



THE TИPIS
AT RILEY GREEN

EXCEPTIONAL FOOD & DRINKS CATERING

OUR IN HOUSE CATERING TEAM D'VINE, LEAD BY GILES; WANT YOU TO HAVE THE BEST POSSIBLE DAY EVER, A TOTALLY BESPOKE WEDDING, EXACTLY HOW YOU WANT IT. DINE IN STYLE WITH A MENU OF YOUR CHOICE; D'VINE CAN CREATE ANYTHING FROM A SPECTACULAR FIVE COURSE BANQUET TO A LAID BACK BARBEQUE OR OLD FAVOURITES LIKE FISH AND CHIPS OR BANGERS AND MASH! WHATEVER YOU NEEDS, YOUR EVENT CAN BE TAILOR MADE, YOU CAN DISCUSS ALL YOUR OPTIONS WITH OUR EXPERT AND FRIENDLY TEAM, AND D'VINE WILL CREATE A MENU ESPECIALLY FOR YOU.

PLEASE NOTE D'VINE IS OUR OFFICIAL CATERING PARTNER AND WE DO NOT ALLOW OUTSIDE CATERING



NIBBLES

CANAPÉS

PRICED FROM £1.95 EACH

Confit of duck croquet with hoi sin mayonnaise
Honey and mustard glazed 'Old English' chipolatas
Smoked salmon and cream cheese blini
Mini sliced brioche with pâté and red onion marmalade
Parma ham wrapped Formby asparagus tip crostini
Ballotine of Moroccan chicken crostini with tarragon mustard dressing
Smoked salmon and hollandaise filo cups with micro cress
Black pudding fritter, pear chutney in bamboo cups
Goats cheese, beetroot carpaccio and candied walnut crostini with aged balsamic glaze
Thai fishcakes with sweet chilli sauce and micro coriander
Brioche topped with ham hock terrine with tarragon and mustard mayonnaise
Mexican chicken guacamole, fiery tomato salsa crisp
Mozzarella bon bon, sour cream and chive
Pressed pork belly with apple compote and balsamic glaze
Roasted red pepper shot, celery stick
Lobster bisque with micro herbs and celery stick
Mozzarella, sun dried tomato bon bon and pesto mayonnaise

MINI FOOD

PRICED FROM £2.95 EACH

Fish and chips in bamboo boats with tartare sauce
Bangers and mash in bamboo boats
Mini meatballs in tomato and basil
Mini 'posh' hotdogs with caramelised red onion
Mini gourmet steak burgers, monterey jack cheese and relish
Mini fish finger sub, rocket and lime mayonnaise
Mini Japanese panko breadcrumb fish cake with sweet chilli sauce
Mini noodle boxes, sticky plum and hoi sin chicken with Asian style vegetables
Mini 12 hour cooked barbecue pulled pork sliders with appleslaw and poppy seed rolls
Salt and pepper chicken fillet burger with cool mayonnaise
Salmon croquets with avocado cream
Mini meat ball sub, chilli cheese
Low and slow cooked braised brisket of beef with pickles

All served by uniformed staff



ALTERNATIVE / RELAXED DAY MENU OPTIONS

THESE MENUS OFFER SOMETHING DIFFERENT TO THE USUAL 3 COURSE SEATED BANQUET WHILST STILL OFFERING VARIETY. CHOOSING THIS STYLE OF MENU GIVES YOU THE BENEFIT OF A MORE LAID BACK APPROACH WITHOUT ALL THE USUAL FORMALITY. OUR TRAINED TEAM WILL SERVE THE FOODS YOU CHOOSE WITHOUT YOUR GUESTS NEEDING TO QUEUE FOR UNWANTED LENGTHY PERIODS. SO GET COMFY, KICK BACK AND ENJOY YOUR DAY!

STARTER SHARING PLATTERS

SHARING PLATTER 1

£7.50 PER PERSON

Garlic ciabatta
Cheesy nachos with guacamole, sour cream and salsa
Lamb kofta, mint and cucumber mayonnaise
Marinated olives
Stuffed bell peppers
Honey and mustard glazed chipolatas

SHARING PLATTER 2

£8.50 PER PERSON

Assorted bread basket
Salted butter
Roast beef, creamed horseradish
Mustard ham
Honey glazed chipolatas
Scotched eggs
Pâté
Ale chutney and piccalilli

SHARING PLATTER 3

£9.50 PER PERSON

Focaccia breads / seeded tin loaf / tiger loaf
Balsamic and oil dip
Salted butter
Continental meat platter
Pitted Kalamata olives
Marinated artichokes and marinated sweet peppers
Hummus, sour cream and chive and chipotle
Vegetable crudités
Mozzarella and beef tomato salad with basil oil

