



**PICKLED  
WALNUT**

- CATERING WITH CHARACTER -



**CANAPÉ  
MENUS**

-



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**CANAPÉS**

-



|  
**FOR THE BAR**  
|

**A selection of  
static bar nibbles**

-

Welsh pancetta wafers

-

Goosnargh duck scratching's with five spice

-

Suckling pig crackling with apple sauce

-

A selection of roasted walnuts and pecans with chilli and rosemary

-

Pickled quails egg

-

Smoked applewood cheese straws

-

Sesame grissini

-

Parmesan tuiles

-

Caperberries

-

Wasabi peas

|  
**ON TOAST**  
|

Crispy brioche with a fresh foie gras terrine, with an apple and liquorice

-  
Deville crab on toast served with a garden salad

-  
Southport potted shrimps and a toasted mini breakfast muffin

-  
Quails eggs benedict

-  
Chicken Liver Parfait served with one of PW's chutneys

-  
Goosnargh duck riellete on toast

-  
Slow cooked rabbit with mustard seed and tarragon

-  
Welsh rarebit with a spring onion salad

-  
Wild mushroom pate with a truffle scented mascarpone

|  
**ARINCINI**  
|

Risotto cakes with panko breadcrumb

-  
Lemon and tarragon with a mustard aioli

-  
Oxtail and horseradish with a tarragon jus

-  
Southport potted shrimps with mace and garden chive

-  
Confit Bowland with pesto cream and parmesan crackling

-  
Smoked trout, lemon and dill risotto cakes



|  
**PW WELLINGTON'S**  
|

Bowland beef wellington with Cumbrian bacon and shallot puree

-

Venison wellington served with celeriac puree and juniper jus

-

Goosnargh chicken wellington with a tarragon veloute

|  
**SAUSAGE**  
|

Pork and leek sausage with pommes mousseline and crispy shallots

-

Confit chorizo with a cucumber salsa

-

Toad in the hole with famous pie man sausage

-

Liverpool honey glazed cocktail sausages

-

Homemade black pudding with scallops and apple sauce

-

Suckling pig sausage rolls with apple and sage puree

-

RS Ireland black pudding beignets with caramelised onions and wholegrain mustard

|  
**TERRINE**  
|

Smoked chicken terrine with chorizio and tomato chutney

-

Roast chicken dinner terrine with sage farce and roast jelly

-

Chicken caesar terrine served with a parmesan crackling and cos lettuce

-

Ham hock and parsley ballontine with a spiced pineapple pickle

-

Skate and leek terrine served with a caperberry dressing

|  
**TEMPURA**  
|

Tempura freshwater prawns with a chilli aioli

-

Mini fish and chips with homemade skinny chips

-

Tempura veg with a garlic aioli

-

Brandade of Whitby crab and confit tomato

-

Goats cheese and air dried tomato

|  
**TARTLETS**  
|

Cheshire ham and smoked cheese  
-

Haddock and truffle cream leeks  
-

Goats cheese and sundried tomato with crispy basil  
-

Baby beetroot tarte tatin with Garstang blue cheese, micro rocket and aged balsamic  
-

Garstang blue rarebit with candied walnuts

|  
**RISOTTO**  
|

**An impact of flavours  
in a mouthful**  
-

3 tomato risotto with confit chilli and brown Southport shrimp  
-

Artichoke and seared scallop risotto with hazelnut oil  
-

Cucumber risotto with jalapeño peppers and coriander  
-

Wild mushroom risotto with garden herbs and truffle  
-

Pumpkin risotto served with roast walnuts  
-

Osso bucco - Pink Veal shin served with a risotto Milanese



|  
**SOMETHING CRISPY**  
|

Crispy duck, blood orange, macadamia nut  
-

Fleetwood fishcakes served with tartar sauce  
-

Pheasant beignet served with Cumberland sauce  
-

Pork and veal scotch quails eggs served with apple and sage puree  
-

Vietnamese fishcake with a lime leaf marmalade

|  
**SOMETHING FUN**  
|

Savoury popcorn with black pepper  
-

Leek and truffle veloute served from a Goosnargh duck egg with brioche soldiers  
-

Farmers hand {British parmesan} custard served with chargrilled asparagus (v)  
-

