



TWELVE
EVENT MANAGEMENT
FOOD | PARTIES | DESIGN



GUIDE MENU FOR BROWSHOLME

“ OUR AIM IS TO PROVIDE FLAWLESS ORGANISATION, SPECTACULAR DESIGN AND DELICIOUS FOOD, DELIVERED BY A TEAM OF HIGHLY PERSONABLE & PROFESSIONAL STAFF ”

CANAPÉS

BLENDING TRADITIONAL FLAVOURS WITH AN ELEMENT OF FUN, OUR CANAPÉS ARE A GREAT OPTION TO PROVIDE A LITTLE SOMETHING TO SERVE WITH DRINKS OR BEFORE DINNER

for pre-wedding breakfast we recommend 3, 4 or 5 items per person

SAMPLE C1 MENU - £8.25 PP

mini thai fish cake, sweet chilli dipping sauce
baby tomato, mozzarella and basil skewers
fat chip, seared fillet of beef

SAMPLE C2 MENU - £12 PP

bamboo cone of beer battered fleetwood fish goujon, tartar sauce
chicken skewers roasted in hoisin sauce, black sesame seeds
sun dried tomato and basil arancini
steak and onion sausage, red onion jam
rice paper rolls with asian vegetables, soy, chilli and wasabi dip

THREE COURSES

OUR THREE COURSE DISHES ALLOW YOU TO CREATE A PERSONALISED MENU USING THE FINEST INGREDIENTS TO ENSURE YOUR EVENT EXCEEDS EXPECTATIONS

SAMPLE TC1 MENU - £42 PP

BALLOTINE OF HAM HOCK AND PARSLEY
pineapple chutney, toasted brioche, house baked bread rolls and lancashire butter

...

PESTO CRUSTED LANCASHIRE CHICKEN BREAST
garlic and rosemary dauphinoise potatoes, chantenay carrots, stem broccoli

...

'KNICKERBOCKER GLORY'
vanilla bean crème brûlée, summer berries, strawberry ice cream

...

ORGANIC FAIRTRADE 'TIKI' COFFEE / LANCASHIRE TEA
petit fours

SAMPLE TC2 MENU - £44 PP

CHICKEN LIVER AND HONEY PARFAIT
red onion jam, crusty bread, house baked bread rolls, lancashire butter

...

DAUBE OF BEEF À LA BOURGUIGNON
truffled potato, baby carrots, onions

...

STICKY TOFFEE PUDDING
toffee sauce, sticky toffee ice cream

...

ORGANIC FAIRTRADE 'TIKI' COFFEE/LANCASHIRE TEA
petit fours

SAMPLE TC3 MENU - £44 PP

MRS KIRKHAM'S LANCASHIRE CHEESE SOUFFLÉ
rarebit cream sauce, beetroot and watercress, house baked bread rolls
lancashire butter

...

HONEY GLAZED PORK BELLY
grilled black pudding, apple gel, creamed mash potato

...

WHITE CHOCOLATE AND STRAWBERRY CHEESECAKE
honeycomb, basil

...

ORGANIC FAIRTRADE 'TIKI' COFFEE/LANCASHIRE TEA
petit fours

SAMPLE TC4 MENU - £48 PP

'ANTI PASTI SHARING PLATTERS'
milano salami, prosciutto crudo, coppa
marinated olives and sundried tomatoes, buffalo mozzarella, hummus,
crusty bread, oils, balsamic glaze

...

LOIN OF LAMB BAKED WITH FOCACCIA HERB CRUST
rowan jelly sauce, hot pot potatoes, fricasse of baby vegetables

...

TRIO OF MINI ENGLISH DESSERTS
bakewell tart, sherry fruit trifle, apple crumble ice cream

...

ORGANIC FAIRTRADE 'TIKI' COFFEE/LANCASHIRE TEA
petit fours



BARBECUE WEDDING

FRESHLY COOKED FOOD TO IMPRESS YOUR GUESTS. WITH A WIDE SELECTION OF PREMIUM QUALITY MEATS, FISH, VEGETARIAN OPTIONS, MOUTH-WATERING SIDES AND DESSERTS, THIS WILL DEFINITELY GO DOWN A TREAT

SAMPLE BBQ MENU - £43 PP

selection of 5 canapés

...

thai spiced swordfish steaks

classic hand pressed beef burger

marinated mediterranean vegetable skewers

cumberland sausage

flame grilled butterflied chicken breast

homemade coleslaw

potato, chive and crème fraîche salad

spiced couscous salad

classic greek salad

...

homemade chocolate brownie and cheesecake

WHOLE HOG SPIT ROAST

OUR LOCALLY SOURCED PRIME PIGS FROM PILLING, LANCASHIRE ARE SLOW COOKED FOR 8 HOURS ON OUR SPIT-ROAST BARBEQUE TO ACHIEVE MAXIMUM FLAVOUR AND ULTIMATE TENDERNESS

