



relish

DINING MENUS



At Relish we pride ourselves on  
serving up exceptional food in a warm,  
welcoming and distinctly personal way  
which delights our guests – it really is  
that simple.





# Nibbles

£5 Per Head

Cheese Pastry Twirls / Mixed Nuts / Vegetable Crisps / Olives

## Classic Canapes

4 - £10 | 6 - £12.50 | 8 - £16

HONEY GLAZED SAUSAGES  
Grainy Mustard Mayo

SPANISH STYLE TORTILLA  
sirracha mayo (V)

PEA & MINT ARRANCINI  
romesco sauce (ve)

TEMPURA VEGETABLES  
sweet chili sauce (ve)

RED PEPPER  
& SWEET POTATO SHOOTER  
toasted seeds & olive oil (ve)

SALMON FISHCAKE  
tartar sauce

ONION BHAJI  
Za'tar Coconut Yogurt (VE)

VEGETABLE SPRING ROLL  
Sweet Chilli (VE)

relish  
CLASSIC CANAPÉS





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## CANAPÉS

*Whether you're hosting a formal gathering, corporate event or just want a special bite to eat with friends. Our delicious canapés are perfect to serve with drinks or extend the menu substitute a meal.*

4 CANAPES £10 | 6 CANAPES £12.50 | 8 CANAPES £16.50



# From the Land

|  |  |  |  |
|--|--|--|--|
| <b>COTTAGE PIE</b><br>Herb Mash (GF)                       | <b>MINI TOAD IN THE HOLE</b><br>Crispy Rosemary, Sticky Onions           | <b>SLOW COOKED PORK BELLY</b><br>Apple Jam, Crispy Crackling (GF)                | <b>MINIATURE YORKSHIRE PUDDINGS</b><br>Rare Roast Beef & Horseradish Cream |
| <b>DUCK SPRING ROLLS</b><br>Hoi Sin Sauce                  | <b>NEW YORK PASTRAMI BITES</b><br>Salted Beef, American Mustard & Pickle | <b>SPICY LAMB KOFTA</b><br>Pine Nuts & Chargrilled CourgetteHarissa Yoghurt (GF) |  |
| <b>CHICKEN SATAY SKEWERS</b><br>Peanut & Chilli Sauce (GF) |  |  |  |

# From the Sea

|   |  |  |  |
|---|--|--|--|
| <b>THAI STYLE FISHCAKES</b><br>Chilli Coriander Dipping Sauce | <b>MINIATURE FISH PIE</b><br>Herb Crust                | <b>SCOTTISH SMOKED SALMON BLINI</b><br>citrus creme fraiche & chives | <b>POTTED MORECAMBE BAY SHRIMP</b><br>Melba Toast Pickled Cucumber |
| <b>CLASSIC PRAWN COCKTAIL</b><br>Baby Gem, Paprika            | <b>SALMON &amp; CREAM CHEESE KIEV</b><br>Saffron Aioli | <b>FILO WRAPPED KING PRAWNS</b><br>lime coriander mayonnaise         | <b>CHORIZO, RED PEPPER &amp; QUEENIE SCALLOP SKEWERS</b>           |

# From the Garden (V)

|  |  |   |  |
|--|--|---|--|
| <b>VEGETABLE SPRING ROLL</b><br>Sweet Chilli (VE)                | <b>HALLOUMI FRIES</b><br>Aubergine Mayonnaise (GF)       | <b>PEA, MINTED BROCCOLI PUREE</b><br>Toasted Pine Nut Crostini (VE) | <b>PADRON PEPPERS</b><br>Anglsey sea salt (VE) |
| <b>MINIATURE BRUSCHETTA</b><br>Red Pepper Hummus, Blushed Tomato | <b>WILD MUSHROOM ARANCINI</b><br>Parsley Mayonnaise (VE) | <b>SPINACH, GOATS CHEESE &amp; SUN BLUSHED TOMATO TART (V)</b>      |  |

# Sweet Canapes

|                                      |   |   |   |
|--------------------------------------|---|---|---|
| <b>MINIATURE LEMON MERINGUE TART</b> | <b>CHOCOLATE BROWNIE FINGERS (GF, VE)</b>           | <b>WHITE &amp; DARK CHOCOLATE DIPPED STRAWBERRIES</b> | <b>CHOCOLATE CUP</b><br>espresso mousse |
| <b>RASPBERRY BAKEWELL BITES</b>      | <b>PEANUT &amp; CANDIED ORANGE POWER BALLS (VE)</b> |   |   |





# Luxury Canapes

|  |              |
|--|--------------|
| OYSTERS   KILTPATRICK<br>or Classic shallot pickle & tobasco                               | £3.00 / Each |
| CALIFORNIA ROLL<br>salmon, nori, avocado, soy wasabi dip                                   | £2.50 / Each |
| FILLET STEAK & CHIPS<br>bearnaise sauce  | £4.50 Each   |
| TEMPURA TIGER PRAWNS<br>saffron aioli  | £3.50 Each   |
| VENISON SCOTCH EGG<br>cranberry gel  | £3.50 Each   |
| SAVOURY CHOUX LOLLIPOPS<br>chicken liver parfait   goats cheese & beetroot   Smoked salmon | £2.75 Each   |

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LUXURY CANAPÉS





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LUXURY BOWLS

*Bowl food is larger than a canapé and around a quarter of the size of a main course, it is served in miniature or hand-sized bowls and comes ready to eat with a small fork.*

4 BOWLS £24.50 | 6 BOWLS £29.00 | 8 BOWLS £33.50



# From the Land

|   |   |   |   |
|---|---|---|---|
| <b>KOREAN BBQ PULLED PORK</b><br>Sticky Rice              | <b>MINI BEEF SLIDERS</b><br>Melted Cheese & Burger Sauce    | <b>MINIATURE STEAK AND CHIPS</b><br>bernaise sauce, roasted sallot, red wine reduction (SUPP A) | <b>CHICKEN KATSU</b><br>stir fry geens, sticky rice |
| <b>SPICY MEATBALLS</b><br>Rich Ragu Sauce                 | <b>SPICED LAMB KOFTA</b><br>Giant Cous Cous & Tzatziki      | <b>OPEN OX CHEEK LASAGNE</b><br>truffle bechamel, parmesan & rocket (SUPP A)                    |   |
| <b>CHICKEN NOODLE STIRFRY BOXES</b><br>Sweet Chilli & Soy | <b>STEAMED CHINESE BUN</b><br>BBQ Pork & Pickled Vegetables |   |   |

