



Functions Menu



MENU ONE

£50.00 plus vat

Starters

Fresh Homemade Soup

with Warm Bread Roll ***

Wild Mushroom and Blue Cheese Rarebit

with White Truffle Oil & Wirral Watercress (v)

Pan-Fried Halloumi & Red Pepper Salad

served with Honey Mustard Dressing (v)(gf)

Cajun Blackened Chicken Caesar Salad

with Garlic croutons and shaved Parmesan***

Main Courses

Pan-fried Chicken

with Pressed Potatoes, Roasted Carrots,
Salsa Verde, and Jus (gf)

Roast Sea Trout

with a Pea, Mint and Bacon Chowder and
Roasted Lemon Oil (gf)

Crispy Mushroom Kiev

with Coriander & Garlic Butter, Spicy Bombay
Potatoes and Curried Coconut Sauce (vg)

Roast Belly Pork

with Cider Fondant Potato, Beetroot Apple
Puree, Caramelised Apple, Tender stem Broccoli
and Sage Jus (gf)

Desserts

Chocolate Orange Brownie

with Burnt Orange and Orange Gel (gf)

Baked Vanilla Cheesecake

with Charred Pineapple and
Chilli Compote ***

Toffee Apple Syllabub

with Apple Compote, Salted Caramel Sauce,
Cinder Toffee and Cinnamon Crumble

Sticky Toffee Pudding

with Toffee Sauce and Vanilla Ice Cream***

OPTIONS

You choose

- one starter
- one main
- one dessert



If you wish to offer your guests a choice menu, a pre order is required 6 weeks before your wedding, and this is an additional cost of £5.00 per person, per course



***can be made gluten free

MENU TWO

£54.00 plus vat

Starters

Truffled Cheddar Cheese Arancini

with Heritage Tomato Sauce, Balsamic
and Micro Rocket

Crispy Beef and Cheddar Cheese Ragu

with Confit Garlic Tomatoes & Fresh Parmesan

Smoked Haddock Fishcake

with Potato Chive Velouté and Picked Red
Onion***

Roasted Beer and Lime Cauliflower Taco

with Cilantro Slaw & Salsa (vg)***

Main Courses

Braised Beef Featherblade

with Dauphinoise Potato, crispy Shallots, Carrot
Puree, Tender stem Broccoli and Red Wine Jus
(gf)

Serrano wrapped Chicken Breast

with Cidar Fondant Potato, charred Leeks,
roasted Carrots and
White Wine Mustard Cream (gf)

Roast Cod Loin

with Potato, Miso, and Celeriac Velouté,
braised Samphire and Crispy Seaweed (gf)

Chargrilled stuffed Aubergine

with Spinach Risotto, Black Olive Tomato Sauce,
Picked Red Onions,
and Micro Herb Salad (vg, gf)

Desserts

Toffee Apple Pavlova

with Salted Caramel Sauce, Apple Compote,
Whipped Cream and Cinnamon Crumb

Lemon Tart

with Strawberries & Mint Compote and Cream

Rich Chocolate Torte

with Cherry Compote Dark Cherry
and Almond Bakewell Pavlova with Almond
Custard and Toasted Almonds (gf)



MENU THREE

£58.00 plus vat

Starters

Sticky Pork Belly with Roasted Cauliflower Puree,

Caramelised Pear, Sage, and
Onion Bon Bon & Pork Jus

Creamy Burrata with Sticky Tomato,

Chicory, Rocket Salad, Toasted Hazelnuts and
Orange Dressing (gf)

Confit Chicken Terrine

with Mushroom Ketchup, Apricot Chutney, and
Melba Toast ***

Thai Mixed Appetizer

Chicken Satay, Duck Spring Roll and Thai Fish
Cakes, Peanut Sauce, Cucumber and Chili Sauce

Main Courses

24hr Hour Braised Beef Brisket

with Truffle Parmesan Cheese Mash, charred Leeks,
roast Carrots and Red Wine Jus (gf)

Pan-Fried Seabass

Spinach, Kale & Chorizo Hash & Red Pepper Aioli (gf)

Redcurrant and Rosemary glazed Lamb

with Dauphinoise Potato, Minted Pea Puree, Roasted
Carrots and Lamb Jus (gf)

Crispy Mushroom with Pak Choi

Pickled Apple, Carrot, Sticky Rice & Katsu Sauce (v)

Desserts

Lemon Posset

with Macerated Strawberries, Strawberry & Mint Jam,
Black Pepper Meringue and Shortbread Biscuit ***

Rhubarb and Elderflower Trifle

with Candy Pistachios

Baked Apple & BlackBerry Crumble Tart

with Brown Butter Custard and Clotted
Cream Ice Cream

Trio of Desserts

Berry Pavlova, Chocolate Salted Caramel Pot,
Passionfruit & Raspberry Tart

Blue Cheese

with Honey, Nuts, Parkin, and Quince Jelly



SOUP FLAVOURS

Spiced Butternut Squash Soup with lime Yoghourt and Currie Oil (gf)
Roasted Celeriac and Truffle Velouté with White Truffle Oil (gf)
Roasted Cauliflower and Cheddar Cheese with Crispy Shallots (gf)
Garden Pea and Mint Velouté with crumbled Feta Cheese & Burnt Lemon Oil (gf)
Curried Carrot and Red lentils with Coriander Pesto (gf)
Creamy White Onion and Potato Velouté with Black Garlic Oil & Fresh Chive (gf)

UPGRADES

Petit Fours - £4.00
Tea, Coffee, Mints - £3.00
Warm Bread Rolls and Butter - £2.00
Palate Cleanser - £4.50
Amuse Bouch - £3.50
Cheese Platter Course with Fruit, Crackers and Homemade Chutney- £14.00
Fish Course - £12.00

INFORMATION

Our shown menu pricing is the price per person, which is a set menu only, you choose 1 starter, 1 main course, 1 dessert for all your guests. Dietary menu options are an alternative to your set menu choices, this is no additional cost.

If you wish to offer your guests a choice from a menu, then a pre-order is required 6 weeks before your wedding or event, this is an additional cost of £5.00 per person, per course.

Example - (additional £15.00 per person if you offer a choice on all 3 courses or £10.00 per person if you offer a choice on 2 courses or £5.00 if you offer a choice on 1 course)

A menu with pre-order option will include:

- Starter course 2 meat & 2 vegetarian options
- Main course 2 meat & 2 vegetarian options
- Dessert course 3 dessert options

Cheeky Chilli are unable to serve a 1 course menu, we only offer a minimum of 2 courses.

Cheeky Chilli are unable to serve wedding cake to be a part of your 2 or 3 course wedding breakfast.

INFORMATION

Please note - Cheeky Chilli add an additional cost of staffing on to an event/wedding booking of numbers of 60 adults or below.

Events/weddings with minimum orders i.e. canapes service or evening food service only, we do add an additional costing of staffing.

If you are planning an outdoor wedding or event to host your celebration in a location without a suitable kitchen we can provide a fully functioning 'pop-up' kitchen. A full catering area attached to the main marquee with solid flooring, electrics, water access, trestle tables (supplied by the Marquee Company) and full access for vehicles to load and unload equipment. Cheeky Chilli will set up a site visit before confirmation of your booking.

Standard Pop-Up Kitchen	£700.00 based on 80 guests
Cutlery and Crockery Hire	£3.50 per person
Table Linen Cloths	£20.00 per cloth
Linen Napkins	£4.50 per napkin