

Stable Yard Catering

FOOD MENUS 2026

food that gets you talking...





CREATED BY OUR FAMILY FOR YOURS

*Our ethos is to provide
'food that gets your guests talking'
to create a relaxed and unique dining experience.*

Our dedicated team has been built around this ethos and we hope to have the opportunity to delight you and your guests with our fresh and exciting approach to event catering.

Nothing is too much trouble for our team who aim to create extraordinary dishes, organise unforgettable events and provide exceptional service.

*Bride
to Be*

YOUR PLANNING GUIDE

MENUS AND PRICES

Our menus are released each year so the current menus can be used to give you an idea of what we can do.

As a minimum, we require you to select daytime and evening food for your guests to ensure that there is sufficient food served throughout the day.

If your wedding is beyond 2026, we recommend adding approximately 10% per year to our current menus as our supplier costs can fluctuate.

Please note, all food must be provided by Stable Yard Catering.

TASTING EXPERIENCE

Following the release of our menus, we will be in touch with a list of tasting dates and how to book your place.

Our tasting experience is designed to showcase a wide variety of options from our menu such as canapés, tasters from our more informal menus and also a selection of plated dishes, to give you a good overview of the quality and presentation of our food.

The bar will be open throughout the event for you to purchase your favourite tipple and a complimentary wine tasting will also be available on the night.

Our dedicated catering team will be on hand to answer any questions you may have.

YOUR PLANNING GUIDE

Once our menus have been released, we will be in touch to invite you in for your tasting.

Following your tasting:
Your proposal will be created detailing your food and drink choices and payment plan.

2 weeks after receiving your proposal:
Your 1st instalment invoice is due and you will be asked to sign our terms and conditions to confirm your booking with us.

4-6 weeks to go:
Your dedicated Catering Coordinator will request your final details.

3 weeks to go:
You will send all of your final details back to us so that we can finalise your proposal and make sure that everything is perfect!

2 weeks to go:
Your final instalment invoice is due to be paid. No further amendments to be made following this point.





SOMETHING TO GET YOU STARTED

BAR SNACKS

£14.50 per person

Delivered to the bar area at 12.45pm
- includes a bottle of ice-cold beer.

Selection of bacon and sausage baps served
with Heinz tomato ketchup
and HP brown sauce.

FARMHOUSE SHARING PLATTER

£19.50 per person

Delivered to the bar area at 12.45pm
- includes a bottle of ice-cold beer.

Artisan breads, pork pies, homemade
sausage rolls and mature cheddar
wedge served with wholegrain mustard
and chutney

BOTTLES & JUICES

If you would like to order additional
bottles of fizz, beers or soft drinks
please contact us for prices.

PAMPER ROOM BRUNCH

£18.50 per person

Delivered to the Pamper Room at 10.30am
-includes a glass of Bucks Fizz.

Selection of bacon and sausage baps served
with Heinz tomato ketchup
and HP brown sauce
Selection of miniature pastries
Chocolate-dipped strawberries and
marshmallows.

*If you are staying at the venue the night before,
the breakfast included in your room rate can be
served as the Pamper Room Brunch instead
-just let us know!*

ANTIPASTI SHARING PLATTER

£23.50 per person

Delivered to the Pamper Room at 10.30am
-includes a glass of Bucks Fizz.

Artisan breads, deli meats, mozzarella balls,
olives, sun-blushed tomatoes
and chocolate-dipped strawberries.



CANAPÉS

If selecting canapés, you must cater for all adult guests.

Pick any of the canapés listed below

3 FOR £9.50 • 4 FOR £11.50 • 5 FOR £13.50

MEAT

Buttermilk chicken bites
with ancho dip

Mini Thai pork meatball
with nouc cham

*Mini beef burger
with bacon jam

Pulled pork fritter
with apple gel

Honey-glazed chipolata
sausage with wholegrain
mustard

*Lamb and fennel kofta
with pomegranate
and Greek yogurt

VEGETARIAN

Chaat bomb with tamarind
and chickpeas (*Ve)

Babaganoush on flatbread
with lemon and olive oil (V)

Tomato and basil
bruschetta (Ve)

Garden herb arancini
with black garlic
mayonnaise (Ve)

Gruyère
and potato tartlet (V)

Fried squash gnocchi
with sage (V)

* surcharge per person £1.50

FISH

Beetroot-cured salmon blini
with horseradish cream

*Scallop with pea purée
and herb crumb

Prawn koliwada
with coriander yoghurt

Smoked mackerel pate
with cucumber and dill

Sesame prawn toast
with satay sauce

Scampi and chip
with caper and gherkin
emulsion

DIETARY KEY: V- vegetarian, V*-can be vegetarian, Ve- vegan, Ve*- can be vegan

THE MAIN EVENT

Our menus have been designed to keep things simple for you when selecting your perfect menu! We can cater for all styles of dining, whether you wish to have a traditional sit-down meal or are looking for something more informal.