# From the Sea

|   |  |   |  |
|---|--|---|--|
| <b>LUXURY FISH PIE (GF)</b>                                 | <b>GAMBAS PIL-PIL</b><br>Garlic Croutes                                  | <b>RED THAI KING PRAWN CURRY</b><br>jasmin rice, shrimp crackers, crispy chillis                | <b>FILLET OF HALIBUT</b><br>with crushed lemon and dill potatoes, caper beurre noisette (SUPP B) |
| <b>SEAFOOD PAELLA (GF)</b>                                  | <b>PAN FRIED KING SCALLOP</b><br>Lemon & Saffron Risotto, Crispy Seaweed | <b>PAN FRIED SEA BASS</b><br>sauté new potatoes, grain mustard and thyme creamed leeks (SUPP B) |  |
| <b>TERIYAKI SALMON</b><br>Sticky Rice & Chinese Greens (GF) |  |   |  |

# From the Garden (V)

|  |  |   |   |
|--|--|---|---|
| <b>IMAM STYLE AUBERGINE &amp; CHICKPEA STEW</b><br>Pittas & Cucumber CoYo (GF) (VE)            | <b>CHINESE BAO BUN</b><br>Pulled Jackfruit & Pickled cabbage (VE) (GF) | <b>BUDDHA BOWL</b><br>Superfood Salad, Homemade Falafels (VE) | <b>AGEDASHI</b><br>Crispy fried chilli tofu, savory dashi broth |
| <b>KERALAN STYLE CURRY</b><br>Chickpeas & Lentil, Roasted Cauliflower & Jasmine Rice (GF) (VE) | <b>BEETROOT &amp; GOATS CHEESE SALAD</b><br>Candied Walnuts (GF) (V)   | <b>BROAD BEAN &amp; PEA RISOTTO</b><br>carrot crisps          | <b>WARM STILTON</b><br>Leek and Broccoli Tarlets (v)            |
|  |  |   |   |

# Sweet Bowls

|  |  |   |                             |
|--|--|---|-----------------------------|
| <b>PROFITEROLES</b><br>Hot Chocolate Sauce   | <b>BREAD &amp; BUTTER PUDDING</b><br>Proper Custard              | <b>BRAMLEY APPLE &amp; BLACKBERRY CRUMBLE</b><br>Proper Custard | <b>CLASSIC CREME BRÛLÉE</b> |
| <b>DOUBLE CHOCOLATE FUDGE CHOCOLATE BROWNIE</b><br>Coconut Cream, Raspberry Crumble (ve) | <b>STICKY TOFFEE PUDDING</b><br>Butterscotch Sauce Pouring Cream | <b>LEMON POSSET</b><br>Fresh Raspberries                        |                             |
|  |  |   |                             |





# relish

CLASSIC BOWLS

3 BOWLS £12.50 | 4 BOWLS £15 | 5 BOWLS £20

BANGERS &  
MUSTARD MASH  
onion Gravy

SCOUSE  
“LOCAL BEEF STEW”,  
Pickled Red Cabbage (GF)

MAC & CHEESE (V)

SALT & PEPPER  
SUI MAI’S  
Soy & Ginger dip

MINI HOT DOG  
“red & yellow” Crispy Onions

HADDOCK FISH CAKE  
Mushy Peas

CRISPY FRIED  
WHITEBAIT  
Saffron Aioli

MEXICAN  
FIVE BEAN CHILLI  
Rice & Guacamole (GF) (VE)

CHICKEN TIKKA MASALA  
Rice Poppadum’s



# relish

## CLASSIC MENU

*Relish's Classic Menu caters for a broad range of tastes,  
aimed at cost conscious events*

3 COURSE £36.00

Min 50 guests





# Starters

|  |   |  |   |   |
|--|---|--|---|---|
| <b>CHEFS’ SEASONAL SOUP</b><br>Focaccia, Oil & Balsamic                                    | <b>RETRO PRAWN COCKTAIL</b><br>Shredded Gem, Diced Tomato & Cucumber,<br>Chefs Marie Rose | <b>ROASTED TOMATO &amp; CAMELISED RED ONION TART</b><br>Crispy Rocket Leaves & Balsamic Reduction<br><i>(Ve)</i> | <b>WILD MUSHROOM ARANCINI BALLS</b><br>Tomato & Red Pepper Salsa<br><i>(Gf &amp; Ve On Request)</i> | <b>HAM HOCK TERRINE, PICCALILLI</b><br>Sourdough Toasts<br><i>(Gf On Request)</i> |
| <b>CLASSIC SALMON FISHCAKE</b><br>Beef Tomato Salad, Baby Leaves & Herb Oil<br><i>(Gf)</i> | <b>DUCK OR VEGETABLE SPRING ROLLS</b><br>Sweet Chilli Sauce, Asian Salad<br><i>(Ve)</i>   |  |   |   |

