

Food Moments

at Deepdale



For illustrative purposes only



Our Philosophy

At Deepdale we believe in making every moment count, for the guests we serve and for our team members.

Whether creating dishes for weddings, annual dinners, award nights, conferences or once in a lifetime events, our love of honest, well-sourced and expertly crafted food and drink. Along with the exceptional moments and lasting memories it creates, is at the heart of what we do.

Underpinning this passion is our food philosophy which allows us as chefs, cooks and food service heroes to think about the food we source, create, present and the impact this has on our business, customers, communities and the environment.

From recruiting rising stars to embracing technology to tackle food waste, Deepdale is leading the way in delivering great tasting food that takes pride of place and exceptional service with confidence.

CONFIDENT

Having confidence in our craft and ability are key. Our team always apply their own talent to create food they are proud of and that tastes amazing.

CREATIVE

Creativity delivers flavour and, importantly, surprise and delight. We never lose sight of how food is prepared, presented and most importantly, how it tastes.

CONSIDERED

Our food design is always well considered, relevant to the audience and delivers quality at every price point.

Passionate Foodies

Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

With decades of experience putting their twist on culinary classics and perfecting their handpicked favourites, our dishes are carefully balanced to provide fantastic tasting food whilst considering the climate impact of the food we serve.

Food Moments has been created by them, for you.



Matt Rogerson, Head Chef



INTRODUCING OUR

Allergy Champions

We are always focused on the delivery of catering for guests who have allergies or dietary requirements, particularly with a marked increase in these requests. Providing a varied and nutritious menu is an important aspect of every conference and event, however, we recognise that some visitors may be unsure about what they can and cannot eat due to their dietary needs.

To ensure your safety and satisfaction, our team has completed comprehensive allergen training and is available at every event to assist you. Please feel free to reach out to any of our staff members with your concerns or questions.



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Menu prices valid from January 2025

All costs are exclusive of VAT at the prevailing rate and may be subject to change due to market trading conditions. Please note, products may vary due to seasonality.

MORNING

Breakfast Club

They say it's your day's most important meal, and whether you'd like wholesome and healthy or something to really sink your teeth into, we'll set you up just right.



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MORNING

Breakfast Club

EASY BREAKFAST

Crispy bacon barm
Crispy rindless back bacon in a English muffin

Farmhouse sausage barm
Herbed sausage in an English muffin

Quorn sausage barm **V** **ve**
Quorn sausage in a vegan English muffin

Full breaky barm
Crispy bacon, farmhouse sausage and fried egg on a brioche roll

All served with little pots of brown sauce & tomato ketchup

Eggs Benedict
Poached egg, honey glazed ham on an English muffin

Eggs florentine **V**
Poached egg, baby spinach on an English muffin

Eggs Royale
Poached egg, oak smoked salmon on an English muffin

Assortment of mini danish pastries **V**
Danish, croissant, pain au chocolat

Muffin selection **V**
Apple and cinnamon, blueberry cheesecake, lemon and white chocolate

Whole fruits **V** **ve**
Seasonal whole fruits

Overnight oats **V**
Layered oats, with a selection of sweet and fruity toppings

V VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

Refreshments

BEVERAGE SELECTIONS

- Freshly brewed tea + coffee
- Freshly brewed tea, coffee + biscuits
- Unlimited tea + coffee

SMOOTHIE STATION

- The ultimate booster - Pineapple, kale & coconut smoothie
- Strawberry split - Strawberries ‘n’ bananas & low-fat yoghurt
- Smashed - Avocado, banana, apple, ginger, turmeric

FRESH JUICE

- Jugs of orange juice and jugs of apple juice
- Glass of orange juice and glass of apple juice



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NOON

Time for Lunch

Break up your day with some light bites, or how about keeping the conversation flowing with a long and lazy lunchtime feast? Either way, we'll serve up a treat.