SHARING PLATTER 4

£10.50 PER PERSON

Baguette
Chilli oil dip
Salted butter
Slow and low cooked bbq baby back ribs
Cajun brisket pieces
Smoked spicy sausage
Sweetcorn and pineapple salsa
Refried beans
Red cabbage and celeriac slaw

SHARING PLATTER 5

£13.50 PER PERSON

Oysters with shallots and red wine vinegar
Crevettes, marie rose sauce
Whole crayfish
Crab and chilli mayonnaise boats
Smoked salmon with crème fraiche croute



SHARING DISHES

MAIN COURSE, SHARING DISH 1 £19.95 PER PERSON

Choice of any 2 dishes from the menu below, which will be served in large bowls with house salad

Lancashire hot pot served with French stick, salted butter and pickled red cabbage

Premium fish pie topped with mature cheddar mashed potato

Steak and ale pie infused with garden herbs Worcestershire sauce

Lasagne al' forno – using an authentic Italian recipe

Cottage pie – British minced beef, onions and carrots topped with mashed potato

Mildly spiced chicken curry with fragrant rice and naan bread

Shin of beef bourguignon with boiled rice

Spiced beef chilli with pepper and red kidney beans

Chicken, chorizo and chick pea stew with tomato and peppers

Chicken and sweet potato curry with spinach, coconut and coriander

Roasted butternut squash and pepper bake in a lightly spiced tomato sauce with parmesan crust

Baked gnocchi with ricotta and marinara sauce

Sweet potato and cauliflower curry cooked with chickpeas

MAIN COURSES, SHARING DISH 2 £19.95 PER PERSON

Choice of two pasta dishes and two pizza dishes from the menu below, which will be served with house salad

Pasta choices: spaghetti bolognese / penne carbonara / penne arrabiata / lobster ravioli, seafood bisque

12" pizza choices: goats cheese and red onion / pepperoni / margarita / ham and pineapple

AFTERNOON TEA STYLE DESSERT

£6.95 PER PERSON

Served on 3-tier stands

Scones filled with clotted cream and jam

Chocolate brownies with chantilly cream and raspberry



SEATED BANQUETS

STARTERS £7.95 PER PERSON

Chicken liver parfait - red onion marmalade - dressed endive
- salt and pepper croûte
Ham hock - pickled vegetables - smooth piccalilli - toasted ciabatta
Confit salmon rilette - dill crème fraîche - lemon gel
Beetroot cured salmon gravadlax - celeriac remoulade
Duck spring roll - Asian slaw - plum sauce
Whipped goats cheese - apple - candied walnut - balsamic pearls (v)
trio of melon - mint syrup - fresh fruit (v)

SOUPS £6.95 PER PERSON

Watercress - Minted pea (v)
Roast butter nut squash - Curry oil - Sweet potato crisps (v)
Honeyed roast parsnip - Herb oil (v)
Roast vine tomato - Basil oil - Herb croute (v)
Minestrone - Italian classic (v)
Leek and potato - Deep fried leeks - Crème fraiche (v)

MAIN COURSES FROM £19.95 PER PERSON

Sage butter chicken - dauphinoise potato - carrot - leek wrapped fine beans - red wine jus
Sun dried tomato and goats cheese stuffed chicken - fondant potato - roast mediterranean vegetables - cream reduction
Sauté chicken breast - wild mushroom and bacon risotto - truffle oil
Lamb rump - potato rosti - shepherds pie - tender stem - roast carrot - rosemary and red currant jus
Lamb shank - herb mash - sausage bean cassoulet - panache vegetables
Barbecue pork belly - fondant potato - chantenay carrot - charred baby gem - chorizo and black pudding jus
Roast pork loin - pistachio and apricot stuffing - cider cream - roast new potato - savoy cabbage - buttered carrots
Roast sirloin of beef - Yorkshire pudding - roast potatoes - carrot and suede purée - braised red cabbage - pan gravy
Herb crusted cod - seasonal vegetables - crushed new potatoes - chive cream sauce
Salmon fillet - lemon parsley potatoes - charred asparagus - creamed spinach - hollandaise sauce
Risotto - broad bean - pea - mint - charred asparagus - poached egg (v)
Herb gnocchi - butter nut squash - wild mushrooms - sage butter (v)
Goats cheese and ratatouille tart - tomato pesto - wilted spinach - creamed potatoes (v)

DESSERTS £7.95 PER PERSON

Vanilla crème brûlée - shortbread biscuit - strawberry consommé
Chocolate tart - orange zest - chantilly cream
Eton mess - toasted meringue - strawberry consommé
Sticky toffee pudding - toffee sauce - blueberry chantilly - pistachio crumb
Lemon tart - sweetened cream - lemon coulis
Salted caramel tarts - honeycomb pieces - toffee sauce
Vanilla cheesecake - fresh berries - fruit gel
Lemon posset - toffee popcorn - passion fruit

