



**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.

Table Linen Cloths	£20.00 per cloth
Linen Napkins	£4.50 per napkin