# Main Course

|   |   |   |   |   |
|---|---|---|---|---|
| <b>SMOKED BACON WRAPPED CHICKEN BREAST</b><br>Roasted Tenderstem Broccoli, Fondant Potato, Mushroom Cream <i>(Gf)</i>         | <b>LOCAL SAUSAGES</b><br>Mashed Potato, Roasted Broccoli & Caramelised Onion Gravy                                  | <b>OVERNIGHT ROAST BEEF</b><br>British Topside Of Beef, Yorkshire Pudding, & All The Trimmings<br><i>(Sup D)</i>                  | <b>SCOTTISH SALMON SUPREME</b><br>Olive Oil Crushed Potatoes & Smoked Pancetta, Braised baby gem & lemon dressing <i>(Gf)</i> | <b>TAGINE</b><br>Spiced Tomato & Aubergine Stew, Tatziki, Crispy Pittas, Dukkar Roasted Broccoli<br><i>(VE)</i> |
| <b>PAN ROAST CHICKEN SUPREME</b><br>Crushed Potatoes, Root Vegetable Puree, Roasted Carrot, Kale & Red Wine Sauce <i>(Gf)</i> | <b>SLOW ROASTED BELLY PORK</b><br>Apple & Whole Grain Mustard Mash Potato, Seasonal Greens, Cider Gravy <i>(Gf)</i> | <b>SLOW COOKED BEEF SHIN</b><br>Served In A Rich Wine & Port Sauce With Roasted Root Vegetables & Horseradish Mash<br><i>(Gf)</i> | <b>ROASTED BUTTERNUT SQUASH</b><br>Pearl Barley Risotto, Kale Crisps, Herb Oil <i>(VE)</i>                                    |   |
|   | <b>7 HOUR LAMB SHOULDER</b><br>Root Vegetable Mash, Braising Juices,<br><i>(Gf) (Sup D)</i>                         |   |   |   |

# Desserts

|  |  |   |   |   |
|--|--|---|---|---|
| <b>STICKY TOFFEE PUDDING</b><br>Butterscotch Sauce & Honeycomb Ice Cream | <b>CHOCOLATE BROWNIE</b><br>Swedish Glace & Dark Chocolate Sauce <i>(Ve)</i> | <b>NEW YORK CHEESECAKE</b><br>Blueberry Compote, Vanilla Ice Cream          | <b>INDIVIDUAL SEASONAL FRUIT CRUMBLE</b><br>Proper Homemade Custard | <b>CHEESEBOARD</b><br>A Selection Of 3 Cheeses, Biscuits & Homemade Chutney<br><i>(£5.00 Per Person Supplement)</i> |
| <b>VANILLA PANNA COTTA</b><br>Seasonal Berries, Shortbread Biscuit       | <b>RICH CHOCOLATE TORTE</b><br>Raspberries & Vanilla Chantilly               | <b>CREAM FILLED PROFITEROLES</b><br>Dark Chocolate Sauce, Honeycomb Crumble |   |   |



2 COURSE £43.50 | 3 COURSE £50 Min 50 guests

*Supplements for dishes using special ingredients A - E | £3 - £7*



# relish

SUMMER DINING

*Perfect for a special lunch or celebratory evening meal, our three-course package allows us to create a personalised menu, using the finest ingredients to ensure your event exceeds expectations*



# Starters

## TABLESIDE SOUP

Spring leeks & Maris Piper, confit potatoes, oat crème fraîche & chives, smoked bacon crisp *(or charred leek & crispy quails egg for vegetarian)*

## TABLESIDE SOUP

Roasted vine tomato, baby mozzarella, basil pesto, blushed cherry tomatoes, micro basil, onion seed crostini *(VE w/oMozzarella)*

## ENGLISH ASPARAGUS

*(23rd April – 20thJune only)*  
Oak smoked ham, local asparagus, crispy hens egg, truffle mayonnaise, bacon crumb *(V – ham & bacon replaced with spinach & pine nuts)*

## ARANCINI

Chorizo & red pepper risotto bon bons, pea puree, pea shoots, Parmesan shards, chorizo oil dressing

## DUCK SALAD

*(Supp B)*  
Home cured duck breast, blood orange & candied walnut salad, celeriac & grain mustard slaw, blood orange & pomegranate molasses

## SMOKED SALMON

Kiln baked salmon, cucumber salsa, whipped citrus crème fraîche, avruga caviar, fennel seed crostini *(Supp C)*

## ASIAN FUSION

Thai style crab cakes, green papaya salad, prawn toast; soy chilli & lime dip

## CROQUETTAS

Tapas style goats cheese & spinach croquetas, parsley aioli *(V)*

## SAMOSA

Saffron spiced potato & pea samosas, mango chutney & shredded cucumber pickle *(VE)*

## BON BONS

Crispy chicken bon bons, apricot chutney, tabouleh salad, harissa yoghurt, crispy coriander leaves

## CAESAR SALAD

Black mountain smoked chicken wedge salad, Parmesan croutons, purple basil, Caesar dressing, tapas style anchovies *(V)*

## CARPACCIO

Thinly sliced fillet of Welsh beef, salsa verde dressed rocket, caper berries, parmesan shards – sharing garlic focaccia *(Supp C)*

## BRUSCHETTA

Chargrilled polenta cake “bruschetta, ” blushed summer tomatoes, marinated artichokes , basil oil & crispy basil leaves *(VE)*

# Main Course

## BAKED BASS

Crispy stone bass fillet, pressed leek & potatoes, fricassee of samphire & sea lettuce, champagne sauce *(Supp B)*

## GRESSINGHAM DUCK

Duo of pan roasted breast & crispy leg croquettes, glazed heritage carrot, fennel puree, pomme Anna potatoes, cabernet sauvignon & roasting juice vinaigrette, fennel leaves *(Supp C)*

## PRESSING OF CHICKEN

Slow cooked local chicken, giant parmentier potatoes, roasted garlic puree, summer vegetables, baby parsley leaves,crispy chicken skin, parsley Velouté

## SLOW COOKED BEEF

Rolled Shin of Welsh beef, spinach, confit garlic & garden herbs, smashed horseradish & spring onion potatoes, watercress & parsley puree, whole roasted carrot, red wine reduction

## SPRING ROLL

Feta, sun blushed tomato, baby spinach parcel, red pepper sauce, cucumber, chilli & poppy seed salad *(v)*

## GRATIN

Layered aubergine, courgette, red peppers, homemade saffron pasta, parmesan béchamel, red pepper & hazelnut pesto,baby basil leaves – side salad of rocket & parmesan *(v)*

