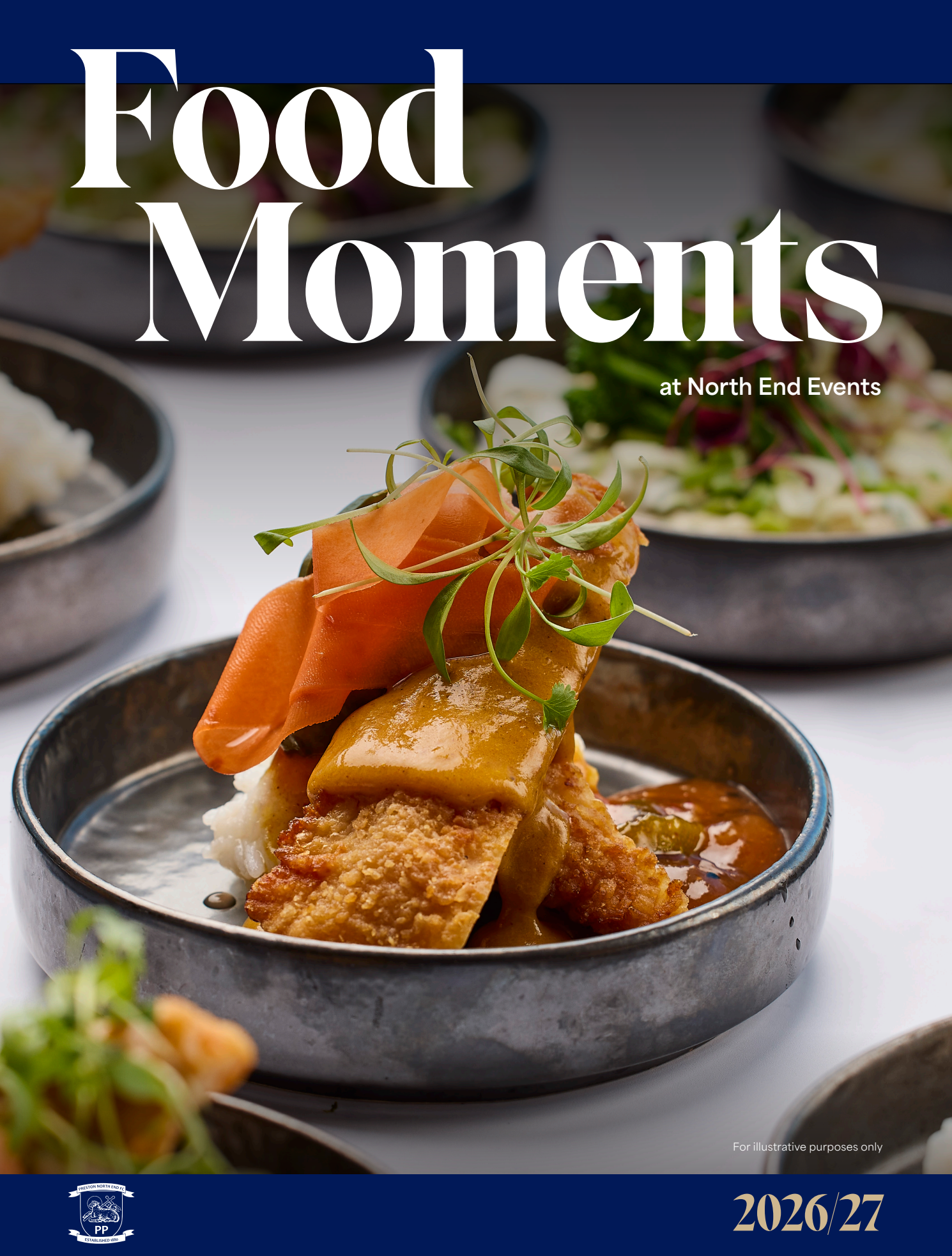


Food Moments

at North End Events



For illustrative purposes only



2026/27



Our Philosophy

At North End Events 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, North End Events 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.



