

# 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

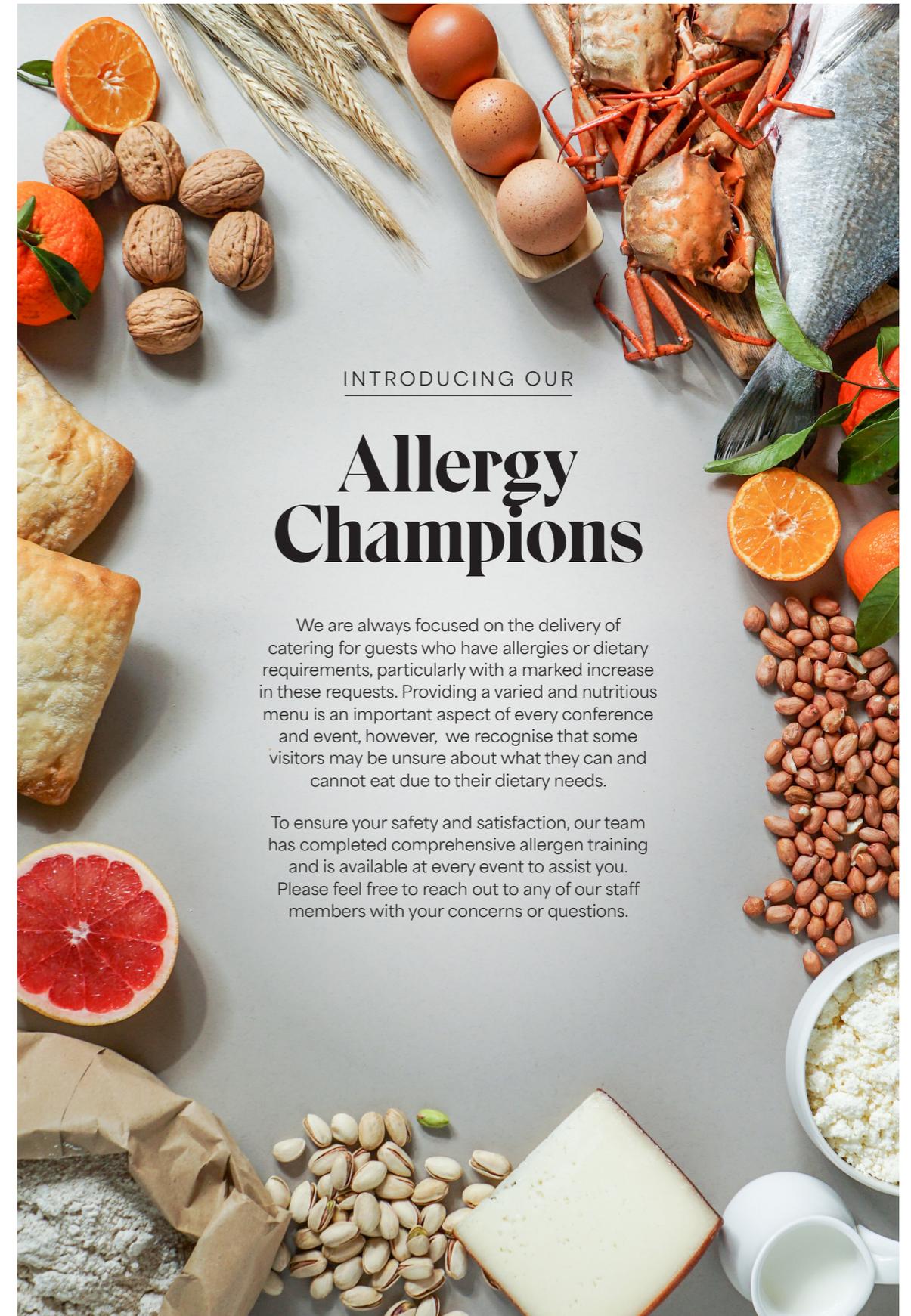
Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

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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CONTENTS

# Morning

Breakfast Club..... 9  
Refreshments..... 10

# Noon

Express Lunch.....14  
The “Picky Tea” .....15  
Buffet Lunch .....16  
Sweet Treats .....17

# Night

Street Food..... 20  
Small Plates .....21  
Dinner .....22

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.

MORNING

# Refreshments

## BEVERAGE SELECTIONS

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Freshly brewed tea + coffee

Freshly brewed tea, coffee + biscuits

Unlimited tea + coffee

## SMOOTHIE STATION

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The ultimate booster - Pineapple, kale & coconut smoothie

Strawberry split - Strawberries 'n' bananas & low-fat yoghurt

Smashed - Avocado, banana, apple, ginger, turmeric

## FRESH JUICE

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Jugs of orange juice and jugs of apple juice

Glass of orange juice and glass of apple juice

 VEGETARIAN  VEGAN

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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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NOON

# 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



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NOON

# 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

Piri piri chicken wings, ranch dressing

Pepperoni arancini bites, tomato salsa

Pork sausage rolls, apple gel

Crispy scampi, tartare sauce

Mini margherita rounds **V**

Vegetable samosa, sweet chilli dip **ve**

Onion bhaji, tandoori ketchup **ve**

Mini roasted jackets, hot honey dressing **V**

Cajun potato wedges **ve**

Fresh summer salad, house dressing **ve**

Caprese salad, bocconcini, balsamic **V**

Caesar salad, pancetta, croutons, parmesan

Chef’s salad of the season



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NOON

# 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 **ve**  
Braised rice, tortilla chips

Lancashire cheese, potato and butter pie **v**  
Puff pastry, garden peas

Plant based lasagne **ve**  
Mediterranean vegetables, tomato and basil ragu, garlic bread

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NOON

# Sweet Treats

## SWEET TREATS

Traybakes **v**

Afternoon tea cake selection **v**

Macarons & petit fours selection **v**



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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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NIGHT

# 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, avocado, 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

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NIGHT

# 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

Caramelised 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

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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 broccoli, 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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NIGHT

# 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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NIGHT

# 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, soured 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.

