters

Sliced of Melon, Fresh Strawberries, Strawberry Coulis

Tomato Soup and Garlic Bread Dippers

Cheesy Garlic Bread

mains

Chicken Goujons, Chips, Peas, Tomato Ketchup

Pesto and Cherry Tomato Pasta

Mini Margarita Pizza, Chips

Sausage, Mash, Peas and Gravy

desserts

Vanilla Ice Cream

Chocolate Brownie, Ice Cream

Sticky Toffee Pudding, Ice Cream

You will be required to select one starter, one main and one dessert for all children. Any children with dietary requirements will be serviced an alternative dish.

If you would like a choice menu of two starters, two mains and two desserts, there is a supplement charge of £7.50 per child.



cheese board

Perfect for sharing our Cheese Boards include a well-balanced Artisan cheese selection, served with artisan crackers, homemade chutney & grapes.

tea and coffee station

Minimum of 50 guests

Tea and Coffee is the perfect addition to any event.

Fork and Field will set up a self-service station, decorated with hessian cloths, vintage apple crates, and ecofriendly cups.

serviced tea and coffee

Minimum of 50 guests

Served to guests at the table, following desert.

Add on a truffle - £1.50 per person



evening food

We have a range of options to keep you and your guests well fuelled for an evening of partying. All served to guests 'on the go.

New York style sliced pizza

2 slices per person

Classic Margherita

Tomato, Mozzarella, Fresh Basil Leaves

Spicy Pepperoni

Tomato, Mozzarella, Double Pepperoni, Chili Oil, Fresh Basil Leaves

Shredded Chicken & Pesto

Tomato, Mozzarella Cheese, Shredded Chicken, Green Pesto, Fresh Basil Leaves

Prosciutto

Tomato, Mozzarella, Prosciutto Ham, Fresh Rocket, Truffle Oil

Spicy Beef

Tomato, Mozzarella, Ground Beef, Red Onion, Jalapeno, Fresh Basil Leaves

Goats Cheese

Tomato, Crumbled Goats Cheese, Caramelized Onion, Rocket

Vegetable

Tomato, Mozzarella, Charred & Diced Mediterranean Vegetables, Basil Oil

street food

Beer Battered Fish Goujon, Triple Cooked Chips,
Caper Mayonnaise, Lemon Slice, Dill

Beer Battered Halloumi Goujon, Triple Cooked Chips,
Thai Sweet Chili Sauce, Green Chili

Tortilla Chips, Beef Chili Con Carne, Monterey Jack Glaze,
Pickled Jalapeno, Thai Chili

Crispy Teriyaki Beef, Jasmine Rice, Sliced Red Chili, Spring Onion, Sesame

Chicken & Chorizo Paella, Ras El Hanout, Fresh Parsley, Lemon

Chicken & Vegetable Gyoza, Egg Noodles, Ginger, Chili Oil, Coriander

Thai Green Sweet Potato Curry, Quinoa, Chickpea

Salt & Pepper Chicken Goujons and Chips, Spicy Tomato & Chive Dip

Burger & Chips – 4oz burger patty, Lettuce, Red Onion,
Tomato, Sliced Gerkin, Ketchup, Mustard

Hot Dog & Chips – Grilled Hot Dog, Pulled Pork,
Caramelized Onion, Mustard, Ketchup

roaming sandwiches

(Choice of 1)

Smoked Back Bacon & Pork Sausage Baps,
Heinz Tomato Ketchup & HP Sauce

Pulled Pork Bap, Red Slaw, BBQ Sauce

Fish Finger Bap, Caper Mayonnaise,
Shredded Romaine Lettuce, Lemon Slice

pricing

FOOD

	2027	2028	2029
House Canapes - 3 per person	£12	£13	£14
House canapes - 5 per person	£14.50	£15.50	£16.50
Deluxe Canapes - 3 per person	£14	£15	£16
Deluxe canapes - 5 per person	£16.50	£17.50	£18.50
Children's Canapes	£9	£10	£11
Small Bites – 3 per person	£26	£28	£30
Small Bites – 5 per person	£39	£41	£43
3 Course Menu - Menu 1	£66	£68	£70
3 Course Menu - Menu 2	£62	£64	£68
3 Course Menu - Menu 3	£58	£60	£62
2 Course Pie Menu	£54	£55	£56
2 Course Sharing Med Grill	£58	£60	£62
Plant Based Grill	£58	£60	£62
2 Course Sharing Roast	£54	£56	£58
Skewer Grill	£50	£52	£54
Bowl Food – 3 per person	£32	£34	£36
3 Course Children's Menu	£28	£30	£32
Cheeseboard	£95	£115	£135
Tea/Coffee Station *Min of 75% guest numbers	£4	£4.25	£4.50
Tea/Coffee Served *Min of 100% guest numbers	£4.50	£4.75	£5.00
Pizza *Min of 85% guest numbers	£13.50	£14.50	£15.50
Street Food *Min of 85% guest numbers	2 for £20	2 for £24	2 for £26
Roaming Sandwiches *Min of 85% guest numbers	£12.50	£13.50	£14.50

our partnerships

We currently work in partnership with several beautiful venues in England:

Larkspur Lodge, Cheshire
Knowsley Hall, Merseyside
Stock Farm Barn, Cheshire
The Grange Barn, Cheshire
Scarlett Hall, Cheshire
Hidden Barn at 94, Cheshire
Delamere Events, Cheshire
Manchester Cathedral, Manchester
Salt House, Staffordshire
Eyam Hall, Derbyshire

what's included

Crockery
Stainless Steel Cutlery
Chefs & Professionally Uniformed Serving Staff
Dedicated Event Manager

*Should your event be taking place in a venue without kitchen facilities, there will be additional hire charges.
If you require table linen and napkin, we can provide this for you at an additional fee.

dietary requirements

All our dishes are handmade by our in-house chefs meaning they can be easily adapted to suit all dietary requirements.
Fork & Field's preparation kitchen operates at a 5-star food hygiene rating.

final numbers

The final guest numbers and dietary requirements are required 10 weeks prior to your event day.
These will be the chargeable numbers.

tasting session

Once you have booked, Fork & Field will invite you for a complimentary taster session, where you and your partner will have the opportunity to sample our dishes and meet our team. You may sample two starters, two mains and two desserts.
Our tasting sessions are held at Larkspur Lodge, Knutsford, Cheshire.



for more information

01565 651738

info@forkandfieldcatering.co.uk