3-COURSE MENU

Select 1 of each starter, main and dessert for your guests- we require you to select a minimum of 3-courses.

CHOICE MENU

If you wish to offer your guests a choice of dishes there is a surcharge of £5 per head per course.

To offer all 3-courses as a choice menu, the surcharge will be discounted to £12 per head.

A maximum of 2 dishes per course can be offered to your guests to choose from.

A pre-order of your guest's choices must be provided alongside your final details.

SHARING MENU

Select which sharing meal you would like, followed by a sharing dessert.

Our sharing dishes are delivered on platters and bowls to the centre of the table.

STREET FOOD OR BARBEQUE

Select your preferences as detailed on each menu, followed by 3 miniature desserts.

Your guests will be called up a table at a time to the stalls to avoid any unnecessary queues!

DIETARY REQUIREMENTS

All special dietary requirements will be catered for separately. We can adapt most of our dishes to suit any dietary requirement, but where this is not possible, we will suggest a suitable alternative. For any severe or airborne allergies, we will omit the specific ingredients from all dishes selected throughout the day. Although we don't operate a nut-free kitchen, we can provide nut-free dishes for your menu.

DIETARY KEY: V- vegetarian, V*- can be vegetarian, Ve- vegan, Ve*- can be vegan

STARTERS



£15 PER HEAD

HAM HOCK CROQUETTE
pickled vegetables and piccalilli

CREAM OF TOMATO SOUP
pistou and basil oil (V, Ve*)

WINCLE ALE RAREBIT
toasted crumpet
and homemade 'Branston' (V)

CHESTNUT AND TRUFFLE PÂTÉ
Melba toast (V, Ve*)

ROAST VINE TOMATOES
whipped feta, pesto
and crisp croute (V, Ve*)

£16 PER HEAD

BLACK TREACLE CURED SALMON
beetroot and sour cream

TOMATO AND MOZZARELLA ARANCINI
basil dressing
and semi-dried tomatoes
(V, Ve*)

WALDORF SALAD
mixed leaves
and blue cheese dressing
(V, Ve*)

ROAST BUTTERNUT SOUP
pumpkin seeds and chipotle oil
(V, Ve*)

CHICKEN AND CHORIZO
smoked paprika, chargrilled
peppers and toasted croute

£17 PER HEAD

SOLE VÉRONIQUE
green herb oil

PEA AND HAM SOUP
crème fraîche (V, Ve*)

BURRATA
olive oil, toasted sunflower
and pumpkin seeds and
crostini (V)

GARLIC WILD MUSHROOM
crème fraîche,
mushroom reduction
and toasted brioche (V, Ve*)

NDUJA, PESTO AND MOZZARELLA (V*)
sourdough and
whipped feta and honey



MAINS



£29 PER HEAD

ROAST CHICKEN BREAST

Parmentier potatoes, tenderstem broccoli, charred vine tomatoes and a tomato and smoked chilli sauce

DUO OF SAUSAGES

mashed potato, crushed garden peas and red onion gravy

BRAISED BEEF CHEEK

mashed potato, root vegetables, fine beans and stout jus

BACON LOIN

Champ potatoes, mornay garden peas and roast carrot

PEA RISOTTO

pine nut crumble, mascarpone and basil oil (V, Ve*)

£32 PER HEAD

BUTTERMILK CHICKEN SCHNITZEL

Parmentier potatoes, sliced carrots and mangetout, charred lemon wedge and lemon and sage butter

ROAST COD LOIN

rice noodles, shichimi seasoning, shredded oriental vegetables and spring onions

BEEF SHIN

hasselback potatoes, smoked streaky bacon, roast shallots, tenderstem, and bourguignon sauce

MAPLE GLAZED PORK CHOP

boulangère potatoes, fine beans, roasted squash, apple purée and cider jus

BREADED AUBERGINE

basmati rice, shredded greens and katsu sauce (V, Ve*)