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Express Lunch

EXPRESS LUNCH

- Soup of the day V ve
Seasonal homemade soup
- Sandwich & crisps
Sandwich and vegetarian crisps
- Soup, sandwich & crisps
Seasonal soup, sandwich and vegetarian crisps
- Premium sandwich range
Premium sandwiches served with premium seasonal salad and vegetable crisps
- Fish finger butty
Baby gem lettuce, house tartare on a brioche bun
- Open rotisserie chicken
Red pepper on sourdough
- Beef steak baguettes
Caramelised onion and dijonnaise
- Falafel & hummus, sourdough
Roasted red pepper on sourdough



V VEGETARIAN ve VEGAN

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The “Picky Tea”

PICK TWO MEATS & ONE VEGETABLE OPTION,
SERVED WITH YOUR CHOICE OF POTATO, SALAD & RAINBOW SLAW

THE “PICKY TEA”

- | | |
|--|---|
| Panko chicken goujons with sriracha mayo | Onion bhaji, tandoori ketchup ve |
| Piri piri chicken wings, ranch dressing | Mini roasted jackets, hot honey dressing V |
| Pepperoni arancini bites, tomato salsa | Cajun potato wedges ve |
| Pork sausage rolls, apple gel | Fresh summer salad, house dressing ve |
| Crispy scampi, tartare sauce | Caprese salad, bocconcini, balsamic V |
| Mini margherita rounds V | Caesar salad, pancetta, croutons, parmesan |
| Vegetable samosa, sweet chilli dip ve | Chef’s salad of the season |



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Buffet Lunch

PICK ONE MEAT & ONE VEGETARIAN OPTION

BUFFET LUNCH

- Chef’s butter chicken curry

Fragrant jasmine rice, garlic and mint yoghurt
- House lamb hot pot


Sticky red cabbage
- Pulled beef bourguignon pie


Pearl onions, pancetta, button mushrooms and crispy baby potatoes
- Chargrilled pork loin steak


Red pepper and onion ragu, tomato fondue with cajun potato wedges
- Katsu chicken breast

Coconut curry sauce, sticky rice and pickled ginger
- Hunters chicken

Smoked back bacon, mozzarella, barbecue glaze, with potato wedges
- Fisherman’s pie

Crispy cheese topped mash potato, garden peas
- Three bean chilli con carne 

Braised rice, tortilla chips
- Lancashire cheese, potato and butter pie 

Puff pastry, garden peas
- Plant based lasagne 




Mediterranean vegetables, tomato and basil ragu, garlic bread

 VEGETARIAN  VEGAN

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Sweet Treats

SWEET TREATS

- Traybakes 
- Afternoon tea cake selection 
- Macarons & petit fours selection 



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NIGHT

Dinner is Served

Evening is your time to impress everyone that matters,
with trendy hot and cold bowls, exquisite canapés,
or three courses of scrumptiousness.



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Street Food

A CHOICE OF **2 PER PERSON** FROM A SELECTION OF 3

STREET FOOD

Yorkshire pudding wrap
Pulled chicken, sage and onion stuffing, spinach, cranberry, gravy

Loaded hash browns **V**
(crispy bacon, spicy beef, mozzarella, chillis) or (halloumi, avacado, chilli flakes, sweet chilli sauce)

Loaded nacho's with pulled pork, guacamole **V**
Sour cream, salsa, mozzarella or (three bean chilli)

Korean BBQ chicken waffle cone **V**
BBQ sauce, chillis, spring onion or (Quorn chicken)

Lamb or mushroom kofta gyros **V**
Paprika skin on fries, tomato, lettuce, red onion, tzatziki

Fish tacos
Pickled onion, gem lettuce, hot sauce crispy falafel, tzatziki, sweet tomato salad

Pulled chicken or jackfruit burritos
Braised rice, beans, pico de gallo

Deep fried lasagne bites
Tomato ragu, parmesan and herb crumb

8 hour brisket
Brioche, red slaw, dipping gravy

Buffalo cauliflower wings **V**
Ranch slaw, blue cheese dressing

Paneer butter curry **V**
Braised pilau rice, garlic and mint yoghurt

Small Plates

A CHOICE OF **3 PER PERSON**

SMALL PLATES

Honey and mustard glazed chipolata sausages
Champ mash and crispy leeks

Black pudding
Smoked back bacon, poached egg, chive hollandaise

Chorizo arancini
Roquette, garlic and tomato glaze

Sticky sriracha chicken thighs
Ccaramelised red pepper, spring onion

Gambas pil-pil
Garlic and chilli king prawns, tomato concasse

Classic bruschetta **ve**
Tomato and red onion, basil. Garlic rubbed sourdough, balsamic

