

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

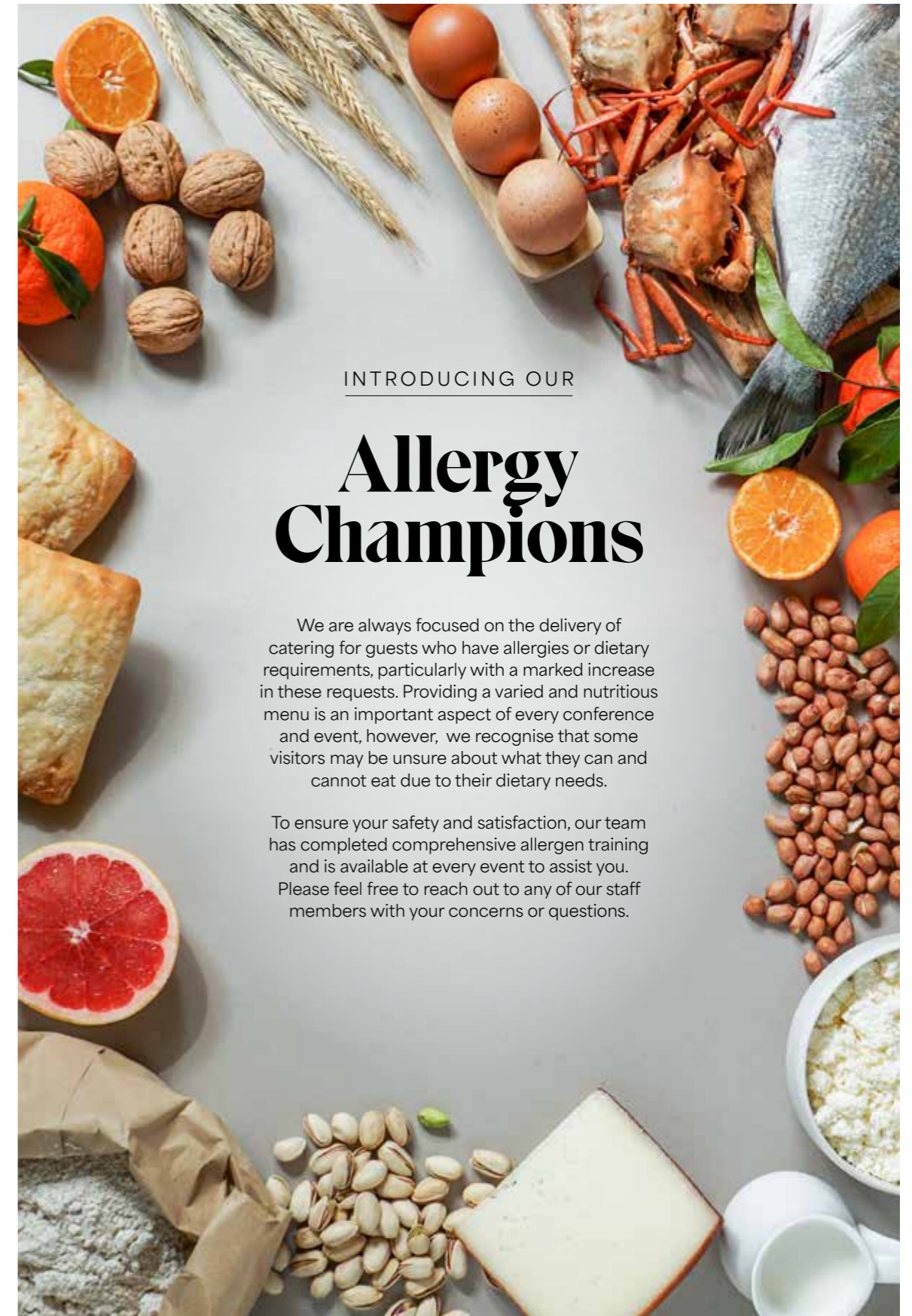
Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

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

Fakeaway.....	20
Small Plates.....	21
Dinner.....	22

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 & 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.

MORNING

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

 VEGETARIAN  VEGAN

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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's 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.



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NOON

Express Lunch

EXPRESS LUNCH

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

Sandwich & crisps
Sandwich, vegetarian crisps

Soup, sandwich & crisps
Seasonal soup, sandwich, vegetarian crisps

PREMIUM SANDWICH RANGE

(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 & hummus, sourdough
Roasted red pepper on sourdough

Premium sandwiches served with premium seasonal salad and vegetable crisps



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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"

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 **ve**
Cajun potato wedges **ve**
Red salt fries **ve**

SALAD CHOICE

Fresh seasonal salad, house dressing **ve**
Cous cous salad, mediterranean vegetables
Caesar salad, pancetta, croutons, parmesan
Green leafy salad, cucumber, apple, green pepper, vina

Add sandwich selection for **£5.50PP**



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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

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

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NOON

Sweet Treats

SWEET TREATS

Mixed cake bites **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

Fakeaway

A CHOICE OF 2 PER PERSON FROM A SELECTION OF 3

FAKEAWAY

Assorted sourdough pizza's **V**

Cheesy garlic breads **V**

Mozzarella sticks **V**

Crispy onion rings **ve**

Vegetable samosa **ve**

Southern fried chicken goujons

Salt and pepper chicken chunks

Seasoned potato wedges **V**

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**

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NIGHT

The Main Event

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

1 STARTER, 1 MAIN & 1 DESSERT

BRONZE STARTER

Roast tomato and red pepper soup, balsamic, herb oil **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
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 & 1 DESSERT

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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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

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NIGHT

Gold Starter

1 STARTER, 1 MAIN & 1 DESSERT

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

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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.

