



FORK & FIELD
catering



house selection

Canapés are the perfect addition to any celebration. Delight your guests with our mouth watering bites.

3 per person - £10.25 | 5 per person - £12.75

Bourbon Glazed Pork Belly, Roasted Apple Crisp
 Tandoori & Zaatar Spiced Chicken Skewers, Mango & Chili Dipping Sauce
 Whipped Goats Cheese, Golden Beetroot, Thyme Roasted Crostini, Walnut Crumb
 Chickpea Falafel, Pickled Radish, Lemon & Parsley Aioli
 Bruschetta, Red onion, Sun-Blushed Tomato, Bocconcini, Fresh Basil Dressing

deluxe selection

Why not indulge your guests in our deluxe canapé selection.

3 per person - £12.25 | 5 per person - £14.75

Hot

Baked Feta, Sun-Blushed Tomato, Basil Pesto, Rosemary Crostini
 Mini Beef Burgers, Red Onion & Lettuce, Tangy Tomato Salsa
 Lamb & Chickpea Kofta, Talatouri Dip
 BBQ Pulled Pork Quesadilla, Red Cabbage Slaw, Sliced Jalapeno
 Breaded Mozzarella Baton, Salsa Verde
 Roasted Fig and Stilton Pastry Parcel, Shallot Gel
 Teriyaki Beef Bao Buns, Lemon and Chili Dressing, Sesame Seeds
 Pea, Spinach and Ricotta Arancini, Lemon Crème Fraiche
 Vegetable Spring Rolls, Hoisin Dipping Sauce
 Spiced Cauliflower Bites, Sour Crème Dipping Sauce
 Spinach & Artichoke Stuffed Mushrooms

Cold

Chicken Liver Pate, Caramelized Shallot Relish, Charred Focaccia Crostini, Garlic Chives
 Crispy Asian Duck, Tangy Hoisin Dressing, Thai Chili & Scallion
 Smoked Salmon Blini, Horseradish Cream, Dill
 Bocconcini, Sun-Blushed Tomato, Green Olive Tapenade, Rosemary Crostini
 Whipped Goats Cheese, Golden Beetroot, Thyme Roasted Crostini, Walnut Crumb
 Beef Fillet, Rosemary & Garlic Focaccia Croute, Horseradish Mayonnaise, Parsnip Ribbon
 Asparagus, Prosciutto Crudo, Crumbled Parmesan & Walnut, Basil Pesto
 Chickpea Falafel, Pickled Radish, Lemon & Parsley Aioli
 Chicken and Herb Terrine, Lemon Aioli, Sourdough Croute
 Brie and Caramelized Onion Tartlet
 Mini Beetroot Tacos, Whipped Goats Cheese, Crumbled Walnut, Chervil Leaf
 Bruschetta, Sun-Blushed Tomato, Balsamic Gel, Pine Nut, Purple Basil

children friendly canapés

3 per child - £7.50

Strawberry & Melon Skewers | Chipolatas, Ketchup | Hummus with Carrot & Cucumber Sticks

A separate selection of Canapés will be served to guests with dietary requirements



small bites

Allow your guests freedom to roam and mingle whilst enjoying our delicious small bites.

3 per person - £23.00 | 5 per person - £36.00

Tacos

Ground Beef Tacos, Shredded Romaine Lettuce, Oregano, Tomato & Basil Salsa, Sour Crème
Shredded Chicken Tacos, Avocado, Red Onion, Lettuce, Cholula Dressing
Baked Feta & Sweet Potato Tacos, Shredded Lettuce, Red Onion, Chili and lime sour crème
Pulled Jackfruit Tacos, Shredded Romaine Lettuce, Red Onion, Chili and lime sour crème

Sliders

Mini Beef Burgers, Red Onion & Lettuce, Tangy Tomato Salsa
Mini Goats Cheese Burgers, Red Onion & Lettuce, Beetroot Salsa

Wraps

Buffalo Chicken Wraps, Smoked Paprika & Cumin, Spicy Sriracha Dressing
Chickpea Falafel Wraps, Lemon Aioli, Carrot Slaw
Steak & Guacamole Wrap, Mushroom, Chili & Lime Dressing