£35 PER HEAD

RARE-ROASTED RUMP OF BEEF
rosemary and garlic roast potatoes, Yorkshire pudding, honey-roasted carrot, kale and bone Madeira jus

PAN-FRIED CHICKEN BREAST

duck fat fondant potato, king oyster mushroom, asparagus and rich truffle jus

HERB-CRUSTED SALMON

saffron fondant potato, broccoli florets and dill velouté

DUO OF BRITISH LAMB

crushed new potatoes, fine beans, king oyster mushroom and salsa verde

SLOW-COOKED PORK CHEEK

sweet potato mash, dried fruits, kale and pan jus

ROASTED MAPLE AND THYME CELERIAC STEAK

white bean mash and charred romano pepper (Ve)

DESSERTS



£14 PER HEAD

WARM BISCOFF
COOKIE TART
caramel sauce
and vanilla ice cream (V)

BRAMLEY APPLE CRUMBLE
spiced rum steeped raisins
and vanilla custard (V, Ve*)

JAFFA CAKE
VANILLA SPONGE
blood orange jelly
topped with chocolate delice

TRADITIONAL PAVLOVA
mixed berry coulis
and raspberry dust (V, Ve*)

STRAWBERRY AND
ELDERFLOWER FOOL
vanilla crèmeux and Amaretti
biscuit

£15 PER HEAD

BASQUE CHEESECAKE
caramel sauce
and drunken sultanas (V)

CHOCOLATE DELICE
chocolate soil
and Madagascan vanilla cream
(V, Ve*)

WARM LEMON PUDDING
Chantilly cream
and fresh raspberries (V)

STICKY TOFFEE PUDDING
bonfire toffee sauce, caramel
ice cream and popping candy
(V, Ve*)

TIRAMISU
classic Italian dessert (V)

£16 PER HEAD

PARIS BREST
praline and chocolate
namelaka, hazelnuts and
Crème Anglaise

BILLIONAIRES
PANNA COTTA
sable biscuit
and sea salted caramel

MILK CHOCOLATE
SPHERE
dark cocoa sauce
and meringue (V)

PISTACHOUX
raspberries
and Crème Anglaise

ETON MESS PARFAIT
black cherry meringue (V)



CHILDREN'S MENU

£19.00 PER HEAD
(pick 1 dish per course)

The perfect menu for the 'little ones' aged 10 and under. Includes unlimited cordial.

STARTERS

CHEESY GARLIC BREAD
with a sour cream dip
(V, Ve*)

CRISPY POTATO SKINS
with garlic mayonnaise (V, Ve*)

HUMMUS AND VEGETABLE STICKS
(Ve)

MELON
with seasonal berries (Ve)

MAINS

HOMEMADE BREADED
CHICKEN GOJONS
with potato wedges and peas

TOMATO AND BASIL PASTA
with garlic bread (V, Ve*)

PORK SAUSAGES
with cheesy mash
and gravy

MARGHERITA PIZZA
with potato wedges (V, Ve*)

DESSERTS

FRESHLY BAKED
WARM CHOCOLATE BROWNIE
with vanilla ice cream (V)

SELECTION OF ICE CREAM
(Ve*)

SEASONAL FRUIT SALAD
(Ve)

FILLED COOKIE POT (V)

BBQ MENU

£62.00 PER HEAD
(£25 PER CHILD)

You have the option of indoor
BBQ-style food or an outdoor BBQ
(weather permitting)

MAINS (choose four)

- Peppered beef minute steak
- Chipotle and jalapeno hot dog
- Monterey jack cheeseburger
- Tandoori chicken thigh
- Ginger chilli chicken kebab
- Garlic butter king prawns
- Lamb kofta

SIDES

all of the below is provided

- Buttered corn on the cob
(V, Ve*)
- Creamy slaw (V, Ve*)
- House salad (V, Ve*)
- New potato salad (V, Ve*)
- Selection of homemade bread
(Ve)

DESSERTS (choose three)

all of the below desserts are vegetarian

- Raspberry Eton mess
- Baked, brownie chocolate cheesecake
- Scones, clotted cream, strawberry preserve
- Spiced carrot cake muffin with clementine icing
- Baked Biscoff cookie indulgence
- Ruby chocolate Madeleine
- Salted caramel chocolate brownie
- Lemon posset
- Mini fruit pavlova
- Rocky road tart
- Traditional chocolate profiterole

VEGETARIAN

vegetarian/vegan guests will be served their own portion of the following mains:

- Tahini flavoured aubergine (Ve)
- Charred halloumi, piquillo pepper and salsa (V, Ve*)
- Beetroot falafel slider (Ve)
- Field mushroom with blue cheese (V, Ve*)

We require all children to
have the BBQ if choosing
this option.



