



TWELVE
EVENT MANAGEMENT
FOOD | PARTIES | DESIGN



Twelve Event Management

We are delighted to be a recommended caterer at The Tithe Barn, Browsholme Hall.

Twelve is owned by husband and wife team Caroline Upton and Paul Moss who are passionate about fine dining and hospitality. They have a wealth of experience in 4 and 5 star hotels, Michelin starred restaurants and function venues around the UK.

At the heart of our outside catering business is our award-winning restaurant, located at Marsh Mill Village, Thornton, Lancashire. Opened in March 2000, the restaurant has won numerous awards, including Lancashire Life Restaurant of The Year, Two AA Rosettes (since 2007), A Michelin Bib Gourmand (since 2005), Marketing Lancashire Restaurant of The Year 2018/19.

With this wealth of experience in the catering and leisure industry there is no doubt that the team at Twelve provide both exceptional service and fabulous quality food.

What We Do

The Twelve Event Management team have done everything from dinner for two to banquets for over 1,000. We pride ourselves on our ability to create unique, seasonal catering for your event. Whether you are looking for bespoke menus to fit with a themed evening, witty dishes that play on the best of British ingredients or mouth-watering canapés guaranteed to keep people talking, look no further.

As approved caterers at some of Lancashire's most prestigious venues TWELVE can be relied upon to create memorable occasions.

Company Ethos

Twelve Event Management provides flawless organisation for the biggest and smallest of events, spectacular design, and delicious food and drink delivered by a team of highly personable and professional staff.

Whether an intimate occasion for friends and family, a wedding, celebration dinner or entertaining corporate guests at a location of your choice, Twelve will draw on its vast experience to make your event truly exceptional.

"ATTENTION TO DETAIL IS ESSENTIAL IN PLANNING ANY EVENT AND TWELVE EVENT MANAGEMENT IS METICULOUS THROUGHOUT ITS ORGANISATION."

We would be delighted to discuss your wedding menu with you and offer some initial ideas for your day. Should you wish us to design a menu we would be pleased to create some bespoke menus for your perusal.

What is included ?

All wedding breakfast menus are inclusive of quality white crockery, cutlery, a dedicated hospitality manager - ensuring a professional and seamless service of your wedding breakfast on the day, a dedicated chef - planning designing and delivering your menu with flair and expertise, all fully trained service staff to set up the tables and to efficiently attend to your needs on the day and serve your guests.

Prices are quoted in these menus based on a minimum of 50 adult daytime guests. Should numbers fall below this then menus would need to be recosted accordingly. All prices are inclusive of VAT.

Tastings

If you are interested in our product we offer a complimentary tasting service for the Bride and Groom. The tasting takes place at our restaurant in Thornton on a mutually agreed date and time. We tend to do tastings during restaurant service so it is relaxed for you.

We offer tasting dates on a Tuesday, Wednesday, Thursday and Sunday evening along with Sunday lunchtime. Additional guests are welcome to attend the tasting and are charged at the quoted menu price per person.

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 your wedding breakfast

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

- 3 canapés per guest - £10.50 per person
- 4 canapés per guest - £13.00 per person
- 5 canapés per guest - £14.50 per person



FISH

spoons with lime cured salmon, pea purée, creamy truffle oil
smoked salmon skewers with lemon and cracked black pepper
blini topped with smoked salmon mousse, dill and lemon
bamboo cone of beer battered fleetwood fish goujon, tartar sauce
mini thai fishcake, sweet chilli dipping sauce
peeled prawns tossed in chilli and lime skins with japanese mayonnaise
sesame coated tuna with a mirin dipping sauce

MEAT

tartlet of chicken liver parfait, red onion jam
fat chip, seared fillet of beef
smoked chicken, crème fraiche and mango salsa tartlet
chicken skewers roasted in hoi sin sauce, black sesame seeds
steak and onion sausage, red onion jam
mini cottage pie, pickled red cabbage
crispy haggis balls, 'neeps'
roast old gloucester spot pork belly, spiced apple purée
duck with mango, shiso and hoisin sauce in a crisp cornet

VEGETABLE

shooter of sweet potato and coconut veloute, roasted almonds
baby tomato, mozzarella and basil skewers
mini choux, chickpea and lemon filling
hot shots of butternut squash soup
rice paper rolls with asian vegetables, soy, chilli and wasabi dip
peeled quail's eggs with celery, citrus and spiced sea salts
sundried tomato and basil arancini

Three Courses

Our three course dishes allow you to create a personalised menu using the finest ingredients to ensure your wedding exceeds expectations