## WELSH LAMB RUMP

Roast Rump, burnt onion puree, French style peas & baby gem, fondant carrot, crushed lemon & thyme new potatoes, garden mint infused jus *(Supp B)*

## RACK & SHOULDER

Welsh lamb, minted pea puree, roast baby carrots, pressed layered potato, glazed baby leeks, red wine jus *(Supp D)*

## CORN FED CHICKEN

Two ways, pan fried & stuffing bon bon, buttered spring cabbage, carrot & swede puree, champ potatoes, roasting juices, crispy sage leaves

## BELLY PORK

Apple & black pudding stuffed crispy belly, buttery leek mashed potatoes, fondant carrot & broccoli, cider & grain, mustard cream reduction

## CAERPHILLY & LEEKS

Crispy croquettes, creamed leeks, parsley & sweet mustard dressed endive, tomato & cumin jam, thyme infused baby fondants *(v)*

## SALMON

Baked, crispy salmon crackling, leek wrapped fine beans, crushed new potatoes, brown shrimp hollandaise, chervil & dill *(Supp B)*

## MINI FRENCH HOT POT

Lamb shoulder, mini ‘le creuset pots’ spring vegetables, sharing bowls of mashed potatoes *(Supp B)*

## SOUFFLE

Twice baked watercress & Nantwich blue soufflé, radish & celeriac slaw, tomato passata *(v)*

# Desserts

## BAKEWELL

Crustless rhubarb frangipane, almond ice cream, roasted whole almonds, rhubarb gel, sesame and almond tuile

## POSSET

Lemon and lavender set cream, roasted white chocolate crumb, raspberry sorbet, dried lavender flowers, minimeringue drops

## RHUBARB & CUSTARD

Pave, vanilla & lemon poached sticks, sorbet, rose & rhubarb gel, ginger crumble, mini meringues

## TROPICAL

Sticky caramelised pineapple upside down cake, tropical fruit salsa, coconut ice cream *(ve)*

## LEMON TART

Individual Lemon tart, fresh raspberries, raspberry ice cream, shortbread crumble

## SUMMER “PUDDING”

Pave of summer fruits, clotted cream ice cream, raspberry gel

## ETON MESS

Verrine of Eton Mess, local strawberries, strawberry macaroon, torched meringue

## ‘MILK & COOKIES’

Condensed milk mousse, cookie dough ice cream, popping cookie crumble, chocolate cream

## CREME BRULEE

Orange scented cream, vanilla infused blueberries, orange zest shortbread



2 COURSE £43.50 | 3 COURSE £50 Min 50 guests

*Supplements for dishes using special ingredients A - E | £3 - £7*



# relish

WINTER DINING

*Perfect for a special lunch or celebratory evening meal, our three-course package allows us to create a personalised menu, using the finest ingredients to ensure your event exceeds expectations*



# Starters

## TABLESIDE SOUP

Tian of Cheshire potatoes & spicy chorizo, smoked paprika and potato soup

## OAK SMOKED SALMON

Irish style potato cake, oak smoked salmon, lemon & dill crème fraîche  
*(Supp C)*

## TATIN

Caramelised red onion, tomato & thyme tarte tatin, whipped basil crème fraîche, lambs leaf

## TERRINE

Pressing of chicken & ham hock, spiced apple chutney, plumped raisin salad, brioche soldiers

## LUXURY PRAWN “COCKTAIL”

Layered glass of North Atlantic prawns “Marie rose”, avocado & chilli mousse, tomato & cucumber salsa, sourdough wafers  
*(Supp B)*

## BELLY PORK

Slow roast pork belly, black pudding, crispy quails egg, apple jam, bacon & celeriac salad, sweet mustard dressing

## POLENTA

Caramelised shallot & polenta upside down cake, smokey red pepper sauce, sweet mustard dressed red chicory  
*(ve) (v) (gf)*

## TABLESIDE SOUP

Butternut squash & pumpkin, roasted squash, whipped ricotta, crispy sage, toasted sunflower seeds, smoked cumin oil  
*(v) (ve w/o ricotta)*

## DUCK RILLETTES

Parsley & pancetta salad, potato galette, micro parsley  
*(Supp B)*

## FIGS & FETA

Baked thyme spiked feta, honeyed figs, pomegranate dressing, lambs leaf, thyme toasts  
*(v)*

## FIELD MUSHROOM

Slow roasted field mushroom & pearl barley risotto, peppery leaves, shallot vinaigrette, crispy onions  
*(ve & gf)*

## FLORENTINE

Champ potato cake, crispy sweet cure bacon, baby spinach, poached free-range hens egg, hollandaise sauce (without bacon)  
*(v)*

# Main Course

## VENISON

Roast loin of Welsh venison, poached port pear, plumped spiced raisins, celeriac puree, wholegrain mustard creamed potato, juniper jus  
*(Supp C)*

## BOURGUIGNON

Overnight beef, glazed in cooking juices, baby onions, smokey bacon lardons, button mushrooms, garlic polenta – sharing bowls of roasted carrots & parsnips

## SALMON “EN PAPILOTTE”

Steamed in an infusion of fennel & pernod, sharing bowls of roast baby potatoes, green beans almondine, jugs of hollandaise

## CONWAY VALLEY BEEF

Cannon of roast fillet, mini beef & ale pudding, whole grain mustard mashed potatoes, roasted shallot, carrot puree, buttered Swiss chard  
*(Supp D)*

## WINTER PORK

Pan fried pork fillet, celeriac & apple rosti, black pudding croquette, oak smoked cauliflower cheese, baby spinach, cider cream

## HOTPOT

Individual mini winter vegetable hot pot, sage crumble, buttered winter greens  
*(ve)*

## CHICKEN PUDDING

Pan fried chicken breast, sage, onion & pumpkin pudding, roasted shallots, broccoli, mini pots of Madeira jus

## FILLET STEAK

Celtic Pride fillet steak (230g) Jenga style chips, slow roasted garlic & thyme field mushroom, blushed balsamic baby tomatoes, béarnaise sauce  
*(Supp E)*