SHARING DISHES

£62 PER HEAD
(£25 PER CHILD)

Choose one style
of sharing main
and one sharing dessert.

An informal, family-sharing style of wedding breakfast where large sharing dishes are placed on the tables for your guests to enjoy, creating a relaxed style of dining and allowing the food to take centre stage.

(minimum 30, maximum guest numbers 150)

THE ROAST

(choose one meat)

Roast rump of beef and Yorkshire pudding

Roast pork loin, crackling and apple sauce

Leg of lamb studded with garlic and

rosemary and mint sauce (£3 per head surcharge)

Roast turkey crown, pigs in blankets

and caramelised onion stuffing

served with roast potatoes, buttered greens, red cabbage, creamed cauliflower cheese and jugs of gravy

Vegetarian option: root vegetable wellington (Ve)

Why not add Yorkshire puddings, creamy mashed potatoes or pigs in blankets for just £1.50 per head?

We require all children to have the sharing menu if choosing this option

THE SMOKEHOUSE

all of the below is provided

Texan-style beef short-rib

Buttermilk fried chicken strips

BBQ pulled pork

Chipotle and jalapeno sausage

served with house slaw, buttered corn, pit beans and skin-on-fries

Vegetarian selection: vegetarian corndog (Ve), frickles (Ve) and pulled BBQ jackfruit (Ve)

THE TUSCAN

Creamy Tuscan-style chicken

Meatballs in a rich red wine sauce

served with Parmentier potatoes, orzo pasta, buttered greens, bowls of parmesan and garlic flatbread

Vegetarian option: baked aubergine parmigiana (V, Ve*)

THE INDIAN

House butter chicken

Keema aloo curry

served with fragrant pilau rice, garlic and coriander naan, balti chips and poppadoms and dips

Vegetarian option: black-eyed bean dahl (Ve)

THE MEDITERRANEAN

Harissa and lemon chicken thigh

Chorizo, white bean and tomato cassoulet

Peach, feta and mint salad

Roast beetroot salad

Labnah with honey and herbs

Parmentier potatoes with sweet, smoked paprika

Flatbreads

Vegetarian option: smoked aubergine, peppers, walnuts and pomegranate (Ve)

SHARING DESSERTS

(choose one)

Duo of brownies

pick two flavours: "Mars bar" brownie, "Jammie Dodger" blondie or Lotus biscuit and cream cheese brownie served with Chantilly cream

