

ODDFELLOWS

ON THE PARK | CHEADLE



ODDFELLOWS EVENTS MENUS

AFTERNOON TEA MENU

SAVOURY

House-Baked Sausage Roll

A delicate house-baked sausage roll, served warm with crisp, golden pastry

Aged Salt Beef & Horseradish Sandwich

Tender aged salt beef paired with sharp horseradish cream,
served on soft white bread

Lightly Curried Sweet Potato Bagel (ve)

Gently spiced sweet potato with pickled cucumber
and pomegranate molasses on a toasted bagel

Cheshire Cheese & Ale Rarebit (v)

Rich Cheshire cheese and ale rarebit served warm
on toasted ciabatta, open sandwich style

Pâté of Salmon & Dill Crème Fraîche

Silky salmon pâté with lemon and dill crème fraîche on brown bread

SWEET

Old-Fashioned Malted Loaf

Lightly spiced malt loaf studded with dried fruits

Opera Noire

Layers of chocolate and coffee sponge with smooth coffee buttercream

Lisbon Custard Tart

Classic custard tart with buttery puff pastry and a caramelised top

French Fancy Couture

A delicate sponge cake layered with fondant icing
and finished with a sweet glaze

SCONES

Homemade Warm Fruit Scones

Fresh from the oven with clotted cream and strawberry jam

Plain scones available on request.

(v) Vegetarian (n) Nuts (ve) Vegan (gf) Gluten Free (df) Dairy Free (sa) Supplement Applicable

CANAPÉS MENU

COLD CANAPÉS

Sundried Tomato, Shallot & Basil (ve)

Smoked Aubergine & Mushroom (ve)

Tuna Sashimi, Wasabi & Pickled Onion

Goats Cheese & Red Pepper Tapenade (v)

Smooth Chicken Liver Parfait & Onion Chutney

Smoked Salmon, Horseradish & Dill

HOT CANAPÉS

Char Sui Pork Belly Bon Bon, Hoi Sin Sauce

Mac & Cheese Arancini, Smokey Chipotle Gel (v)

King Prawn & Chorizo Lollypop (gf)

Mini Sausage Rolls

Halloumi Fries (v,gf)

DESSERTS

Chocolate Sablé, Dark Chocolate Ganache, Dark Chocolate Shell

Hazelnut Whipped Ganache, Praline Paste, Dark Chocolate Coating

Chocolate Chip Cookie, Coffee Caramel, Coffee Mousse

LIGHT BITES MENU

COLD

Olive Oil Poached Scottish Salmon Celeriac Remoulade, Chive Oil (gf)
Whipped Feta & Pomegranate Olive Tapenade, Mint, Roasted Aubergine (v, gf)
Lemon & Rosemary Chicken Skewers Tabbouleh Salad, Carrot Hummus
Ciabatta Sandwiches (select one)
Bacon, Brie & Cranberry
Chicken, Pesto & Mozzarella
Falafel, Hummus & Olive Tapenade (ve)

HOT

Laksa Coconut Curry, Chick Peas, Coconut Broth, Coriander, Jasmin Rice (ve)
Salt Beef "Tatty Hash", Pickled Red Cabbage, Sourdough Bread
Salt & Pepper Cauliflower, Kung Po Sauce, Beansprouts (gf, ve)
Wild Mushroom & Leek One Pot, Parmentier Potatoes, Parsnip Crisp (ve, gf)
Panko King Prawns, Katsu Curry Sauce, Asian Pickled Slaw
Manhattan Clam Chowder, Smoked Bacon, Haddock, Brunoise Vegetables (gf)
Gruyere, Spinach & Potato Frittata, Romesco Dressing, Courgette Frites (v)
Pork & Leek Sausage, Creamed Mash, Onion Gravy
Mini Cod Goujons, Triple Cooked Chips, Tartare Sauce
Butter Chicken, Steamed Rice, Flat Bread
Mince Steak & Cheddar Slider, Burger Sauce, Rocket
Jerk Chicken Thigh Slider, Mango Salsa

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BARBECUE MENU

Select Three Main Dishes & Three Sides For All Guests.