## BEEF RIBS

Slow cooked Conway valley beef short rib, roasted celeriac, crispy shallot rings, carrot & fennel seed puree, braising reduction  
*(Supp B)*

## CHESHIRE PORK

Roast belly pork, sticky cheek, apple & mustard mash, roast root vegetables, cider cream  
*(Supp B)*

## CANNELLONI

Butternut squash, feta cheese & pine nut, roasted squash, wilted spinach, sage cream, pickled courgette  
*(v)*

## WELSH LAMB HOGGIT

Roast rump of lamb, potato terrine, aubergine puree, roast autumn vegetables, lamb reduction  
*(Supp C)*

## “FISH & CHIPS”

Baked cod, smashed minted peas, box cut triple cooked chips, tartar sauce

# Desserts

## BAKED APPLE TART

Caramelised apple tart, vanilla ice cream, apple crisp

## MULLED PEAR

Red wine poached & spiced pear & frangipane tart, crème anglaise

## MARS

Nougat mousse, chocolate glaze, milk ice cream

## BLACK FOREST

Chocolate mousse, vanilla cream, runny boozy cherry centre, chocolate shards, cherry sorbet

## EARL GRAY

Infused sticky sponge, caramelised banana, Chantilly cream, honeycomb

## TIRAMISU

Mascarpone mousse, coffee cake, espresso jellies, cookie rocks, chocolate paint, Amaretto pipette

## PANNA COTTA

Blackberry set cream, maple roasted pecans, toffee crumb, cinnamon ice cream, warm vanilla Anglaise

## FONDANT

Baked liquid chocolate cake, vanilla ice cream, honeycomb crumble

## BRÛLÉE

Set vanilla cream, burnt caramel, forest berries, ginger snap

## STICKY PINEAPPLE

Caramelised pineapple & almond pudding, passion fruit reduction, yoghurt sorbet, pineapple crisp

## CHEESE

A selection of local & regional cheese, wheat wafers, oak cakes, grapes & celery, homemade seasonal chutney  
*(Supp E)*





# relish

SHARING STYLE

*Make it an event to remember...  
"Break bread with your guests" a sharing style  
menu is perfect for a relaxed style of service.*



# Moroccan Madness 2 COURSE £42.50 I 3 COURSE £48 (Min 50 guests)

|  |   |   |   |   |
|--|---|---|---|---|
| <b>BEGINNING</b><br>Meze - Selection of traditional meze dishes to include <i>Baba ganoush</i> / <i>Beetroot &amp; Lemon Hummus</i> / <i>Flatbreads</i> / <i>Super Green Falafels</i> / <i>Stuffed Vine leaves</i> / <i>Olives</i> / <i>Marinated Mediterranean Vegetables</i> | <b>MIDDLE</b><br>Slow cooked lamb tagine<br>Harissa Chicken Kebabs<br>Whole Roasted Spiced Cauliflower<br>Giant Jewelled Couscous, summer herbs, tomato & cucumber, pomegranate seeds | Salad of Baby Potatoes, Fresh Coriander & Cumin<br>Summer Salad, Vegetable Ribbons<br>Orange & Fennel Roasted Carrots | <b>END</b><br><i>(option 1)</i><br><br>Summer Fruit Salad, Moroccan Mint<br>Baked Figs & Peaches, vanilla Mascarpone<br>Cinnamon Infused Chocolate Pots | <b>END</b><br><i>(option 2)</i><br><br>Minis ( <i>SUPP C</i> ) Choose 4 items<br>Mini lemon meringue pie, Mini crème brulée, Chocolate pots, Raspberry bakewell, Lemon posset, Strawberry pavlova, Banoffee cheesecake, Chocolate Brownie, Mini éclairs, chocolate dipped berries |
|--|---|---|---|---|

# Asian Banquet 2 COURSE £42.50 I 3 COURSE £48 (Min 50 guests)

|   |   |   |   |   |
|---|---|---|---|---|
| <b>BEGINNING</b><br>Selection of Asian Starters<br>Vegetable Spring rolls   Crispy Duck Pancakes   Prawn Toasts   Crispy Sui Mai   Crispy Fired Seaweed   Sticky Cantonese Ribs | <b>MIDDLE</b><br>Crispy Sweet & Sour Pork<br>Lemon Chicken<br>Ginger & Chilli King Prawns<br>Crispy Marinated Tofu pieces, ginger, soy & chilli<br>Vegetable Egg Fried Rice | Wok Fried Greens, sesame & soy<br>Phad Thai Noodles<br>Angel Hair Noodle Salad, lime coriander dressing | <b>END</b><br><i>(option 1)</i><br><br>Selection of Mini Ice Cream & Sorbet Pots<br>Tropical Fruit Salad<br>Chilli Chocolate Brownies | <b>END</b><br><i>(option 2)</i><br><br>Minis ( <i>SUPP C</i> ) Choose 4 items<br>Mini lemon meringue pie, Mini crème brulée, Chocolate pots, Raspberry bakewell, Lemon posset, Strawberry pavlova, Banoffee cheesecake, Chocolate Brownie, Mini éclairs, chocolate dipped berries |
|---|---|---|---|---|