CHILDREN'S MENU

2 COURSE £12.00, 3 COURSES £18.00

Starter: melon / tomato soup / cheesy garlic bread
Main course: fish fingers - chips - peas / chicken dippers - chips
- baked beans / sausage - creamy mashed potato and gravy
margarita pizza / pasta bolognese
Dessert: ice-cream or cookies with toffee sauce

HOT BEVERAGES

Illy coffee / English breakfast tea £2.50
Illy coffee / English breakfast tea and chocolates £2.75
Illy coffee / English breakfast tea and petit fours £3.95



THE TIPIS
AT RILEY GREEN

BBQ MENUS

BBQ MENU 1 £17.95 PER PERSON

Gourmet steak burgers served with relish, sliced cheese and freshly baked brioche buns
Variety of local sausages (apple and cider or pork and leek)
BBQ marinated chicken fillet skewers
Home made creamy coleslaw
House salad dressed with balsamic glaze
Hot buttered potatoes with garden herbs

BBQ MENU 2 £19.95 PER PERSON

Gourmet steak burgers served with relish, sliced cheese and freshly baked brioche buns
Garlic and tarragon butter king prawns
BBQ pork steaks potato salad with red onion and mayonnaise
Salt and pepper chicken skewers
Red cabbage and white onion slaw
House salad dressed with balsamic glaze

BBQ MENU 3 £21.95 PER PERSON

Gourmet steak burgers served with relish, sliced cheese and freshly baked brioche buns
Chilli and spring onion king prawns with lemon thyme butter
Variety of local sausages (apple and cider or pork and leek)
Tandoori marinated chicken breast
Charred corn on the cob
Fresh tomato salsa with red onion and peppers
House salad dressed with balsamic glaze
Hot buttered potatoes with garden herbs

(All plated and served by uniformed staff)



EVENING FOOD OPTIONS

SLATE FOOD MENU 1

£6.50 PER PERSON

Bacon and sausage barms - served with sauce accompaniments

SLATE FOOD MENU 2

£10.50 PER PERSON

Choose two options:

6" Hand rolled pizza: goats cheese and red onion

pepperoni / margarita / ham and pineapple

Gourmet steak burgers - monterey jack cheese - relish - brioche

Barbecue marinated pulled pork - apple slaw - rolls

Traditional hog roast barms - sage and onion - apple sauce

Jumbo 'posh' hot dog with caramelised onions in long soft rolls

Cajun chicken barms - spring onion - lime mayonnaise

Low and slow brisket of beef hot sandwiches with pickles

Sticky plum and hoi chicken noodles - Asian vegetables

INDIVIDUAL PIZZA

£9.50 PER PERSON

6" hand rolled pizza

Pizza choices: goats cheese and red onion

pepperoni / margarita / ham and pineapple

HOT BOWL FOOD MENU

£8.95 PER PERSON

Lancashire hot pot served with French stick,

salted butter and pickled red cabbage

Premium fish pie topped with mature cheddar mashed potato

Steak and ale pie infused with garden herbs Worcestershire sauce

Lasagne al' forno – using an authentic Italian recipe

Cottage pie – British minced beef, onions and carrots

topped with mashed potato

Mildly spiced chicken curry with fragrant rice and naan bread

Shin of beef bourguignon with boiled rice

Spiced beef chilli with pepper and red kidney beans

Chicken, chorizo and chickpea stew with tomato and peppers

Chicken and sweet potato curry with spinach, coconut and coriander

Roasted butternut squash and pepper bake in a lightly spiced

tomato sauce with parmesan crust

Baked gnocchi with ricotta and marinara sauce

Sweet potato and cauliflower curry cooked with chickpeas

KNIFE & FORK BUFFET

£18.50 PER PERSON

Assortment of artisan breads and salted butter

Cold sliced demerara baked ham, English mustard

Cold sliced roast beef, creamed horseradish sauce

Cold sliced turkey crown, cranberry sauce

Whole side of salmon with Icelandic prawns and marie rose sauce

Greek salad - tomatoes, cucumbers, onions, feta cheese, olives

Creamy crunchy coleslaw

Potato salad with red onion

Cherry tomato, pesto and pine nut pasta salad

Home made sausage rolls

Marinated chicken fillet skewers

Farmhouse pork pie with tomato relish

FINGER BUFFET

£13.50 PER PERSON

Assortment of sandwiches

Floured tortilla wrap sandwiches

Glazed gammon, spring onion and cheese quiche

Marinated chicken fillet skewers

Home made deep filled sausage rolls

Watermelon, Parma ham and Feta skewers

Crudites and dipping sauces

Hand formed Scotch eggs

Add any hot bowl food dish to the buffets for £6.50 per person

SWEET TOOTH...

Mini cakes/mini treats £1.75 pp

Traybake selection £2.75 pp

Assorted gâteaux £3.95 pp

Fresh fruit skewers £2.75 pp

All Evening Food options served by uniformed staff