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 April 2026
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 and tomato ketchup

EGGS YOUR WAY

(MAXIMUM 100 GUESTS)

Eggs Benedict
Poached egg, honey glazed ham, English muffin

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

Eggs Royale
Poached egg, oak smoked salmon, English muffin

LIGHT BREAKFAST

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

Muffin selection **V**
Lemon filled, berry filled, blueberry crumble

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

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

SMOOTHIE STATION

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

FRESH JUICE

- Jugs of juice. Choose from apple or orange
- Glass of juice. Choose from apple or orange



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Handmade shortbread. Life-changing impact.



100,000+ biscuits made, that's
1,000+ hours of real Living Wage work
 created so far by Sodexo Live! in partnership with
Half the Story

Each pack of these delicious, handmade shortbreads helps create supportive employment for people facing homelessness and other barriers to work.

Speak to your account manager about creating even more.

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.



For illustrative purposes only

NOON

Express Lunch

EXPRESS LUNCH

Soup of the day **V** **ve**
Seasonal homemade soup

Sandwich and crisps

Soup, sandwich and crisps

PREMIUM SANDWICH RANGE £15.95PP

(MAXIMUM 100 GUESTS)

Fish finger butty
Baby gem lettuce, house tartare on a brioche bun

Shawarma chicken naan
Shredded iceberg, pomegranate, pickled red onion, mint yoghurt

Pulled brisket baguettes
Caramelised onion and dijonaise

Falafel and hummus, sourdough **V**
Roasted red pepper on sourdough **V**

Our premium sandwich range is served with delicious seasonal salads and vegetable crisps.



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V VEGETARIAN **ve** VEGAN

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NOON

The "Picky Tea"

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

THE "PICKY TEA"

MEAT

Panko chicken goujons, sriracha mayo

Buffalo chicken bites, blue cheese dip, celery

Ham hock fritter, cheddar dip

Pork sausage rolls, apple gel

Crispy scampi, tartare sauce

VEGETABLE

Garlic bread twists **V**

Vegetable samosa, sweet chilli dip **ve**

Onion bhaji, tandoori ketchup **ve**

POTATO CHOICE

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

Cajun potato wedges **ve**

Red salt fries **ve**

SALAD CHOICE

Fresh seasonal salad, house dressing **ve**

Couscous salad, mediterranean vegetables **V**

Caesar salad, pancetta, croutons, parmesan

Green leafy salad, cucumber, apple, green pepper, vina **ve**

Add sandwich selection



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NOON

Buffet Lunch

PICK ONE MEAT AND 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

Pulled beef brisket pie
Caramelised red onion and crispy potato parmentier

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

v VEGETARIAN **ve** VEGAN

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NOON

Sweet Treats

SWEET TREATS

Mixed cake bites **v**

Afternoon tea cake selection **v**

Macarons and petit fours selection **v**



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v VEGETARIAN **ve** VEGAN

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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