# Great British Feast 2 COURSE £45 I 3 COURSE 50 (Min 50 guests)

|   |  |   |  |  |
|---|--|---|--|--|
| <b>PICNIC STYLE SHARING BOARDS</b><br><i>Choose 3 main items, 2 extras, 2 dips &amp; 2 breads</i><br><br><b>Main Items</b><br>  Bresola   Cured ham   Milano salami   Halloumi chips   Ham Hock terrine   Salt beef   Cheshire cheese  Shropshire blue   Perl Wen   Smoked salmon   King Prawns   Mini bruschetta   Peppered mackerel   Classic scotch egg   Mini Bloody Mary prawn cocktails | <b>Extras</b><br> Feta stuffed fiery green peppers   sweet ricotta peppas   giant green olives   sun dried tomatoes   marinated Mediterranean vegetables   Seasonal slaw<br><br><b>Dips</b><br>  Oil & balsamic   Roast onion hummus  aubergine caviar   lemon mayonnaise   whipped truffle butter   chive crème fraîche   seasonal chutney Breads   Homemade focaccia   thyme & rosemary crostini   toasted brioche   Crispy pitas   Homemade breadsticks | <b>ROASTS</b><br><i>Choose 1 roast, 1 Vegetarian &amp; 3 accompaniments</i><br><br>Roast fore rib of British beef, cooked on the bone (Supp E)<br>Whole roasted free-range lemon & thyme chicken, jointed & dressed sharing style<br>Roast loin of local pork, crispy crackling, sage & pine nut stuffing<br>Roast leg of Conway Valley lamb, spiked with rosemary & garlic (Supp B)<br>Whole roast fillet of salmon with fennel & orange | <b>FOR THE VEGETARIANS</b><br>Slow roasted aubergines, ‘Belton’s’ cheddar & herb gratin<br>Stuffed red pepper, Provençal vegetables, parmesan crisp<br>Feta & Mediterranean vegetable filo bake<br>Wild mushroom & baby spinach wellington, mushroom cream | <b>ACCOMPANIMENTS</b><br>Crispy roast potatoes with rosemary & garlic<br>Salad of baby leaves & vegetable ribbons, poppy & sesame seeds vinaigrette<br>Roasted beetroot & feta salad, thyme oil & lemon<br>Peas, beans, & baby carrots, summer herbs<br>Roasted heritage carrots<br>Cauliflower rarebit<br>Sauté Savoy cabbage & smoked bacon<br>Superfood salad, broccoli, soya beans, avocado, spinach, garden herbs, pomegranate, pumpkin & chia seeds, blood orange dressing<br>Panache of seasonal market vegetables, glazed & seasoned |
|---|--|---|--|--|

# Giant Sharing Desserts *(choose one)*

|  |  |   |   |  |
|--|--|---|---|--|
| <b>THE BRAMLEY</b><br>Our giant Bramley apple pie, jugs of proper custard, cream & vanilla parfait | <b>LEMON MERINGUE</b><br>Large lemon tart, meringue piped tableside & torched to order! Little bowls of fresh raspberries & Chantilly cream to share | <b>ENGLISH COUNTRY GARDEN</b><br>Giant double decker home baked pavlovas, with English strawberries, Chantilly cream & mint from the garden | <b>DEATH BY BROWNIE</b><br>Warm triple chocolate fudge brownie stacks, bowls of vanilla cream, berries, honeycomb pieces, mini marshmallows, hot chocolate sauce & caramel sauce..... | <b>MINIS</b><br><i>(SUPP C) Choose 4 items</i><br><br>Mini lemon meringue pie, Mini crème brulée, Chocolate pots, Raspberry bakewell, Lemon posset, Strawberry pavlova, Banoffee cheesecake, Chocolate Brownie, Mini éclairs, chocolate dipped berries |
|--|--|---|---|--|





# relish

## CHILDRENS THREE COURSE MEAL

*Perfect for a special little one under the age of 10 years old, our three-course package allows us to create a personalised menu using the finest ingredients to ensure your event exceeds expectations.*

**3 Course £17.50**

Pick one from each course.  
Alternatively, we can provide a smaller version of a dish chosen from our adult's menu at 25% discounted price.

### STARTERS

Tomato Soup (V)  
with a Bread Roll & Butter  
Homemade Hummus (VE)  
with a selection of Crudités  
Cheesy Garlic Bread (V)

### MAINS

Chicken Goujons  
*Skin on Fries, Garden Peas, Ketchup*

Homemade Cheese Burger  
*Skin on Fries, Garden Peas, Ketchup*

Cod Bites in Breadcrumbs  
*Skin on Fries, Garden Peas, Ketchup*

Cheese & Tomato Pasta (V)  
*Roasted Garlic Bread*

Mini Margherita Pizza (V)

### DESSERTS:

Fruit Salad (GF) (VE)  
Trio of Ice Cream (GF) (V)  
Homemade Chocolate Brownie (V)  
served with a scoop of Ice Cream





# relish

## RELISH BURGER & DOG BAR

*American inspired menu, perfect street style dining for any occasion, we've selected our favourite variations on these two iconic dishes and pimped them to perfection.*

STANDALONE £18 | AS EVENING SNACK £14.50

## Burgers & Dogs

### THE RELISH DOUBLE

Double Bacon Cheeseburger, Signature House Relish, Emmental, Cheese, Gem Lettuce, Beef Tomato, Dill Pickle, Brioche Bun

### DEATH BY CHEESE

Generous Serving of Fried Halloumi, Slow Roasted Flat Cap Mushroom, Roasted Tomato Chutney & Gem Lettuce, Brioche Bun(V)

### NO BULL

Beetroot & Quinoa Burger, Kimchi Slaw, Smashed Avo, "Beef" Tomato, Sourdough bun (VE)

### LFC

Buttermilk Soaked Liverpool Fried Chicken Burger, Chopped Salad, Brioche Bun, Spicy Tomato Mayo

### LEAN & MEAN

Cajun Chicken Burger, Smashed Avo, "Beef" Tomato, Gem Lettuce, Lime Mayo, Sourdough Bun

### THE WHOLE HOG

BBQ Pulled Pork, Hamburger, Sage & Onion Stuffing, Apple Sauce, Brioche Bun

### THE MOROCCAN

Spiced Lamb Pattie, Roasted Red Onion & Bell Peppers, Gem Lettuce, Pomegranate & Harissa Mayo, Sourdough Bun

### THE GREEK

Chargrilled Aubergine Steaks, Baked Feta Cheese, Chopped Greek Salad, Sweet Mustard Sauce, Sourdough Bun (V)