Afternoon tea platter

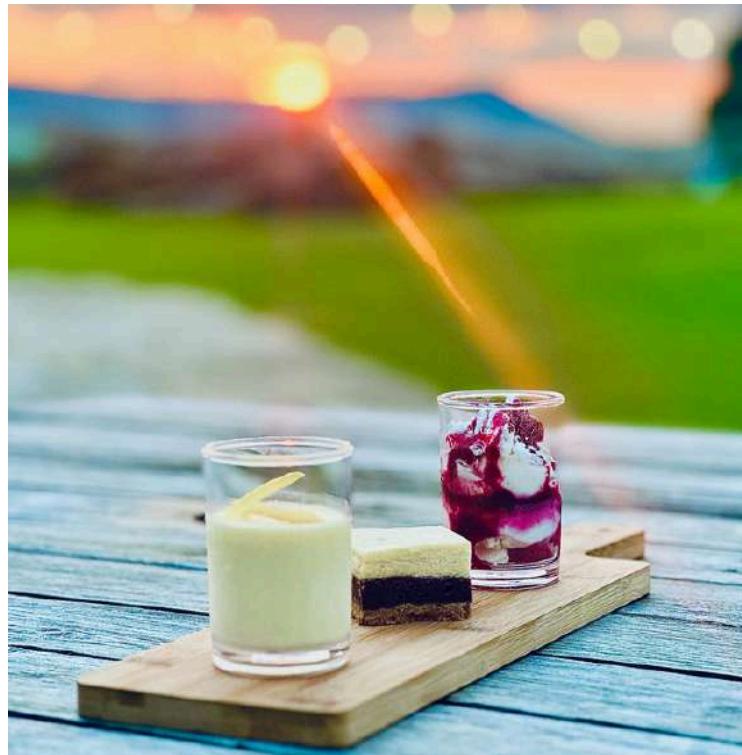
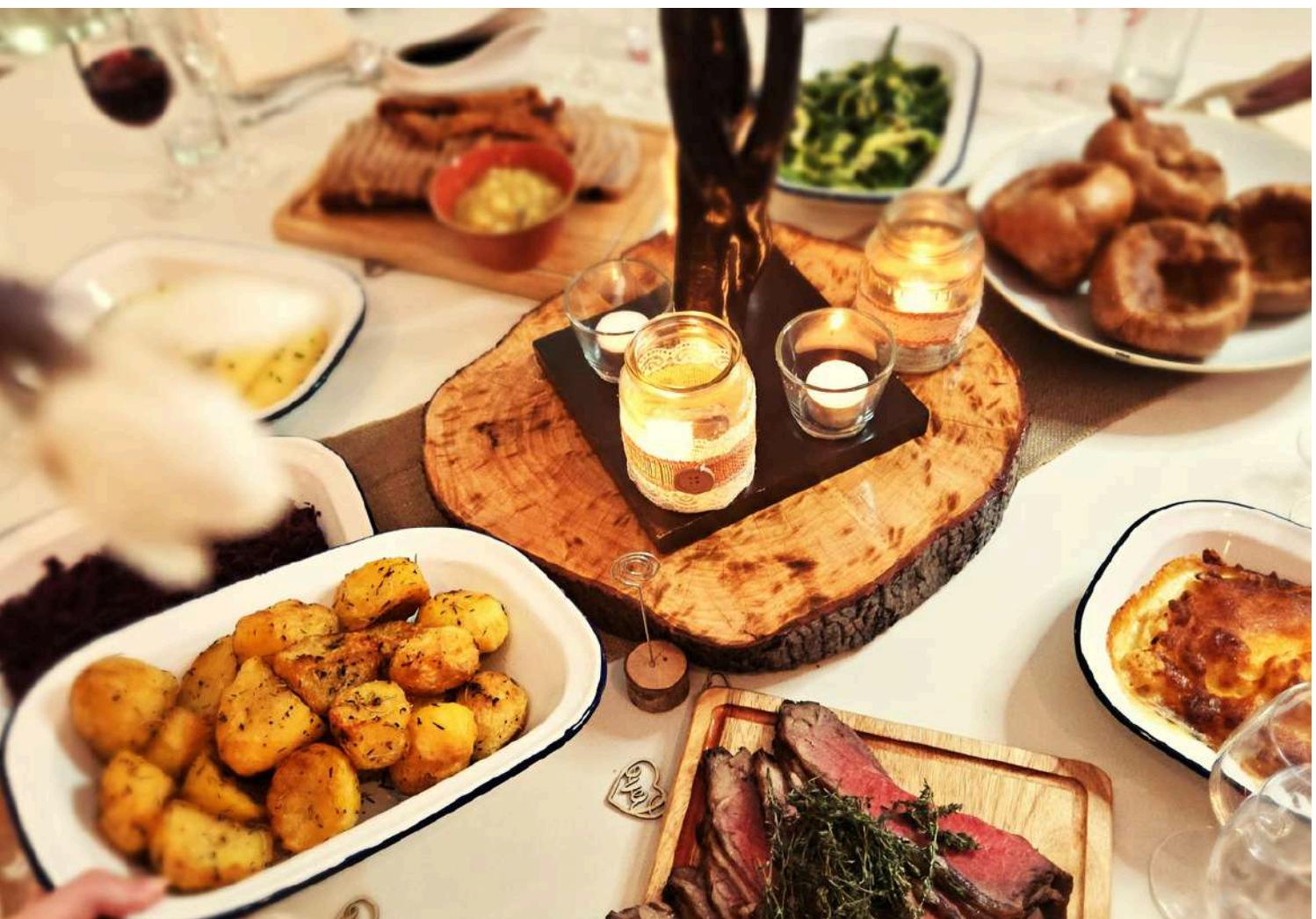
scones, clotted cream and jam, lemon drizzle cake, carrot cake