Perl wen brie creme brulee with caramelised walnut and honey biscuits  
-

Haloumi chips with babaganoush  
-

PW burgers served with smoked cheddar and cherry tomato relish  
-

Lobster bisque black truffle wafers and parmentier potatoes in shot glasses  
with barbers cheddar straws





|  
**FROM THE SEA**  
|

Oysters – Kilpatrick / Rockerfella / Apple gelee

-

Lobster thermidor

-

A spoon of Whitby crab and avocado sorbet

-

Scottish line-caught lobster with salmon roe and lemon confit

-

Curried monkfish with celariac puree

|  
**FROM THE SMOKE HOUSE**  
|

Smoked haddock and crayfish roulade with a puff pastry pillow

-

Smoked salmon cornets with crème fraiche and caviar

-

Smoked eel with crispy bacon and celeriac remoulade

-

Smoked pork loin served with a cashel blue cheese and kibbled walnuts

|  
**BREAKFAST CANAPÉS**  
|

Mini quails eggs benedict

-

Mini kedgeree

-

American pancakes with winberry compote

-

Mini sausage butty with spiced brown sauce

-

Scrambled duck egg with truffle

-

Oak smoked salmon and cream cheese bagel

-

Fresh fruit kebabs with honey infused crème fraiche

-

Platter of cured beef, honey roast ham, Cumbrian parma ham and dill pickle

-

Mini English breakfast



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**MINI  
MAINS**

-



|  
**MINI MAINS**  
|

Lancashire hot pot with spiced red cabbage

-

Cider braised pork with sage and caramelised apples

-

Game casserole with herb dumplings

-

Falafels with mini pitas and a lemon chive aioli

-

Goosnargh chicken and leek pie

-

Steak au poirve with chunky chips

-

Mini eggs and bacon

-

Mini meat balls and spaghetti

-

Fleetwood fisherman's pie served with Kirkhams cheese crust

-

Lasagne of confit red pepper and Delamere forest goats cheese (v)

-

Wild mushroom ragout served with a hazelnut and sweet potato crust

-

Oxtail and sweet shallot suet pudding

-

5 Hour braised shin of Hereford beef with candied shallots, mushrooms & Cumbrian bacon

-

Wilmslow porkies sausage casserole with field mushroom and slow cooked onion gravy

-

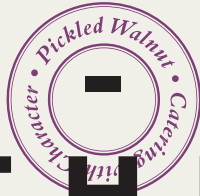
Pollack and chips with marrowfat peas and tartar sauce

We can be as elaborate or as simple as you require.



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**THE  
WINE  
LIST**

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|  
**WHITE WINES**  
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La Paz, Sauvignon Blanc, Chile  
-  
Pinot Grigio L Gadi 09/10, Vento, Italy  
-  
Mussel Bay Sauvignon Blanc 2009, NZ

|  
**RED WINES**  
|

La Paz, Merlot, Chile  
-  
Vallemayor Vina Encineda Rioja 2007, Spain  
-  
The Cross Pinot Noir, Hawkes Bay NZ

|  
**ROSE WINES**  
|

Sentina Pinot Grigio Rose

|  
**CHAMPAGNE & SPARKLING**  
|

Prosecco L Gadi, Vento Italy  
-  
Laurent Perrier Brut  
-  
Laurent Perrier Rose brut



# COCKTAILS

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# | INDULGENCE |

**Collated through many hours of research at some of the country's and in fact the worlds greatest watering holes!**

- 
- The Pw cocktail – signature
- 
- Blueberry Martini - if james bond liked blueberrys!
- 
- Morello cherry cocktail
- 
- Raspberry dream
- 
- Very bloody Mary
- 
- Old fashioned
- 
- Watermelon and basil Martini
- 
- The big Lebowski {white Russian}
- 
- Claremont farm strawberry dacheray {seasonal}
- 
- Oreo cookie {yum}
- 
- PW Mojito
- 
- Margarita
- 
- GST – Gin Sherry and Tonic
- 
- Juniper smash
- 
- Kafir Lime Fizz

# | TEMPERANCE |

- Apple and ginger crumble
- 
- Rhubarb and custard
- 
- Elderflower cordial
- 
- Mint and limeade
- 
- Dandelion and burdock and morello cherry

Prices available on request and bespoke quotes built for each venue and individual client .