### ALL AMERICAN

Old School Classic Frankfurter Sub, American Mustard, Ketchup & Crispy Onions

### CHICAGO

Beef Frankfurter Dill Pickle, Sweet Mustard, Tomato, Green Pepper & Onion Salsa

### HAWAII

Classic Frankfurter, Smoky Grilled Pineapple, Crispy Bacon & Cheddar Cheese

### SLOPPY JACK

BBQ Pulled Jackfruit, Mexican Style Rice & Beans, Guacamole, Tomato Salsa

### FALAFEL DOG

Beetroot & Herb Falafel "Dogs", Roasted Peppers & Onions, Salsa Verde (VE)

### DOUBLE DOG

Sticky Pulled Pork & Classic Frankfurter, Wimpy Sauce, Crispy Onions





# relish

PIZZA STATION    STANDALONE £18 | AS EVENING SNACK £14.50

*Experience the true taste of Italy with our Relish pizza hut!  
Creating delicious, thin crust pizzas with a wide ange of toppings,  
perfect for any occasion.*

**MARGARITA**  
Sliced Tomatoes, Fresh Basil & Mozzarella  
(V)(VE on request)

**ITALIAN  
EXTRAVAGANZA**  
Pepperoni, Tomatoes, Mushroom,  
Pesto & Mozzarella

**FOUR SEASONS**  
Hearts of Artichoke, Black Olives,  
Tuna & Mushrooms

**THE PIG & THE  
PINEAPPLE**  
Honey Roast Ham & Pineapple

**VEGAN DELIGHT**  
Sun Blushed Tomatoes, Zucchini, Baby  
Mushrooms, Aubergine & Vegan Cheese  
(VE)

**BBQ PORK**  
BBQ Pulled Pork Cooked Low & Slow  
with Red Onions and Mozzarella

**CYPRIOT**  
Goats Cheese, Aubergine, Spinach,  
Tomatoes & Red Onions  
(V)(VE on request)

**3 CHEESE & ONION**  
3 Cheese, Caramelised Onion, Tomato,  
Rocket, Rosemary & Balsamic Vinaigrette  
(V)(VE on request)

**THE BOMBAY BAD BOY**  
Homemade Tandoori Chicken, Spicy  
Onions, Green Chilli & Mint Yogurt

**PROSCIUTTO**  
Prosciutto, Portobello Mushrooms,  
Mozzarella, Rocket, Garlic & Herb Oil

**BBQ CHICKEN**  
BBQ Chicken, Red Onion & Sweetcorn





Choose two.

IMAM SPICED CHICKPEA  
& AUBERGINE CURRY

KERALAN STYLE  
RED LENTIL & SWEET  
POTATO CURRY

FRAGRANT RICE,  
POPPADOMS, CHUTNEY  
& COYO RIATA

PANEER BUTTER  
MASALA

LAMB ROGAN JOSH

SLOW AND LOW  
CHICKEN KORMA

All included:

All served with pilau style rice, chapati crisps,  
mango chutney & riata

# relish

CURRY BAR

*Big flavours, wow your guests with our Indian dishes, perfect for any occasion*

STANDALONE £18 | AS EVENING SNACK £14.50





Choose three.

TRADITIONAL BEER  
BATTERED FISH

BATTERED CHIP  
SHOP SAUSAGE

GIANT BEER BATTERED  
ONION RINGS  
(V)

CRISPY FRIED HALLOUMI  
PIECES  
(V)

BATTERED BANANA  
BLOSSOM  
(Vegan "Fish") (VE)

All included:

Floured Bakers Buns & Gluten Free Buns  
Triple Cooked Chunky Chips (GF)(V)  
Mushy Peas (GF)(V)  
Chip Shop Curry (GF)(V)  
Homemade Gravy (GF)(V)  
Tartar Sauce (GF)(V)  
Lemon Wedges

# relish

RELISH CHIPPIE

*Whether it's to cater for an entire wedding reception, a special function or an informal get together, our Relish Chippie always goes down a treat with hungry guests!*

STANDALONE £18 | AS EVENING SNACK £14.50





# relish

## CREPE STATION

*Classic wafer thin pancakes, cooked by our trained Chefs  
on a proper crepe machine with a selection of sweet & savoury.*

STANDALONE £17.5 | AS EVENING SNACK £14.5

### Sweet Crepes

Seasonal Berries | Lemon & Sugar | Maple Syrup  
| Peanut Butter | Nutella | Banana

### Savoury Crepes

Ham | Mushrooms | Cheese | Spinach  
| Crispy Bacon | Chicken





## Slow roasted pork shoulder

Crispy Crackling (GF)

## For the non pork eaters

BBQ pulled Jackfruit,  
Mixed Peppers & Onions (VE)

## Accompaniments

- Apple Sauce
- Sage & Onion Stuffing (VE)
- Caramelised Onions (GF) (VE)
- Sliced Tomatoes (GF) (VE)
- Relish Coleslaw (GF) (V)
- Chefs House Salad
- Balsamic Dressing (GF) (VE)
- BBQ Sauce (V)
- Floured Bakers Buns
- Gluten Free Buns (on request)
- Gravy

# relish

## PULL PORK STATION STATION

*Our locally sourced prime pigs are marinated overnight in our spicy dry rub, before being slow cooked for 8 hours in our specialist spit roasting oven, achieving maximum flavour and ultimate tenderness. In the last hour of cooking we pour over our secret cider mix and crank the heat up for the best crackling you'll ever eat.*

STANDALONE   £17.5 | AS EVENING SNACK   £14.5



Choose Sausage,  
Bacon or egg bun  
or a Mixture  
of both.

Served with red & brown sauce.