Piri piri chicken wings
Chive sour cream, crispy onion

Crispy chilli beef
Sweet chilli, pak choi

Curried cauliflower and onion bhaji **ve**
Carrot and cumin dip

Squash and beetroot spring roll **ve**
Salsa verde, lemon oil

Crispy halloumi fries **V** **ve**
Pomegranate, and za'atar yoghurt, mint

Sloe gin cured salmon
Sourdough, baby gem, orange gel

NIGHT

Bronze Starter

1 STARTER, 1 MAIN & 1 DESSERT

BRONZE STARTER

Sweet tomato and basil soup **V** **ve**

Leek and potato soup **V** **ve**
Crispy leeks

Carrot and coriander soup **V** **ve**
Carrot crisp

Cauliflower and sage soup **V** **ve**
Garlic croutons



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NIGHT

Bronze Main

BRONZE MAIN

Roast chicken supreme
Garlic fondant potato, tenderstem brocolli, savoy cabbage, tarragon cream

Slow roasted pork shoulder
Wholegrain mustard mash potato, fine beans, crispy bacon, roast carrot, cider jus

Lancashire cheese and onion tart **V**
Root vegetables, baby spinach, tomato fondue

Tomato and basil gnocchi **ve**
Mediterranean vegetables, tomato glaze, pea shoots

Bronze Dessert

BRONZE DESSERT

Dark chocolate brownie **V**
Vanilla bean ice cream, honeycomb

Vanilla pannacotta **V**
Raspberries, homemade shortbread, crushed meringue

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Silver Starter

1 STARTER, 1 MAIN & 1 DESSERT

SILVER STARTER

- Chicken liver parfait
Toasted sourdough croute, red onion jam

Pork and black pudding sausage roll
Apple textures, honey

Pulled ham and lancashire cheese croquette
Tomato and sweet chilli chutney, crispy onion
- Chicken and leek terrine
Tarragon aioli, sourdough, micro cress

Prosciutto bruschetta
Spring onion, and sun dried tomato bruschetta, balsamic, basil oil

Beef brisket bon-bons
Rocket, Dijon emulsion



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Silver Main

SILVER MAIN

- Crispy pork belly
Butternut squash puree, sweet potato shards, fine beans, crispy chorizo, thyme cream

Tikka spiced chicken breast
Bombay potatoes, mini onion bhaji, carrot and cumin puree, mango yoghurt

Sticky asian beef daube
Sauteed asian vegetables, salt and pepper parmentier potato, soy and garlic glaze
- Braised featherblade of beef
Hotpot potato, fine beans, stock pot carrot, beef jus

Thai green curry haddock
Red pepper, green beans, new potatoes, curry glaze

Butternut squash, beetroot and spinach spring roll **ve**
Shredded asian vegetables, sweet chilli gel
- Baked cod loin
Fragrant cous-cous, olives, red pepper, tomato glaze, basil oil

Silver Dessert

SILVER DESSERT

- Classic creme brulee **V**
Homemade lemon shortbread

Dark chocolate ganache **V**
Poached strawberries, Chantilly creme, lemon
- Rocky road cheesecake **V**
Chocolate, pretzel, marshmallow, salted caramel glaze

Egg custard tart **V**
Espresso cream, white chocolate crumb, raspberry

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NIGHT

Gold Starter

1 STARTER, 1 MAIN & 1 DESSERT

GOLD STARTER

Smoked haddock fishcake
Tartare sauce, dill pickled cucumber

Orange and gin smoked salmon
Brioche, soused red onion

Pulled ham and lancashire cheese croquette
Tomato and sweet chilli chutney, crispy onion

Caramalised beetroot **V**
Goats cheese, sticky walnuts, shallot rings



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NIGHT

Gold Main

GOLD MAIN

Crispy duck breast
Shredded duck bon bon, potato rosti, roast carrot, sticky red cabbage, cherry jus

Braised lamb shank
Champ mash potato, crispy leeks, roasted root vegetables, rosemary jus

Roast salmon supreme
Garlic fondant, tenderstem brocolli, baby spinach, dill cream

Gold Dessert

GOLD DESSERT

Chocolate orange tart **ve**
Berry compote, chocolate glaze

Sticky toffee pudding **V**
Butterscotch sauce, vanilla bean ice cream, honeycomb

Steamed golden syrup sponge **V**
Hot vanilla custard, mixed berries

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MORNING, NOON & NIGHT

Give your next event that extra special touch with unique food moments from AM to PM. Begin with hearty breakfasts for the bushy tailed. On to lunches that quell the rumblings of afternoon tummies. Then fine evening dining, washed down with a glass of whatever your guests fancy. They'll have never been so well looked after.