Boxes

Tortilla Chips, Beef Chili Con Carne, Monterey Jack Glaze, Pickled Jalapeno, Thai Chili
Whipped Goats Cheese and Caramelised Fig Croute, Truffle Honey, Micro Coriander
Smoked Salmon Charcoal Cracker, Garlic Crème Cheese, Fresh Dill
Mini Wensleydale Tostada, Romaine Lettuce, Red Onion, Heritage Tomato
Bruschetta, Bocconcini, Diced Red Onion & Tomato, Green Olive & Pesto Dressing, Balsamic Gel

Cones

Beer Battered Fish Goujon, Triple Cooked Chips, Caper Mayonnaise, Lemon Slice, Dill
Beer Battered Halloumi Goujon, Triple Cooked Chips, Thai Sweet Chili Sauce, Green Chili
Charcuterie Cones - Bexton Cheese, Salami, Prosciutto Crudo, Stuffed Olives, Cornichons,
Cracker Shards, Bread Sticks, Strawberries, Fresh Thyme, Rosemary
Vegetarian Charcuterie Cones – Selection of Hard Cheese, Stuffed Peppers, Cornichons, Olives,
Breadsticks, Tomato, Pickled Onions, Cucumber, Fresh Thyme, Rosemary



3 course meal

Menu 1 - £60.50 per person

Allow us to indulge you and your guests on your special day. You can be sure your celebration will be a lasting memory with some of our most elegant dishes

starters

Smoked Duck & Ham Terrine, Poached Pear & Chicory Salad, Crumbled Walnut, Hoisin, Fig & Pear Coulis
Fig & Whipped Goats Cheese Tart, Truffle Honey, Crumbled Hazelnut, Arugula Salad, Fresh Chives
Beetroot Gravalax , Salt Baked Heritage Beetroot , Endive & Red Vein Sorrel , Orange & Grapefruit Segments, Citrus Gel
Melted Camembert Pot, Honey Glaze, Red Onion Chutney, Endive & Mizuna Salad, Focaccia Croutes