MENU ONE £63 pp

blackpool tomato and roasted red pepper soup
basil essence

house baked bread rolls and butter

roast chicken breast
dukka crumb, fondant potato, stem broccoli
cabernet sauvignon jus

sticky toffee pudding
toffee sauce, sticky toffee ice cream

MENU TWO £65.50 pp

goats cheese and caramelised red onion tart
rocket leaves, pesto, toasted pine nuts

house baked bread rolls and butter

40 hour cooked beef breast
fondant potato, parsnip purée, green beans
chanterney carrots

'knickerbocker glory'
vanilla bean crème brûlée, summer berries
strawberry ice cream

MENU THREE £63.50 pp

heritage tomato and mozzarella salad
rocket, baby basil, olive oil, balsamic

house baked bread rolls and butter

chicken "kiev"
white onion and garlic purée
dauphinoise potatoes, basil pesto

white chocolate and strawberry cheesecake
summer poached fruit, honeycomb

MENU FOUR £67.50 pp

mrs kirkham's lancashire cheese soufflé
rarebit cream sauce, beetroot and watercress

house baked bread rolls and butter

pressed shoulder of bowland forest lamb
rosemary dauphinoise
madeira braised celery, roasting juices

apple and vanilla panna cotta
cinnamon sugared mini doughnuts

MENU FIVE £63.50 pp

leek and potato soup
lancashire cheese rarebit

house baked bread rolls and butter

breast of chicken
jerusalem artichokes, gnocchi, salsify
cep and truffle veloute

trio of classic british desserts
bakewell tart, sherry fruit trifle, apple crumble ice cream

MENU SIX £65.50 pp

whipped goats cheese
marinated beetroot, caramelised walnuts, red chard
apple, balsamic dressing

house baked bread rolls and butter

honey glazed belly of pork
blackpudding, apple gel, crackling
creamed cabbage, mash and cider sauce

lemon panna cotta
vanilla poached autumn fruits, raspberry sorbet
and sparkling berries

MENU SEVEN £67.50 pp

'anti pasti sharing platters'
milano salami, prosciutto crudo, coppa, hummus
marinated olives and sundried tomatoes, buffalo mozzarella

crusty bread, oils and balsamic glaze

daube of beef à la bourguignon
truffled potato, baby carrots and onions

lemon tasting plate
lemon and gin panna cotta, tart au citron, lemon curd ice cream

MENU EIGHT £85 pp

fleetwood fish cocktail
scallop, prawns, shrimps, smoked salmon
cherry tomatoes, spiced tomato mayonnaise

house baked bread rolls and butter

fillet of bowland forest beef
Lancashire potato cake, chantenay carrots
fine green beans
burgundy jus

assiette of chocolate desserts
nut brownie, mousse, ice cream, rolo

Barbeque Wedding

Freshly outdoor 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

BARBEQUE MENU ONE £64 pp

select three canapés from the canapé selector to start

* * *

classic hand pressed beef burger

cumberland sausage

flame grilled butterflied chicken breast

mediterranean vegetable skewer

mediterranean salad - mixed leaves, tomatoes, cucumbers, peppers, celery and olives

spicy rice - curried rice in a light coronation style dressing, sultanas and flaked almonds

kiwi coleslaw - white and red cabbage, grated carrot, spring onions and celeriac

soft floured buns and english butter

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'knickerbocker glory'

vanilla bean crème brûlée, summer berries and strawberry ice cream

BARBEQUE MENU TWO £69 pp

select four canapés from the canapé selector to start

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bowland forest beef kebab

pork and apple burger

peri peri chicken

portobello mushroom stuffed with mrs kirkham's lancashire cheese and garlic

italian pasta salad - pasta in a light tomato sauce with red peppers and sweet corn potato, chive and mayonnaise

gourmet bbq house salad - baby spinach, rocket and watercress salad dressed with lemon juice

soft floured buns and english butter

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kilner jar of eton mess

vanilla chantilly cream, strawberries and meringue

BARBEQUE MENU THREE £76 pp

select four canapés from the canapé selector to start

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rib-eye steak

tiger prawn and salmon skewer

cumberland sausage

tuscan rosemary chicken

mediterranean vegetable kebab

greek salad platter - cos lettuce, vine tomatoes, cucumber, red onion with greek feta black olives, lemon oregano vinaigrette

cous cous salad - chickpeas, olives, peppers, mixed leaves and coriander

potato, chive and mayonnaise

rustic bread and english butter

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selection of mini jar desserts:

strawberry eton mess, sticky toffee pudding, vanilla cheesecake

chocolate mousse and honeycomb, lemon posset

Wedding Feasts by Twelve

Sharing platter style service provides a relaxed, friendly and informal way of dining.