MEAT

6oz Steak Burgers, Burger Sauce, Brioche
Classic Pork Sausage, Fried Onions
Cajun Spiced Chicken & Vegetable Skewers (gf)
Slow Braised Pulled Pork Sliders, Rocket, House Chutney
Mega Hot Buffalo Chicken Wings

VEGETARIAN & VEGAN

Spicy Bean Burgers, Chimichurri Vegan Mayo (ve)
Ras el Hanout Halloumi & Vegetable Skewers (v, gf)

SIDES

Skin on Fries (ve, gf)
Sweet Potato Wedges, Sweet Chilli (ve, gf)
House Slaw, Red Cabbage, Carrot, Onion, Vegan Mayo (ve, gf)
Greek Salad, Feta, Cucumber, Olives, Red Onion,
Cherry Tomato, Mint Yoghurt (v, gf)

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LITTLE ONES MENU

Select One Option Per Course For All Guests.

STARTERS

Garlic Bread (with or without cheese) (v)
Hummus with Carrot and Pepper Sticks (ve)
Posh Cod Fish Fingers with Ketchup

MAIN COURSES

Chicken Goujons, Fries and Beans
Mac and Cheese (w/wo Crispy Bacon) (v avail)
Homemade Pizza with Ham, Pepperoni or Just Cheese

DESSERTS

Ice Cream Sundae, Chocolate Sauce, Toppings (v)
Warm Double Chocolate Brownie (v)
Strawberry Jelly Doughnut, Raspberry Sauce (v)

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WEDDING BREAKFAST MENU

Select One Starter, One Main Course & One Dessert For All Guests.

STARTERS

Roast Tomato & Pepper Soup, Basil Oil, Micro Herb (ve, gf, df)

Moroccan Spiced Falafel, Tabbouleh, Mint Oil, Pickled Apple (ve, df)

Bruleé Kidderton Ash Goats' Cheese, Beetroot Gel,
Candied Walnuts, Garlic Chives (n, gf)

Terrine of Smoked Ham, Heritage Piccalilli, Multigrain Croute, Herb Oil

Duck & Pork Rillettes, Pear & Courgette Chutney, Pickled Roscoff Onion, Focaccia (sa)

Slow Braised Panko Ox Cheek, Maple Hickory Glaze, Lemon Salt

Bruschetta of Smoked Salmon & King Prawn, Guacamole, Basil Oil (df)

Baked Scallops Nduja Risotto, Samphire, Salt & Pepper Kale (sa)

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WEDDING BREAKFAST MENU

Select One Starter, One Main Course & One Dessert For All Guests.

MAIN COURSES

Roast Chicken Supreme, Black Pepper & Chive Mash, Asparagus,
Chestnut Mushroom & Chive Split Sauce (gf)

Slow Braised Feather Blade of Beef, Dauphinoise Potatoes, Baked Caraway Carrot,
Crisp Onions, Merlot Jus (gf)

Roast Loin of Rare Breed Pork, Potato Fondant, Smoked Leeks,
Pear Cider Jus, Crackling (gf, df)

Confit of Duck Leg,
Celeriac & Potato Gratin, Fine Beans, Sour Cherry & Wine Sauce (gf)

Indian Spices Baked Fillet of Sea Bream,
Mumbai Potatoes, Coconut & Lemongrass Sauce, Parsnip Bhaji (gf, df)

Wild Mushroom Ravioli,
Truffle & Sage Butter, Aged Parmesan, Sorrel Pesto (v)

Spinach & Sweet Potato Gnocchi,
Black Garlic Puree, Butter Bean & Smoked Chilli Sauce, Micro Herbs (ve, gf, df)

Charred Korean Tofu Steak,
Pak Choi, Kimchee, Cauliflower Rice, Soy Miso Dressing (df, gf, ve)

DESSERTS

The Original Oddfellows Sticky Toffee Pudding,
Salted Caramel, Vanilla Bean Ice Cream (v)

Vegan New York Baked Cheesecake,
Blueberry Compote, Maple Syrup, Vegan Vanilla Ice Cream (ve)

Orange Blossom Crème Brûlée, Shortbread Biscuits, Raspberry Gel (v, gf avail)

Chocolate Truffle Torte, Dark Cherry Coulis, Blood Orange Sorbet (v, gf avail)

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PRIVATE DINING MENU

Select One Starter, One Main Course & One Dessert For All Guests.