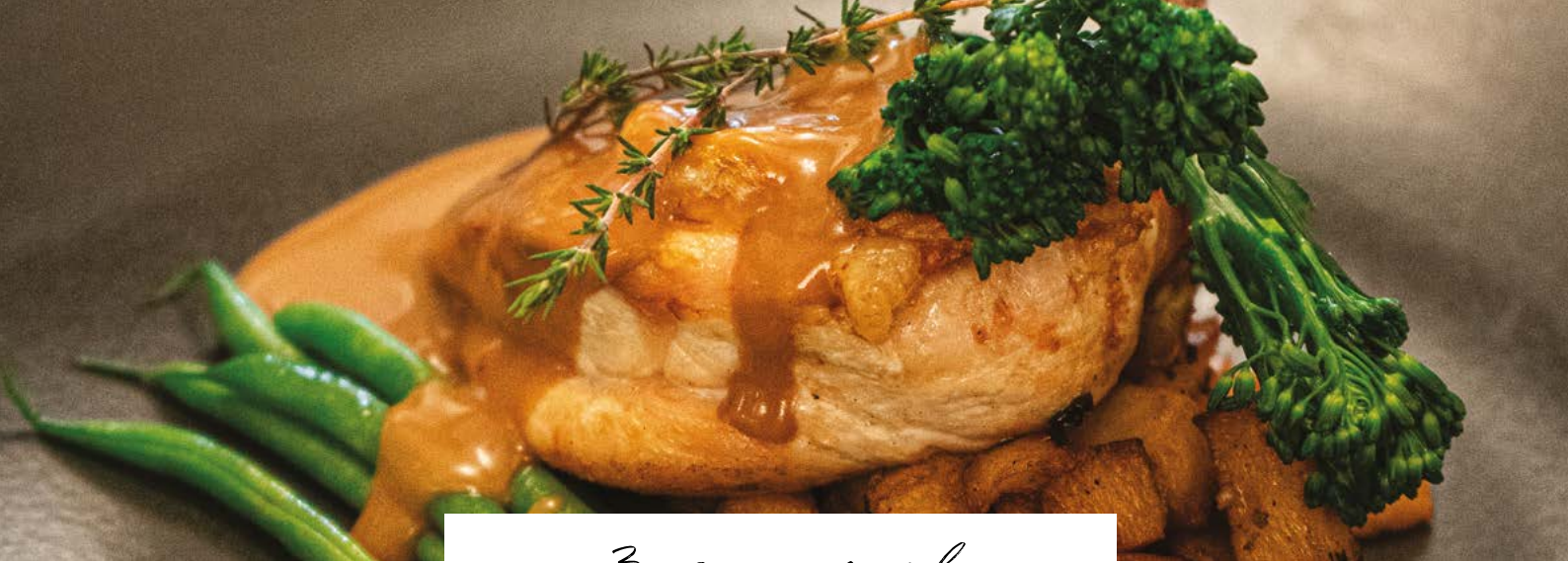
mains

Ballotine of Chicken, Mushroom and Spinach Stuffing, Pureed Carrot, Sauteed Asparagus, Charred Shallots, Red Amaranth, Garlic Jus
Sirloin of British Beef, Goose Fat Roast Potatoes, Honey & Thyme Roasted Root Vegetables, Mushroom and Shallot Reduction
Roasted Pork Belly, Celeriac Puree, Confit Fennel, Seasonal Vegetables, Apple Crisps, Calvados Jus
Confit Duck Leg, Sweet Potato Mash, Sticky Red Cabbage, Seasonal Greens, Orange & Cherry Gravy

desserts

Trio of Tortes – Raspberry & Mint, Double Chocolate Truffle , Mango & Passionfruit
Dark Chocolate & Cherry Tart, Chocolate Baton, Crushed Cherry Powder, Candied Orange, Flaked Almond
Honeycomb Cheesecake, Crunchie Shards, Caramel, Honey, Fresh Berries
Double Chocolate Torte, Chocolate Truffle, Hazelnut Ice Cream, Flaked White Chocolate, Fresh Strawberry

You will be required to select one starter, one main and one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish. If you would like a choice menu, there is a supplement charge of £7.50 per person for a choice of two starters, two mains and two desserts.



3 course meal

Menu 2 - £56.50 per person

Treat your guests with this menu to make your big day that much more special.
The following dishes are prepared with love, using only the best local ingredients.

starters

Charred Asparagus, Prosciutto Crudo, Rocket & Parmesan Salad, Basil Pesto Dressing, Cracked Hazelnut
Goats Cheese Tart, Balsamic Onion Confit, Heritage Tomato, Escarole & Radicchio Salad, Balsamic Gel
Ham & Pea Terrine, Golden Beetroot Piccalilli, Pickled Cornichon, Grated Broccoli Salad, Cherry Tomato, Rosemary Focaccia

mains

Peppered Rump Steak, Thick Cut Chips, Portobello Mushroom, Blistered Vine Tomato, Rocket Salad, Peppercorn Sauce
Lamb Rump, Garlic Roasted Potatoes, Parsnip Puree, Honey Glazed Root Vegetables, Minted Fine Beans, Rosemary Gravy, Lemon Thyme
French Trim Chicken, Mediterranean Vegetable Stuffing, Rosemary Potatoes, Sautéed Fine Beans,
Garlic & Basil Crème Sauce, Purple Basil Leaf

desserts

Sicilian Lemon Tart, Raspberry Syrup, Candied Lemon, Vanilla Mascarpone, Fresh Raspberries
White Chocolate and Raspberry Delice, Salted Caramel Ice Cream, Crushed Raspberry Flakes, Fresh Berries
Apple & Blackberry Crumble, Summer Berries, Cinamon Dusting, Vanilla Bean Ice Cream

You will be required to select one starter, one main and one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish. If you would like a choice menu, there is a supplement charge of £7.50 per person for a choice of two starters, two mains and two desserts.



3 course meal

Menu 3 - £52.50 per person

Our traditional 3 Course Menu is still the most popular menu choice. We have combined local produce, fresh ingredients and heart & soul into our dishes to provide you with food for thought...

starters

Artisan Soups Served with Warm Bread Roll & Salted Butter :-

Roasted Red Pepper and Heritage Tomato Soup, Creme Dressing, Fresh Basil Oil

Leek and Potato Soup, Rosemary Croutons, Cream Dressing, Parsley Oil

Cauliflower & White Truffle Soup, Charred Bacon Nest, Lemon Thyme

Bruschetta, Sun Blushed Tomato, Bocconcini, Basil & Garlic Pesto, Balsamic Gel, Fresh Basil Leaf

Chicken Liver Parfait, Cracked Pepper, Caramelized Onion Chutney, Toasted Focaccia Croute, Escarole & Radicchio Salad, Basil Dressing

mains

Seared Chicken Breast, Rosemary & Garlic Roast Potatoes, Honey Glazed Carrot, Minted Green Beans, Cured Bacon Shard, Chicken Gravy