# relish

EVENING BUNS

*Perfect for a late night snack.*

BUNS £5.50





#### PULLED PORK BURRITO

spicy slaw

#### SHREDDED CHICKEN KEBAB

za'tar yoghurt dressing, chilli sauce

#### STICKY GLAZED CHICKEN WINGS

bbq glaze

#### MINI "NO BULL" BURGERS

kimchi & tomato jam (ve)

#### MINUTE STEAK BAGUTES

caramelized onions

#### MINI HOT DOG

"red & yellow" and Crispy Onions

#### CRISPY FRIED WHITEBAIT

Saffron Aioli

#### MAC & CHEESE (V)

Fish and chip cones


# relish

## STREET PLATTERS

*Mini street food dishes circulated by our team*

CHOOSE 3 - £7.50 | CHOOSE 5 £12.50



A top-down view of a cheese table. The table is set on a dark wooden board. It features several types of cheese: a wedge of blue cheese with prominent veins, a large wedge of a smooth, pale cheese, a smaller wedge of a similar pale cheese, and a wedge of a soft, white cheese. Scattered around the cheese are several walnuts and four fresh blueberries. The background is a dark, solid color.

Cheese table to include British and Continental Cheeses accompanied with a selection of biscuits, crackers, breads, chutneys, celery and grapes.

Let us know of your favourite cheese and we'll ensure it's on the table.

# relish

C H E E S E T A B L E

*A mouth-watering cheese display to feed all of your guests.*

£350 UP TO 75 GUESTS





# relish

FINGER & FORK BUFFET

*Whether you're hosting a formal gathering, corporate event or just want a special bite to eat with friends. Our delicious canapés are perfect to serve with drinks or extend the menu substitute a meal.*

STANDALONE £20.00 | FOLLOWING A MEAL £15 | EXTRA ITEMS £3 EACH PP | DESSERTS £5 PP



# Finger Dishes

CHOOSE 4

|  |   |   |                                  |
|--|---|---|----------------------------------|
| MINI SAUSAGE ROLLS                     | CHICKEN SATAY SKEWERS (GF)                      | ROASTED GARLIC BREAD (VE)   | CORIANDER CHICKPEA FALAFELS (VE) |
| CLASSIC PORK PIES                      | DUCK SPRING ROLLS<br>HoiSin Dip                 | SALT & PEPPER CHICKEN STRIPS<br>CAULIFLOWER HOT “WINGS”<br>& VEGAN GARLIC MAYO (VE) | POTATO WEDGES (VE)               |
| CHEESE & ONION QUICHE (V)              | VEGETABLE SPRING ROLLS<br>Sweet Chilli Dip (VE) | CRISPY SALT & PEPPER SUI MAI  |                                  |
| HONEY MUSTARD GLAZED COCKTAIL SAUSAGES |   |   |                                  |

# Fork Dishes

CHOOSE 3 *Selection Of Breads, Oil & Balsamic Vinegar, Salted Butter Included*

|   |                                   |  |  |
|---|-----------------------------------|--|--|
| QUINOA SUPER SALAD (VE) (GF)                        | MEXICAN MIXED BEAN SALAD (VE)(GF) | TUNA PASTA SALAD, MIXED PEPPERS & RED ONIONS     | CHEFS HOUSE SALAD, BALSAMIC DRESSING (VE)(GF)          |
| CHICKPEAS, TOMATO, CUCUMBER, AVOCADO & SUMMER HERBS | HOMEMADE RELISH SLAW (GF) (V)     | ROASTED MEDITERRANEAN VEGETABLE PESTO PASTA (VE) | BABY POTATO SALAD, PARSLEY & SHALLOT DRESSING (GF)(VE) |
|   | CHICKEN & BACON PASTA SALAD       |  |  |

# Desserts

CHOOSE 2 + £5 PER HEAD *All served with Cream*

|                              |                           |                                       |                               |
|------------------------------|---------------------------|---------------------------------------|-------------------------------|
| CHOCOLATE FUDGE CAKE (V)     | CARROT CAKE (GF) (V)      | PROFITEROLES WITH CHOCOLATE SAUCE (V) | FRESH FRUIT PLATTER (GF) (VE) |
| NEW YORK CHEESECAKE (GF) (V) | SALTED CARAMEL ROCKY ROAD |                                       |                               |





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LUXURY AFTERNOON TEA



# Luxury Liver Afternoon Tea £21.5 *Minimum 50 guests*

|  |  |   |
|--|--|---|
| SELECTION OF FRESHLY MADE<br>FINGER SANDWICHES<br>& SAVOURY TREATS | SELECTION OF MINIATURE<br>CAKES, SCONES, JAM & CREAM | YOUR CHOICE OF SPECIALITY<br>“LIVERPOOL TEA WAREHOUSE”<br>TEA OR COFFEE |
|--|--|---|

# Sparkling Afternoon Tea £27.5 *Minimum 50 guests*

|   |  |  |                       |
|---|--|--|-----------------------|
| YOUR CHOICE OF SPECIALITY<br>“LIVERPOOL TEA WAREHOUSE”<br>TEA OR COFFEE | SELECTION OF MINIATURE<br>CAKES, SCONES, JAM & CREAM | SELECTION OF FRESHLY MADE<br>FINGER SANDWICHES<br>& SAVOURY TREATS | GLASS OF CHILLED CAVA |
|---|--|--|-----------------------|

# Champagne Afternoon Tea £35 *Minimum 50 guests*

|  |  |  |   |
|--|--|--|---|
| GLASS OF CHILLED JOSEPH<br>PERRIER CHAMPAGNE | SELECTION OF FRESHLY MADE<br>FINGER SANDWICHES & SAVOURY<br>TREATS | SELECTION OF MINIATURE CAKES,<br>SCONES, JAM & CREAM | YOUR CHOICE OF SPECIALITY<br>“LIVERPOOL TEA WAREHOUSE”<br>TEA OR COFFEE |
| FRESH STRAWBERRIES<br>& CLOTTED CREAM        |  |  |   |





|                            |      |
|----------------------------|------|
| TEA COFFEE SERVICE         | £4.5 |
| WITH SELECTION OF BISCUITS | £1.5 |
| WITH PETIT FOUR            | £3.5 |

|                              |      |
|------------------------------|------|
| TEA & COFFEE STATION         | £3   |
| WITH SELECTION OF BISCUITS   | £1.5 |
| WITH FRUIT BOWL              | £1.5 |
| WITH STILL & SPARKLING WATER | £1.5 |

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TEA COFFEE



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