



The Cheshire Dining Experience

Weddings at The Out Barn

The Cheshire Dining Experience is a bespoke catering company based in Cheshire. Through a high quality and personal service, we provide a premium catering experience tailored to your needs.

Our excellent quality of service is delivered throughout your experience with us. From the initial consultation, the bespoke menu design, the presentation, quality and freshness of the food to the care and attention to detail of the front of house staff,

The Cheshire Dining Experience goes above and beyond.

We pride ourselves in using our very own homegrown produce from our kitchen garden along with the best local supplier.

Here at The Cheshire Dining Experience, we're an incredibly close-knit team of family and friends.

Having worked at the highest levels of the catering and hospitality industry, we've combined our award-winning talent, knowledge, and experience to bring you a company built on passion and expertise that goes beyond any event catering you've seen before.

We bring a personal touch, delivering top class restaurant quality food and service directly to your special day.

We are highly creative, innovative and dedicated to preparing personalised menus that are bespoke to you.

Our chefs are complemented by our very own professional floor team to take care of all your needs; whether that's certain dietary requirements or you just want things done a certain way, let us go above and beyond your expectations and provide you with a truly unique dining experience.

Sample Wedding Menu 1 £40pp

Canapés

Halloumi or mozzarella crispy breaded chips with a roasted tomato compote dip

Maple sausage with a mustard frosting

Welsh rarebit with homemade bread and local Welsh cheese

Goats cheese & red onion marmalade on a home baked croute

Tempura prawn with chilli dip

Confit duck wrap with a cucumber salsa and home made hoi sin dressing

Intermediate

Home made breads served with marinated olives, hummus, Welsh butter & oils

Mains

Mint and paprika stuffed slow cooked shoulder of lamb

Or

Lentil, spinach and feta Moroccan spiced filo pie

Both served with

Heritage tomato, mozzarella and basil pesto salad

Warm baby beets with walnuts and a garlic yoghurt dressing

Hasselback potatoes roasted in harissa

Flatbreads and hummus & olive (topped up)

Polenta and rosemary chips

Desserts

Pumpkin & vanilla tart with clotted cream & candied orange peel

Or

Chocolate & raspberry brownie with honeycomb & popcorn ice cream

Sample Wedding Menu 2 £45pp

Canapés

Marinated chicken skewer with a satay dip

Smoked salmon with a dill & lemon crème fraiche on a home baked croute

Miniature Bajan fishcake with homemade sweet chilli mayo

Pea & asparagus mousse with a sun blushed tomato paste on croute with a parmesan crisp

Courgette spaghetti fritters in a sweetcorn batter with a spiced tomato salsa

Tapas Starters

Selection of homemade breads and locally sourced butter

Oven baked king prawns with a saffron, sage & garlic butter

Spanish omelette with paprika infused potatoes

Heritage tomato, mozzarella and basil salad with Spanish olive dust

Chorizo and manchego croquette with wild rocket

Mains

Trio of pit BBQ pork

Stuffed pork loin with a summer herbs, lemons and apples with crispy crackling.

16 hour slow cooked shoulder of pork.

Crispy ham hock spheres.

All served with a celeriac and King Edward creamy mash, fresh and buttered greens & scrumpy onion rings.

Cider jus

Grill Cooked Sea Bass

Grill cooked stone bass in a white wine, shallot & cherry tomato sauce. Crispy leek rings, sautéed Cheshire new potatoes & buttered sea vegetables.

Chargrilled summer vegetables

Chargrilled summer veg and harissa marinated halloumi with a garlic and mint yoghurt dressing. Cucumber ribbons & pomegranate on a pea shoot and lambs leaf salad with rosemary new potatoes.

Trio of Desserts

*Salted caramel crème brûlée with a vanilla heart-shaped shortbread
Raspberry mousse topped with a blueberry & champagne jelly,
crystalized rose petal and popping candy.
Two mini Profiteroles with Classic vanilla cream and a hazelnut
cream, both topped with chocolate*

Sample Wedding Menu 3 £55pp

Canapés

*Tomato essence bloody Mary shot with basil pearls
Miniature Thai fishcake with lime & dill crème fraiche
Welsh beef Carpaccio with blue cheese cream, apple wafer and
baked walnuts*

Starters

*Tempura prawns with homemade Marie rose, candied lemon, pea
shoots & sour dough croutes*

Homemade ravioli of spinach and butternut puree. Served with honey glazed roots, pickled shallots, mozzarella, sundried tomato fresh nasturtium

Welsh pork belly with celeriac puree, black pudding stuffed apple pea shoots

Mains

Hot smoked salmon linguini with clams & Menai mussels, tender stem broccoli in a creamed tomato sauce & garlic chive flowers

Slow cooked BBQ beef brisket, crisp coated burnt ends, hassleback rosemary potatoes served with celeriac, red cabbage & carrot coleslaw with a crisp green salad

Spiced butternut squash, arancini, oven roasted tomato heart with a lentil and welsh goats curd with beetroot puree and shoots

Desserts

Millionaires chocolate cheesecake with salted peanut brittle & clotted cream ice cream

Raspberry mousse topped with a blueberry jelly, crystalized rose petal and champagne popping candy

Contact Us

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