14hr Slow Cooked Beef, Horseradish Creamed Potato, Parsnip Puree, Honey Glazed Root Vegetables, Charred Onion, Red Wine Jus

Grilled Sea Bass Fillet, Crushed New Potatoes, Chorizo, Samphire, Lemon & Garlic Dressing, Fresh Parsley Leaf

desserts

Goey Chocolate Brownie, Dried Cherry, Flaked White Chocolate, Vanilla Bean Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream, Cinder Toffee Shards, Fresh Strawberry

White Chocolate & Vanilla Cheesecake, Crushed Pistachio Kernels, Raw Honey

You will be required to select one starter, one main and one dessert for all guests. Any guests with dietary requirements will be serviced an alternative dish. If you would like a choice menu, there is a supplement charge of £7.50 per person for a choice of two starters, two mains and two desserts.



plant based menu

Our range of plant based dishes have been expertly crafted, with love and thought, to ensure all your guests are wowed with our food.

3 course meal

starters

Tofu Salad, Spring Onion & Coriander Salad, Red Cabbage Slaw, Thai Chili Jam
Toasted Ciabatta, Wilted & Roasted Cherry Tomatoes, Toasted Pine Nuts, Rocket & Basil
Roasted Red Pepper and Heritage Tomato Soup, Fresh Basil Oil, Crusty Bread Roll
Leek and Potato Soup, Rosemary Croutons, Parsley Oil, Crusty Bread Roll
Chargrilled Ciabatta, Smashed Avocado & Green Chili, Rocket and Chickpea Salad

mains

Charred Cauliflower Quarters, Romesco Sauce, Crisp Kale, Herba Salata, Purple Cauliflower & Fennel Puree
Thai Green Curry, Diced Sweet Potato, Quinoa, Coriander and Coconut Yogurt, Birds Eye Chili, Coriander Leaf
Butternut Squash Risotto, Crispy Sage Leaf, Lemon Oil, Parmesan Crisp
Sweet Potato & Kale Pie, Mash Potato, Mushy Peas, Gravy
Zaatar Baked Feta, Rosemary New Potatoes, Babaganoush, Cherry Tomato Salad, Tear Drop Pepper, Fresh Herbs

desserts

Lemon Cheesecake, Vanilla Glaze, Fresh Berries, Crushed Raspberry Powder
Chocolate Orange Tart, Candied Orange Rind, Fresh Berries, Orange Wheels
Chocolate Brownie, Ice Cream, Fresh Strawberries
Raspberry Frangipane, Flaked Almonds, Icing Sugar
Sticky Toffee Pudding, Honeycomb Pieces, Ice Cream, Cinder Toffee Shard, Fresh Strawberry



great british pie menu

£46.50 per person

We are working in conjunction with award-winning, artisan pie makers Great North Pie Co. to bring you the finest Great British pies. You will be required to select one choice of pie for all of your guests and any guests with dietary requirements will be served an alternative dish. All pies are served with a choice of buttery mash or thick cut chips, mushy peas & proper gravy.