Choux pastry platter

salted caramel éclair, raspberry and white chocolate choux bun, Paris-Brest

Duo of mini brioche doughnuts

pick two fillings: S'mores, rhubarb and custard, caramel pecan, blueberry cheesecake, spiced apple crumble



DAYTIME STREET FOOD

MINIMUM 50 ADULTS

FISH AND CHIPS

WINCLE ALE BATTERED COD LOIN

*served with chunky chips, mushy peas, tartar sauce
and a charred lemon wedge*

Vegetarian option: vegetable fritter (Ve)

We require all
children to have
street food if
choosing this option

PIZZA

(choose two)

PIZZA SLICE

served with potato wedges and a roquette salad

Pepperoni - pepperoni, salami and roquito pepper

Margherita - mozzarella, cherry tomatoes and basil (V, Ve*)

Funghi - wild mushrooms, shallot and gorgonzola (V, Ve*)

£60.00 PER HEAD

(£25 PER CHILD)

Choose two main stalls and
three miniature desserts.

PIE AND MASH

(choose one)

BEEF AND ALE

CHICKEN AND MUSHROOM PIE

*served with creamy mashed potatoes, crushed minted peas,
crispy onions and gravy*

Vegetarian option: triple cheese and onion pie (V, Ve*)

Roasted butternut squash- sage, feta and balsamic dressing (V, Ve*)

Coast - anchovy, prawn, black olive, caper and spinach

Quattro formaggi - classic four cheese pizza (V)

Meat feast - mince beef, sausage, red onion and bacon

Vegetarian option: please make sure one of your choices
is marked (V)

BURGERS

(choose one)

BONE MARROW BEEF BURGER

smoked streaky bacon,

Monterey jack cheese, brioche bun

SPICED LAMB BURGER

crispy onion bhaji, raita,

mango chutney, naan bread

FISH DOG

fish finger, mushy peas, hot dog roll

KATSU CHICKEN BURGER

*lightly pickled carrot, curried mayonnaise,
brioche bun*

all served with fries

Vegetarian option: bhaji burger, raita,
mango chutney, floury bap (Ve*)

FLATBREADS

(choose one)

CHICKEN GYROS, PORK SOUVLAKI OR LAMB KOFTA

served with fries, tzatziki, sweetcorn relish,

cabbage and onions and Greek salad

Vegetarian option: halloumi and pepper (V, Ve*)

DESSERT STALL

(choose three)

all of the below desserts are vegetarian

Raspberry Eton mess

Baked double chocolate cheesecake

Scones with clotted cream, strawberry preserve

Spiced carrot cake muffin with clementine icing

Pecan pie

Prosecco and strawberry jelly

Salted caramel chocolate brownie

Lemon posset

Mini fruit pavlova

Rocky road tart

Ruby chocolate profiterole



ENHANCEMENTS

HANDMADE CHOCOLATES

£3.50 per head

Whether you'd like to offer your guests a delicious chocolate favour at their place setting or serve them as a sweet treat after your wedding breakfast, our skilled pastry chef will create beautiful petit fours everyone will love.

Please get in touch for further information.

PRE-DESSERT COURSE

£4.95 per head

choose from:

HOT CHOCOLATE
AFFOGATO
vanilla ice cream topped with luxurious hot chocolate

SGROPPINO
Lemon sorbet with prosecco

MANGO LASSI
mango blended with yoghurt, milk and ice

TEA & COFFEE

STATION

£2.50 per head

(minimum 50%)

cater for a percentage of your guests with this option

TABLE SERVICE

£3.50 per head

(maximum of 80 guests)

all adult guests are required to be catered for with this option

HOMEMADE BISCUITS

£1.50 per head

CHEESE TOWER

We have teamed up with a local, artisan cheese supplier to be able to offer you three hand-selected 'cake of cheese' packages for your special day!

See our 'Cheese Brochure' for more information and prices. All prices are subject to change at the beginning of each year, so please bear this in mind.

Offered in addition to your evening food.

EVENING FOOD

Prices quoted for the evening food menus are based on your guests having had a substantial daytime meal and therefore the evening food menu is offered in addition to the main wedding breakfast.

We recommend that you cater for 100% of your evening guests to ensure that all guests are well-fed. If you wish to cater for less than this, we will cater for a minimum of 80% of your total evening guests but please note, we cannot cater for more on the night should your chosen food run out.