Fakeaway

FAKEAWAY

Assorted sourdough pizzas **V**

Cheesy garlic breads **V**

Mozzarella sticks **V**

Crispy onion rings **ve**

Vegetable samosa **ve**

Southern fried chicken goujons or Salt and pepper chicken chunks

Seasoned potato wedges **V** or Red salt fries **ve**

Dips - Garlic Mayo, Sweet Chilli, BBQ, Ketchup

V VEGETARIAN **ve** VEGAN

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NIGHT

Small Plates

A CHOICE OF 3 PER PERSON

SMALL PLATES

Honey and mustard glazed chipolata sausages
Champ mash, crispy leeks

Black pudding
Smoked back bacon, poached egg, chive hollandaise

Mini buffalo chicken po' boys
Blue cheese drizzle

Crispy chilli beef
Sweet chilli and pak choi

Shawarma chicken flatbread
Shredded iceberg, lemon and mint yoghurt

Mini fish and chips
Tartare gel

Pulled pork poke bowl
Roquette, bbq glaze, red pepper, crispy shallot rings

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

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

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

V VEGETARIAN **ve** VEGAN

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NIGHT

Canapés

PICK 3

Smoked salmon blini, crème fraiche, dill

Crispy katsu chicken bites, red pepper, spring onion, sesame

Pork and black pudding sausage roll, apple gel

Mini brisket stuffed Yorkshire pudding, dripping gravy, crispy onion

Deep-fried chicken karaage pieces, pickled ginger, soy glaze

Pea and ham hock fritter, cheddar dip

Beef empanada, salsa Verde

Crispy falafel bites, carrot and cumin puree **ve**

'Butter pie' tartlet, crispy onion **v**

Tomato and red onion bruschetta, basil oil, balsamic **v**

v VEGETARIAN **ve** VEGAN

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NIGHT

The Main Event

ALL SERVED WITH BREAD AND BUTTER ON ARRIVAL, AND TEA AND COFFEE AT THE END OF THE MEAL

1 STARTER, 1 MAIN AND 1 DESSERT

BRONZE STARTER

Roast tomato and red pepper soup, balsamic, herb oil **V** **ve**

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

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

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



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V VEGETARIAN **ve** VEGAN

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NIGHT

Bronze Main

BRONZE MAIN

Roast chicken supreme
Pomme puree, tenderstem broccoli, baked carrot, red wine sauce

Slow braised pork belly
Pomme duchess, fine beans, crackling, 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

Citrus Posset **V**
Chocolate dipped shortbread, candied orange

V VEGETARIAN **ve** VEGAN

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NIGHT

Silver Starter

1 STARTER, 1 MAIN AND 1 DESSERT FOR £38PP

PLEASE NOTE YOU CAN ALSO PICK DISHES FROM THE BRONZE MENU IN THIS SECTION.

SILVER STARTER

Chicken liver parfait
Toasted brioche, red onion jam

Pork and black pudding sausage roll
Apple textures, honey

Pulled ham and petit pois fritter
Roquette cheddar dip, pea shoots

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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V VEGETARIAN **ve** VEGAN

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NIGHT

Silver Main

SILVER MAIN

Pressed Beef Briske
Triple cooked chips, celeriac puree,
steamed kale, beef jus

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

Squash, feta and beetroot pithivier
Curly kale, root vegetables, hollandaise **V**

Baked cod loin
Fragrant cous-cous, olives, red pepper, tomato glaze,
basil oil

Silver Dessert

SILVER DESSERT

Classic crème brulee **V**
Homemade chocolate dipped shortbread

Steamed Golden Syrup Sponge
Vanilla Anglaise, Clotted Cream, White Chocolate Crumb

Lotus biscoff cheesecake **V**
Salted caramel, biscuit crumbles

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

V VEGETARIAN **ve** VEGAN

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NIGHT

Gold Starter

1 STARTER, 1 MAIN AND 1 DESSERT FOR £40PP

PLEASE NOTE YOU CAN ALSO PICK DISHES FROM THE SILVER MENU IN THIS SECTION.

GOLD STARTER

Fried salt and pepper pomme noisette
Sautéed red pepper and onion, sesame

Smoked salmon gravlax
Pear, pickle gel, frisee leaf, herb emulsion

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



V VEGETARIAN **ve** VEGAN

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NIGHT

Gold Main

GOLD MAIN

Confit duck leg
Butterbean and chorizo cassoulet, tenderstem broccoli, tomato glaze, crisp roquette

Seared lamb rump
Lamb shoulder croquette, braised green lentils, minted courgette, lamb sauce

Baked salmon supreme
Thai coconut cream risotto, caramelised red pepper, fine beans, hot honey

Gold Dessert

GOLD DESSERT

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

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

Apple crumble tart **V**
Vanilla custard, crumbles, raspberry

V VEGETARIAN **ve** VEGAN

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MORNING, NOON AND 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.