14 Hour Braised Beef & Ale

Swaledale Grass-Fed Beef, Manchester Union Ale

Lancashire Cheese & Onion

Dewlay's Tasty Lancashire Cheese, Caramelised White Onion, Nutmeg

Roast Chicken & Ham

Slow Roast Chicken, Baked Ham, White Wine

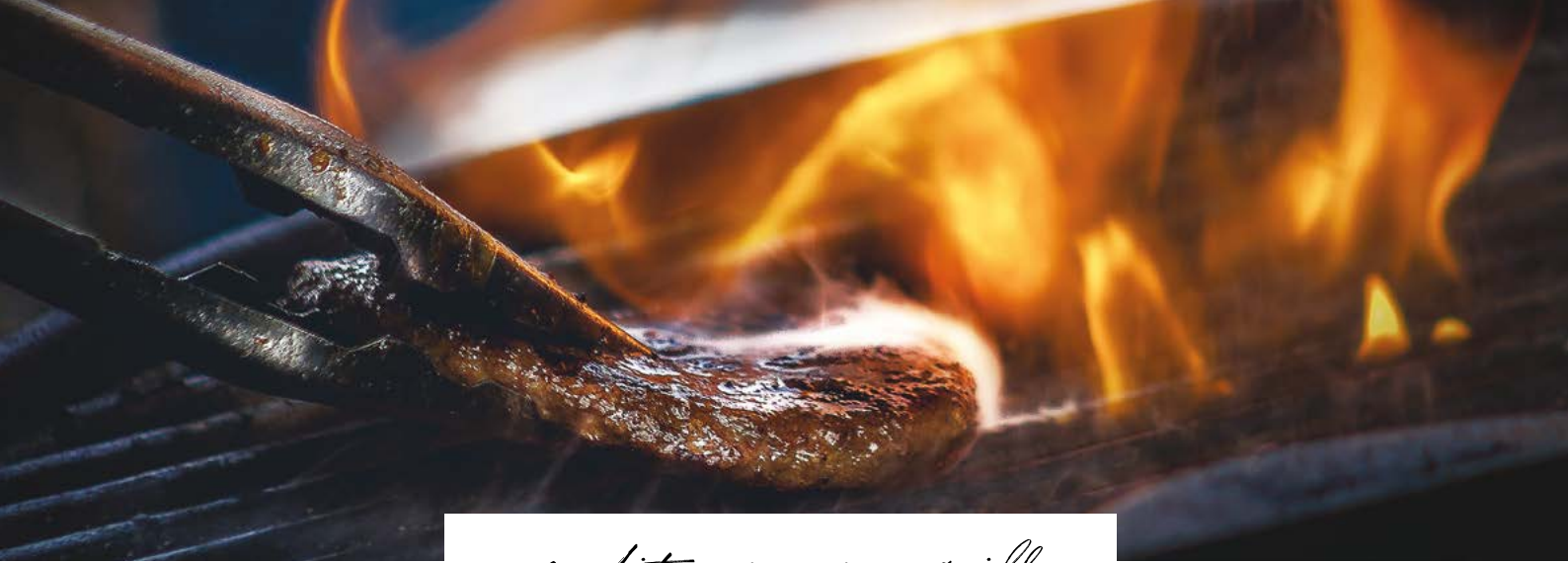
Vegan Sweet Potato & Kale

desserts

Goey Chocolate Brownie, Dried Cherry, Flaked White Chocolate , Vanilla Bean Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce , Vanilla Bean Ice Cream , Cinder Toffee Shards , Fresh Strawberry

White Chocolate & Vanilla Cheesecake, Crushed Pistachio Kernels, Raw Honey



mediterranean grill

£52.50 per person

The Mediterranean Grill is served as platters to the table and offers a more informal dining option to the traditional three course meal. It allows your guests to socialise and interact with the one thing we all love ... food.

Chargrilled Peppered Rump Steak

Moroccan Spiced Chicken Breast

Lamb & Chickpea Kofta, Salsa Verde

Thai Chili & Pork Mince Sausage

Blackened Halloumi & Bell Pepper Kebab, Green Pesto Oil

Horiatiki Salata

Feta Cheese, Red Onion, Black Olive, Green Bell Pepper, Heritage Tomato, Olive Oil

Charred Zucchini Cous Cous

Garlic & Rosemary Roasted Potatoes

Zaatar Spiced Flat Breads

Harissa Spiced Chickpea Hummus

Cucumber Tzatziki

Oil & Balsamic

Dressed Leaf Salad

desserts

Goey Chocolate Brownie, Dried Cherry, Flaked White Chocolate , Vanilla Bean Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce , Vanilla Bean Ice Cream , Cinder Toffee Shards , Fresh Strawberry

White Chocolate & Vanilla Cheesecake, Crushed Pistachio Kernels, Raw Honey



plant based grill

£50.00 per person

Delicious grilled vegan food served at your table, on a platter for sharing.

Harissa Spiced Cauliflower Quarters

Charred Bell Peppers, Stuffed with Mediterranean Vegetable Quinoa

Blackened Tofu & Bell Pepper Kebab, Green Pesto Oil

Horiatiki Salata

Red Onion, Black Olive, Green Bell Pepper, Heritage Tomato, Olive Oil

Dressed Leaf & Cherry Tomato Salad

Charred Zucchini Cous Cous

Garlic & Rosemary Roasted Potatoes

Zaatar Spiced Flat Breads

Harissa Spiced Chickpea Hummus

Cucumber Tzatziki

Olive Oil

desserts

Lemon Cheesecake, Vanilla Glaze, Fresh Berries, Crushed Raspberry Powder

Chocolate Orange Tart, Candied Orange Rind, Fresh Berries, Orange Wheels

Chocolate Brownie, Ice Cream, Fresh Strawberries

Raspberry Frangipane, Flaked Almonds, Icing Sugar

Sticky Toffee Pudding, Honeycomb Pieces, Ice Cream, Cinder Toffee Shard, Fresh Strawberry



tapas sharing menu

£52.50 per person

Our Tapas menu takes inspiration from Spanish classics, allowing your guests to experience a relaxed dining experience, while enjoying a more unique range of food. The full offering is included and is served to the centre of your tables for guests to enjoy.