SAMPLE WHOLE HOG SPIT ROAST MENU - £44 PP

selection of 5 canapés

...

pilling whole hog

apple chutney

sage and onion stuffing

homemade coleslaw

potato, chive and crème fraîche salad

mint and chickpea cous cous

tomato, pepper and black olives mixed salad leaves

basket of rustic breads

...

mini jars of tiramisu, vanilla cheesecake, lemon panna cotta and seasonal berries, chocolate brownie, strawberry eton mess

or

large strawberry pavlova for each table

LATE FOOD/EVENING SUPPER

EVERYONE'S GOING WILD FOR STREET FOOD RIGHT NOW AND IT'S EASY TO SEE WHY

IT'S EXTREMELY VERSATILE AND CAN BE BEAUTIFULLY THEMED TO A COUNTRY, A STYLE OR COLOUR SCHEME

IN THE SUMMER YOU CAN ENJOY MEXICAN TAPAS, PULLED MEATS OR PAELLAS PAIRED WITH SANGRIA AND AS THE CLIMATE GROWS COLDER IN THE WINTER MONTHS THEN YOU CAN SWAP FOR BUBBLING BEEF STEW AND DUMPLINGS COUPLED WITH A PERFECT PAIRING OF CREAMY POTATO TARTIFLETTE

MENU ONE - MALAY AND INDONESIAN - £10.50 PP

BEEF RENDANG

topside of beef in coconut cream, served with rice, vegetables, peanut sauce, achaar

or

CHICKEN RENDANG

pulled chicken in rendang, served with rice, vegetables, peanut sauce, achaar

MENU TWO - MEXICAN - £10 PP

MEXICAN BEEF BRISKET CHILLI

cooked in large woks, guacamole, shredded monterey jack cheese, floured tortillas, creme fraiche, red onions

SWEET POTATO AND CHICKPEA CHILLI (V)

MENU THREE - JAPANESE - £10 PP

CRUNCHY PANKO-COATED CHICKEN BREAST

katsu curry sauce. served on a burger bun, sweet potato fries

MENU FOUR - ASIAN - £10 PP

MARINATED BBQ PORK

spring roll, noodles, mixed salad, peanuts, herbs and vinaigrette, served in a pot

MENU FIVE - GREEK SUPPER - £10 PP

CHICKEN SOUVLAKI

marinated pieces of chicken breast on a skewer

VEGETABLE MOUSSAKA

with a cheese bechamel sauce

both served with chips, salad and tzatziki

MENU SIX - MEXICAN STREET TACOS - £11 PP

CHIPOTLE CHICKEN

chicken breast marinated in smoked chipotle, chillies, ginger, garlic and cilantro

ADOBO BEEF

slow roasted beef in adobo sauce

ROASTED VEGETABLES

roasted vegetables with garlic and herbs

served street style from our huge woks, soft flour and corn tortillas, salad, pink pickled onions, house green salsa, soured cream, cheese and guacamole

MENU SEVEN - SALT BEEF BAR - £10 PP

salt beef, pickled cabbage, dijon mustard, cheddar, dill pickles

or

salt beef served in a bowl along with garlic and dill, sauerkraut, pickled beets, dill pickles, dijon, mayonnaise, toasted sourdough

GRILLED HALLOUMI

pickled cabbage, dijon mayonnaise, dill pickles

MENU EIGHT - TWISTED INDIAN STREET FOOD - £11 PP

GRILLED CHICKEN TIKKA

juicy barn-reared chicken thigh, marinated overnight, charred over flames

BENGALI SPICED BEEF

slow cooked beef brisket with bengali spices

SWEET POTATO LENTIL GORI

kale, sweet potato, cauliflower, green peas, garlic, spices, roughly chopped and roasted

BACON AND SAUSAGE BUTTIES - £9 PP

rashers of lean bacon or cumberland sausage, with daddies or ketchup, served in doorstep bread, baguette or soft floured bun

TRADITIONAL FISH 'N' CHIPS - £10 PP

fleetwood beer battered fish, chips and mushy peas all served up in a take away carton

BURGER 'SHACK' - £10 PP

CHEESE BURGER
with sweet and spicy relish, pickled gherkin

CHICKEN FILLET
marinated in fiery peri peri dressing, cos lettuce, tomato, red
onion, mayonnaise

CHAR-GRILLED HALLOUMI
field mushroom, roasted peppers and tomatoes, basil salad, mint yogurt

BARBEQUE PULLED PORK
in sweet and sticky bbq sauce, cos lettuce

select one style of burger and potato accompaniment for all your guests. all served in a
bun with either chips, sweet potato chips or cajun spiced potato wedges





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