What better way is there to get the conversation flowing and your guests relaxing than to have sumptuous platters of fabulous food being passed around the table?

We specialise in sharing platters and know just what it takes to get your guests really talking about the food.

Our platters are exceptionally generous in size and beautifully presented, using the finest local ingredients available - with bowland forest beef, locally landed fish (our fishmonger is right on the docks in Fleetwood).

Our sample menus draw inspiration from some of our favourite cuisines - Middle-Eastern, Italian and classic British. we do love a challenge though and have created bespoke menus ranging from a korean banquet to a Caribbean jerk feast.

FEAST MENU ONE £68.50 pp

select four canapés from the canapé selector to start

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'BOWLAND FOREST OUTDOOR REARED HOG'

bbq pulled shoulder

crispy crackling belly

honey and garlic chops

thyme and chestnut stuffing

traditional gravy

rosemary and garlic roasted new potatoes

buttered summer vegetables

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DESSERTS

sharing table desserts . . .

rustic strawberry pavlova

chocolate nut brownie

FEAST MENU TWO £65.50 pp

'ANTI PASTI SHARING PLATTERS'

milano salami, prosciutto crudo, coppa

marinated olives and sundried tomatoes, buffalo mozzarella, hummus

crusty bread, oils and balsamic glaze

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bowland forest beef lasagne topped with grilled lancashire cheese

chicken milanese

rocket and pesto salad

tomato and red onion

roasted rosemary potatoes

* * *

DESSERTS

sharing table desserts . . .

vanilla panna cotta

tiramisu

FEAST MENU THREE £66.50 pp

GREEK MEZZE SHARING PLATTERS'

hummus, tzatziki

crudities

marinated greek olives

chorizo glazed in garlic, honey and red wine, aioli

stuffed vine leaves

flatbread, olive oil and balsamic vinegar

* * *

chicken, skewered with onions and peppers. served with lemon mayonnaise

handmade lamb patties grilled and topped with greek yoghurt, tomato sauce and onions

classic, hearty and rustic, with tomatoes, cucumber, peppers, Greek olives, red onion feta and olive oil

new potatoes tossed in olive oil and lemon juice

aegean slaw thinly shredded cabbage, carrot, red and green peppers, with an olive oil dressing

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DESSERTS

sharing table desserts . . .

caramel and pecan cheesecake

chocolate mousse

FEAST MENU FOUR £69 pp

'SPANISH TAPAS'

iberian ham and chorizo

roasted peppers, tomato bruschetta, prawn pil pil

rocket salad

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marinated spanish style beef kebab

spanish chicken casserole, tomatoes, green olives and peppers

cauldron of patatas bravas

kilner jars of orange, fennel, red onion and mint dressing

green leaf and tomato salad

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DESSERTS

sharing table desserts . . .

churros and chocolate

crema catalan

FEAST MENU FIVE £69 pp

'QUINTESSENTIAL BRITISH PICNIC'

flask of tomato soup

pork and egg pie

honey roast ham

tasty lancashire cheese

potato salad, branston, pickled onions

basket of bread

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BOWLAND FOREST BEEF TOPSIDE

yorkshire pudding

traditional gravy

dripping fat roast potatoes

roasted carrots

cauliflower cheese

DESSERTS

dessert factory ...

make your own dessert food station

fruit bowls and sticks - strawberries and

blueberries, chocolate brownie

mini cinnamon sugared doughnuts

meringue and chantilly cream

sprinkles

toasted coconut

mini chocolate chip oreos

mini marshmallows

raspberry purée

chocolate sauce and salted caramel sauce

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 - £12.95 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 - £12.95 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 - £12.95 PP

CRUNCHY PANKO-COATED CHICKEN BREAST

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

MENU FOUR - ASIAN - £12.50 PP

MARINATED BBQ PORK

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

MENU FIVE - GREEK SUPPER - £12.50 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 - £13.50 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 - £12.95 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 - £12.75 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 - £11.50 PP

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

TRADITIONAL FISH 'N' CHIPS - £13.50 PP

fleetwood beer battered fish, chips and mushy peas

all served up in a take away carton

BURGERS - £12.95 PP

select one style of burger and potato accompaniment for all your guests

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

all served in a bun with either chips, sweet potato chips or cajun spiced potato wedges

PIZZA - £12.50 PP

margherita - home-made tomato sauce, italian mozzarella, fresh basil

ham & mushroom - home-made tomato sauce, italian mozzarella, wiltshire cured ham, portabella mushrooms

pepperoni - home-made tomato sauce, italian mozzarella, salame piccante

all pizzas served with chips



BROWSHOLME

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