Chicken Pintxo

Charred Chicken Skewers, Smoked paprika, Oregano, Cumin & Garlic

Pinchos Morunos

Spanish Pork Mince Skewers, Ras el hanout marinade

Smokey Spanish Meatballs

Chorizo Croquettes

Spanish Aioli

Gambas Al Ajillo

Shrimps cooked in garlic Olive oil and Parsley

Patatas Bravas

Chunky potatoes, Spicy Tomato Salsa, Chives

Chunky Chickpea Salad

Chickpeas, Diced Tomato, Cucumber, Feta, Dressing

Artichoke Paella

Garlic, Tomato, Paprika, Parsley

Crusty Bread served with Mojo Picante

Artisan Bread, Sweet red pepper puree

desserts

Goey Chocolate Brownie, Dried Cherry, Flaked White Chocolate, Vanilla Bean Ice Cream

Sicilian Lemon Tart, Raspberry Syrup, Candied Lemon, Vanilla Mascarpone, Fresh Raspberries

White Chocolate & Vanilla Cheesecake, Crushed Pistachio Kernels, Raw Honey



skewer grill

£46.50 per person

Cajun Spiced Chicken Skewer
Barbequed Pork and Chorizo Skewer
Halloumi & Red Pepper Skewer
Mediterranean Vegetable Skewer
Coriander and Chickpea Salad
Feta, Cherry Tomato & Fresh Basil Salad
Lemon Couscous
Spring Onion & Pancetta Potato Salad
Zataar Baked Pitta Breads
Cucumber Tzatziki
Olive Oil & Balsamic Oil

desserts

Goey Chocolate Brownie, Dried Cherry, Flaked White Chocolate , Vanilla Bean Ice Cream
Sticky Toffee Pudding, Butterscotch Sauce , Vanilla Bean Ice Cream , Cinder Toffee Shards , Fresh Strawberry
White Chocolate & Vanilla Cheesecake, Crushed Pistachio Kernels, Raw Honey



sharing roast

£50.00 per person

A sharing roast is one of those heart-warming meals that brings people together. Served pre-cut to the centre of the tables for guests to help themselves. Dig in and enjoy!

A choice of :

Roast lamb shoulder

Roast Beef Joint

Served with:

Garlic Roast Potatoes

Minted Garden Peas

Sticky Red Cabbage

Honey Roasted Carrots & Parsnips

Green Beans

Yorkshire Puddings

Red Wine Gravy

desserts

Goey Chocolate Brownie, Dried Cherry, Flaked White Chocolate, Vanilla Bean Ice Cream
Sicilian Lemon Tart, Raspberry Syrup, Candied Lemon, Vanilla Mascarpone, Fresh Raspberries
White Chocolate & Vanilla Cheesecake, Crushed Pistachio Kernels, Raw Honey



Bowl food

Our bowl food menu is designed to be served to your guests as they are mingling and socialising. Offering 'small bites' of some of our most popular dishes, your guests can enjoy a range of different classics.