EVENING STREET FOOD



*A selection of evening snacks
served from a street food station*

FISH AND CHIPS

FISH GOJONS

*served with chips, mushy peas, homemade tartar sauce
and lemon wedge*

Vegetarian option: vegetable fritter (Ve)

PIZZA

(choose two ensuring one is marked with a V)

PIZZA SLICE

served with potato wedges and roquette salad

Pepperoni - pepperoni, salami and roquito pepper

Margherita - mozzarella, cherry tomatoes and basil (V, Ve*)

Quattro formaggi - classic four cheese pizza (V)

Meat feast - mince beef, sausage, red onion and bacon

£17.50 PER HEAD

Choose one stall

LOADED CHIPS

(choose one)

BBQ PULLED PORK

BEEF CHILLI WITH CHEESE AND JALAPEÑOS

Vegetarian option:
mushroom, spinach and chickpea curry (Ve)

FLATBREADS

(choose one)

CHICKEN GYROS

PORK SOUVLAKI

LAMB KOFTA

*served with fries, tzatziki, sweetcorn relish,
cabbage and onions and Greek salad*

Vegetarian option: halloumi and pepper (V, Ve*)

INDIAN

(choose one)

HOUSE BUTTER CHICKEN (MILD)

LAMB DOPIAZA (MEDIUM)

*served with basmati rice,
onion bhaji and garlic naan bread*

Vegetarian option: black-eyed bean dahl (Ve)

BURGERS

(choose one)

BONE MARROW BEEF BURGER

smoked streaky bacon and Monterey jack cheese

KATSU CHICKEN BURGER

lightly pickled carrot and curried mayonnaise

served with fries, American mustard, ketchup and dill pickles

Vegetarian option: vegetarian burger (V, Ve*)

THAI

THAI GREEN CHICKEN CURRY

*served with fragrant sticky rice
and prawn crackers*

Vegetarian option: Thai green curry (Ve)

HOT DOGS

FRANKFURTER HOT DOG

served with American mustard, ketchup, crispy onions and fries

Vegetarian option: vegetarian corn dog (V, Ve*)

MAC AND CHEESE

TRUFFLED MAC AND CHEESE

*topped with a parmesan crumb
and BBQ pulled pork*

Vegetarian option: BBQ pulled jackfruit (V, Ve*)



CARVED MEAT STATION

£19.50 PER HEAD

A traditional evening food option,
offering a choice of meats
accompanied with a selection of sides

MEATS

all served on a floured bap
(choose two)

Slow roasted pork

Roasted topside of beef (cooked
medium)

Roast turkey crown

Marmalade glazed ham

Vegetarian option:
Sweet potato burger (Ve)

CARBS

(choose two)

Jewelled rice salad (Ve)

Potato salad, chive, red onion and
shallot (V, Ve*)

Couscous, roasted Mediterranean
vegetables (Ve)

Pesto conchiglie pasta
and cherry tomatoes (V, Ve*)

SALADS

(choose two)

Rainbow slaw (V, Ve*)

Roasted cauliflower
and red onion (Ve)

Greek salad (V, Ve*)

Mixed house salad (V, Ve*)

HOT BAPS

Tray served around the room,
so the party doesn't have to stop!

£11.00 PER HEAD
*Add chips for just
£4 per head!*

choose one filling:

served on a floured bap, sauces served separately

Sausage and bacon baps (selection of both)

Roasted topside of beef, caramelised onions

Roast turkey crown, stuffing, cranberry sauce

Pulled slow-roasted pork, apple sauce

Vegetarian option: vegetarian sausage bap or
hummus and roasted pepper bap (Ve)



ELEVATE YOUR EVENT

PRE- WEDDING MEAL

Are you staying at Heaton House Farm or nearby the night before the big day? Why not start the celebrations early with a relaxed, delicious meal in the Old Stable Yard Restaurant – or head down the hill to our cosy sister venue, The Knot Inn, in the beautiful village of Rushton Spencer.

Great food, good vibes, and the perfect start to your wedding!

Get in touch with our team for more information.

DINING DECOR

Our classic white crockery and silverware come as standard – but why stop there? Add some sparkle and style to match your venue decor with premium tableware options. Ask our team for a custom quote and explore upgrades like:

Luxe Linen
Statement Charger Plates
Elegant Glassware
Stylish Cutlery

Let's make your tables unforgettable!







We can't wait to be a part of
your special day!

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