STARTERS

Roast Tomato & Pepper Soup, Basil Oil, Micro Herb (ve, gf, df)

Moroccan Spiced Falafel, Tabbouleh, Mint Oil, Pickled Apple (ve, df)

Bruleé Kidderton Ash Goats' Cheese, Beetroot Gel,
Candied Walnuts, Garlic Chives (n, gf)

Terrine of Smoked Ham, Heritage Piccalilli, Multigrain Croute, Herb Oil
Duck & Pork Rillettes, Pear & Courgette Chutney, Pickled Roscoff Onion, Focaccia (sa)

Slow Braised Panko Ox Cheek, Maple Hickory Glaze, Lemon Salt

Bruschetta of Smoked Salmon & King Prawn, Guacamole, Basil Oil (df)

Baked Scallops Nduja Risotto, Samphire, Salt & Pepper Kale (sa)

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PRIVATE DINING MENU

Select One Starter, One Main Course & One Dessert For All Guests.

MAIN COURSES

Roast Chicken Supreme, Black Pepper & Chive Mash, Asparagus,
Chestnut Mushroom & Chive Split Sauce (gf)

Slow Braised Feather Blade of Beef, Dauphinoise Potatoes, Baked Caraway Carrot,
Crisp Onions, Merlot Jus (gf)

Roast Loin of Rare Breed Pork, Potato Fondant, Smoked Leeks,
Pear Cider Jus, Crackling (gf, df)

Confit of Duck Leg,
Celeriac & Potato Gratin, Fine Beans, Sour Cherry & Wine Sauce (gf)

Indian Spices Baked Fillet of Sea Bream,
Mumbai Potatoes, Coconut & Lemongrass Sauce, Parsnip Bhaji (gf, df)

Wild Mushroom Ravioli,
Truffle & Sage Butter, Aged Parmesan, Sorrel Pesto (v)

Spinach & Sweet Potato Gnocchi,
Black Garlic Puree, Butter Bean & Smoked Chilli Sauce, Micro Herbs (ve, gf, df)

Charred Korean Tofu Steak,
Pak Choi, Kimchee, Cauliflower Rice, Soy Miso Dressing (df, gf, ve)

DESSERTS

The Original Oddfellows Sticky Toffee Pudding,
Salted Caramel, Vanilla Bean Ice Cream (v)

Vegan New York Baked Cheesecake,
Blueberry Compote, Maple Syrup, Vegan Vanilla Ice Cream (ve)

Orange Blossom Crème Brûlée, Shortbread Biscuits, Raspberry Gel (v, gf avail)

Chocolate Truffle Torte, Dark Cherry Coulis, Blood Orange Sorbet (v, gf avail)

(v) Vegetarian (n) Nuts (ve) Vegan (gf) Gluten Free (df) Dairy Free (sa) Supplement Applicable

CORPORATE WORKING LUNCH MENU

WORKING LUNCH

Selection of Seasonal Oddfellows Signature Sandwiches
Choice of Three Seasonally Selected Salads (ve)

Oddfellows Antipasti Board with Mixed Olives,
Hummus, Cured Meats & British cheeses (ve, gf)

Skin-On Fries (ve, gf)
Selection of Freshly Made Mini Desserts (v)

PREMIUM WORKING LUNCH

Selection of Seasonal Oddfellows Signature Sandwiches

Choice of Three Seasonally Selected Salads (ve)

Oddfellows Antipasti Board with Mixed Olives,
Hummus, Cured Meats & British cheeses (ve, gf)

Skin-On Fries (ve, gf)

Selection of Freshly Made Mini Desserts (v)

Moroccan Spiced Chicken Skewers (gf)

Lightly Battered Cod Goujons, Lemon Aioli

Sweetcorn Fritters, Tomato Chilli Chutney (ve)

CORPORATE WORKING LUNCH MENU

LUXURY WORKING LUNCH

Selection of Seasonal Oddfellows Signature Sandwiches

Choice of Three Seasonally Selected Salads (ve)

Oddfellows Antipasti Board with Mixed Olives,
Hummus, Cured Meats & British cheeses (ve, gf)

Skin-On Fries (ve, gf)

Selection of Freshly Made Mini Desserts (v)

Moroccan Spiced Chicken Skewers (gf)

Lightly Battered Cod Goujons, Lemon Aioli

Sweetcorn Fritters, Tomato Chilli Chutney (ve)

Butter Chicken Tikka, Garlic & Coriander Basmati Rice, Tamarind Dressing (gf)

(v) Vegetarian (n) Nuts (ve) Vegan (gf) Gluten Free (df) Dairy Free (sa) Supplement Applicable



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