3 bowls per person - £28.00

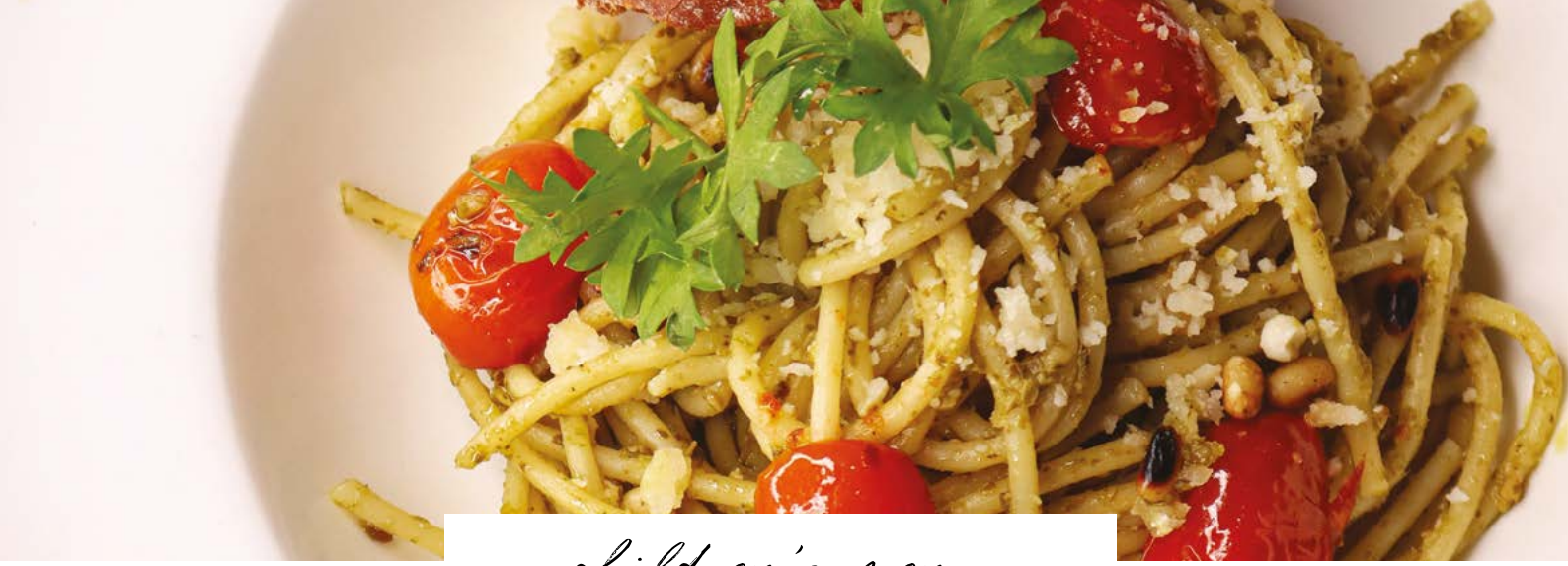
4 bowls per person - £35.00

5 bowls per person - £41.00

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- Pork and Apple Sausage, Mustard Mash Potato, Sticky Cabbage, Gravy
 - Lamb Tagine, Mediterranean Vegetables, Cous Cous
 - Beer Battered Fish, Triple Cooked Chips, Tartar Sauce, Lemon
 - Chicken Tikka Masala, Saffron Rice, Mint Raita
 - Mexican Chili Con Carne, Cheese Glaze, Rice, Nachos, Jalapeno
 - Chicken Pintxo Skewers, Patatas Bravas, Fresh Chives
 - Crispy Teriyaki Beef, Rice, Ginger, Lime, and Radish Garnish
 - Braised Beef, Horseradish Pomme Puree, Glazed Chantenay Carrots, Red Wine Jus
 - Bourbon Glazed Burnt Ends, Creamed Potato, Savoy Cabbage, Cider Reduction
 - Lemon Pepper Salmon, Sayadieh Rice, Spiced Hummus
 - Harissa Spiced Meatballs, Bulgar Wheat, Red Onion, Tomato
 - Thai Green Sweet Potato Curry, Quinoa, Coriander and Coconut Yogurt, Fresh Chili and Coriander
 - Teriyaki Aubergine, Rice, Ginger, Lime, and Radish Garnish
 - Chickpea Falafel, Mediterranean Pearl Cous Cous, Aioli, Pomegranate Seeds
 - Chargrilled Artichoke Hearts, Quinoa, Tender stem Broccoli
 - Broccoli & Sage Risotto, Asparagus, Crispy Kale

desserts

- Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream, Fresh Strawberry
- White Chocolate, Honey & Pistachio Cheesecake
- Mini Lemon Tart, Raspberry Syrup, Dried Raspberry Flakes
- Gooey Chocolate Brownie, Dried Cherry, Flaked White Chocolate, Vanilla Bean Ice Cream



children's menu

£25 per child

starters

Sliced of Melon, Fresh Strawberries, Strawberry Coulis

Tomato Soup and Garlic Bread Dippers

Cheesy Garlic Bread

mains

Chicken Goujons, Chips, Peas, Tomato Ketchup

Pesto and Cherry Tomato Pasta

Mini Margarita Pizza, Chips

Sausage, Mash, Peas and Gravy

desserts

Vanilla Ice Cream

Chocolate Brownie, Ice Cream

Sticky Toffee Pudding, Ice Cream



cheese board

£60 per platter. Serves 8-10 people

Perfect for sharing our Cheese Boards include a well-balanced Artisan cheese selection, served with artisan crackers, homemade chutney & grapes.

tea / coffee

£2.50 per guest, minimum of 50 guests

Tea and Coffee is the perfect addition to any event. Fork and Field will set up a self-service station, decorated with hessian cloths, vintage apple crates, and ecofriendly cups.

Your guests can help themselves to freshly brewed Tea and Coffee at their leisure.



evening food

We have a range of options to keep you and your guests well fuelled for an evening of partying. All served to guests 'on the go.

artisan sourdough pizza's

£12.50 - 3 slices per person

Classic Margherita

Tomato, Mozzarella, Fresh Basil Leaves

Spicy Pepperoni

Tomato, Mozzarella, Double Pepperoni, Chili Oil, Fresh Basil Leaves

Shredded Chicken & Pesto

Tomato, Mozzarella Cheese, Shredded Chicken, Green Pesto, Fresh Basil Leaves

Prosciutto

Tomato, Mozzarella, Prosciutto Ham, Fresh Rocket, Truffle Oil

Spicy Beef

Tomato, Mozzarella, Ground Beef, Red Onion, Jalapeno, Fresh Basil Leaves

Goats Cheese

Tomato, Crumbled Goats Cheese, Caramelized Onion, Rocket

Vegetable

Tomato, Mozzarella, Charred & Diced Mediterranean Vegetables, Basil Oil

street food

2 for £17.00

Beer Battered Fish Goujon, Triple Cooked Chips,
Caper Mayonnaise, Lemon Slice, Dill

Beer Battered Halloumi Goujon, Triple Cooked Chips,
Thai Sweet Chili Sauce, Green Chili

Tortilla Chips, Beef Chili Con Carne, Monterey Jack Glaze,
Pickled Jalapeno, Thai Chili

Crispy Teriyaki Beef, Jasmine Rice, Sliced Red Chili, Spring Onion, Sesame

Chicken & Chorizo Paella, Ras El Hanout, Fresh Parsley, Lemon

Chicken & Vegetable Gyoza, Egg Noodles, Ginger, Chili Oil, Coriander

Thai Green Sweet Potato Curry, Quinoa, Chickpea

Salt & Pepper Chicken Goujons and Chips, Spicy Tomato & Chive Dip

Burger & Chips – 4oz burger patty, Lettuce, Red Onion,
Tomato, Sliced Gerkin, Ketchup, Mustard

Hot Dog & Chips – Grilled Hot Dog, Pulled Pork,
Caramelized Onion, Mustard, Ketchup

roaming sandwiches

£12.00

(Choice of 1)

Smoked Back Bacon & Pork Sausage Baps, Heinz Tomato Ketchup & HP
Sauce

Pulled Pork, Red Slaw, BBQ Sauce

Fish Fingers, Caper Mayonnaise, Shredded Romaine Lettuce, Lemon Slice



our partnerships

We currently work in partnership with several beautiful venues in England:

Larkspur Lodge, Cheshire
Stock Farm Barn, Cheshire
Manchester Cathedral, Manchester
Daisy Bank Manor, Manchester
Delamere Events, Cheshire
Standon Hall, Staffordshire
Scarlett Hall, Cheshire
Eyam Hall, Derbyshire
Hidden Barn at 94, Cheshire

what's included

Crockery
Stainless Steel Cutlery
White Table Linen and Napkins
Chefs & Professionally Uniformed Serving Staff
Dedicated Event Manager

*Should your event be taking place in a venue without kitchen facilities, there will be additional hire charges starting from £600

dietary requirements

All our dishes are handmade by our in-house chefs meaning they can be easily adapted to suit all dietary requirements. Fork & Field's preparation kitchen operates at a 5-star food hygiene rating.

booking & payment

To secure your date, a £1000.00 deposit is payable and a signed copy of our terms & conditions. Final payment is required 4 weeks prior to your event day.

final numbers

The final guest numbers and dietary requirements are required 6 weeks prior to your event day. These will be the chargeable numbers.

tasting session

Once you have booked, Fork & Field will invite you for a complimentary taster session, where you and your partner will have the opportunity to sample our dishes and meet our team. You may sample two starters, two mains and two desserts. Our tasting sessions are held at our head office in Knutsford, Cheshire.



for more information

01565 651738

info@forkandfieldcatering.co.uk
