

*We are at*

*1A Ashton Lane,  
Sale, Cheshire,  
M33 6WT*



**EGGINTON'S**

THE BEST FOOD  
YOU DESERVE

EVENT & PARTY  
CATERING

## Get to know us

With over 20 years experience within professional kitchens across the British Isles, Chef Robert Egginton (Bob) has pursued his passion to serve the finest food. Having trained in high-end hotels, 5\* health clubs and Michelin starred restaurants, Bob has a wealth of experience that he has embedded in Egginton's.

Offering a unique culinary experience Egginton's can provide bespoke menus that will enhance any occasion.

Egginton's is passionate about providing high quality food with locally sourced produce, matched by 5\* service.



## Reach us on



[www.eggintons.co](http://www.eggintons.co)



[rg.egginton@gmail.com](mailto:rg.egginton@gmail.com)



07850 919 728



[@Eggintons.co](https://www.instagram.com/Eggintons.co)

# Small Plates

CHOOSE THREE SMALL PLATES FOR £20.00

Massaman curry with sticky rice  
(chicken and vegan)

Thai green curry with sticky rice  
(chicken and vegan)

Crispy chicken thigh pieces in BBQ  
or Korean glaze

Grilled halloumi with sticky onions

Fish cakes with pickled cucumber

Salt n pepper squid

Lamb koftas with mint and  
cucumber

Crispy cauliflower, hot glaze

Teriyaki chicken with mango and  
sweet potato

Satay chicken skewers with roasted  
peanuts

Mini fish n chips with tartar

Mini fish finger butties

Mini cottage pies

Arancini of varying styles and  
flavours

Garlic and chilli prawns

Pulled pork sliders or burgers

Pork belly grilled with caramelised  
apple

Veggie spring rolls with soy and  
chilli

Freshly made dishes  
with the finest  
ingredients



# Canapes

CHOOSE THREE CANAPES FOR £12.00

Chicken teriyaki skewers, spring onion and sesame. (Df)

Lamb kofta skewers, mint yogurt.

Smoked bacon, shallot and mushroom arancini.

Sweet potato, shallot and sweetcorn arancini.

Creamy Cheshire cheese fritters, sticky red onions.

Charred halloumi, tomato and red onion skewers, sesame dressing.

Kimchee spiced prawns, thai syrup, spring onions.

Fragrant mushroom broth shooters.

Hot and sour broth shooters.

Smoked salmon, pickled cucumber en-croute.

Garlic, ginger and chilli prawns.

Herb crusted goats cheese.

Tomato, red onion and sweet red pepper crostini.

Sun blushed tomato, mozzarella and basil skewers.

Indian spiced chicken skewers, coriander yogurt.

Beef skewers with chimichurri.

Roast pork belly with chilli and pineapple salsa.

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# Afternoon Teas

\*MINIMUM NUMBERS APPLY, PLEASE ENQUIRE FOR MORE INFORMATION

**£18.00 PER PERSON\***

**Choose three loaf cakes:**

- Banana cake
- Coffee loaf
- Lemon drizzle
- Ginger cake
- Strawberry cream cake

**Choose three sandwiches:**

- Cream cheese and cucumber finger sandwich
- Egg mayo and cress finger sandwich
- Ham and wholegrain mustard finger sandwich
- Lightly spiced chicken mayo wrap
- Cheese savoury wrap
- Tuna and red onion open sandwich

*Including homemade scones, jam, clotted cream*

*Served with Coffee and Yorkshire Tea*

**£25.00 PER PERSON\***

**Choose three sweet treats:**

- Chocolate eclair
- Mini trifle
- Chocolate brownie
- Layered carrot and pistachio cake
- Fruit tarts
- Black forest gateau cake
- Fruit syllabub

**Choose three sandwiches:**

- Beef and horseradish finger sandwich
- Egg mayo and cress finger sandwich
- Ham and wholegrain mustard finger sandwich
- Humus, roasted pepper and spinach wrap
- Lightly spiced chicken mayo wrap
- Spiced bean wrap
- Tuna and red onion open sandwich
- Smoked salmon and crème fraîche open sandwich

*Including Scones, jam, clotted cream*

*Served with Coffee and Yorkshire Tea*

*Freshly made dishes  
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## Fine Dining Experiences

£55.00 PER PERSON

Lightly spiced parsnip soup,  
with a homemade mini bhaji

Crispy breaded poached egg,  
warm potato salad

Poached salmon, black  
pepper and lemon crème  
fraîche

Roasted chicken breast,  
buttery fondant potato,  
smoked pancetta cabbage  
and a red wine jus.

Madagascan vanilla rice  
pudding, with mascarpone  
and plum compote.

£70.00 PER PERSON

Pea soup with minted creme  
fraîche

Homemade smoked fish pâté,  
dill creme fraîche, bread  
crisps

Crispy pork belly, black  
pudding, apple puree

Roasted duck breast, sweet  
potato hash, buttered  
cabbage and plum jus

Baileys and banoffee trifle,  
Chantilly cream

£80.00 PER PERSON

Creamy sweetcorn velouté,  
chilli oil and pancetta

Pan seared hand dived  
scallops, cauliflower puree  
and smoked bacon

Pressed ham hock, pea puree,  
quail eggs

Prime fillet steak (cooked to  
your liking) wild mushroom  
and truffle risotto, fresh herbs

Chocolate delice tort,  
homemade honeycomb and  
brown sugar and brandy jelly

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## *Five Course Italian Tasting*

£55.00 PER PERSON

Smoked mozzarella, basil & tomato salad, burnt tomato oil.

Risotto of wild mushroom, butternut squash & rocket.

Minestrone soup 'Bobs way'.

Chicken, cashew nut pesto tagliatelle, roast peppers.

Layered lemon & lime cheesecake, ginger biscotti.

## *Five Course Asian fusion Tasting*

£55.00 PER PERSON

Creamy sweetcorn soup, chorizo, roasted corn.

Chicken "yakitori" styled skewer, togarashi spice.

Beef and spring onion bao buns, hoi sin and sesame

Crispy chicken katsu, sweet potato "hash"

Lightly spiced rice pudding, mango, ginger crumb

## *Five Course Vegetarian Tasting*

£50.00 PER PERSON

Cajun spiced sweet potato arancini, toasted sweetcorn, coriander yogurt.

Goats cheese mousse, beetroot, gingerbread.

Celeriac and leek pearl barley risotto, roast baby onions, crispy duck egg.

Chestnut mushroom gnocci, mushroom puree.

Strawberry and custard mille feuille.

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## Buffets

### £14.00 PER PERSON

- Open sandwich of tuna mayonnaise
- Egg mayonnaise and cress finger sandwich
- Cajun chicken wrap
- Potato salad with rocket pesto
- Classic Greek salad
- Tomato, mozzarella, and torn basil with herb infused oil
- Spiced chicken wings with jalapeño mayonnaise
- Vegetable samosa with chilli and tomato salsa
- Home-made sausage rolls.

### £15.50 PER PERSON

- Roast ham and mustard finger sandwich
- Cream cheese and cucumber finger sandwich
- Tuna mayonnaise wrap
- Pasta salad with olives and sun-dried tomato
- New potato salad
- Garden green salad with shallots and herb dressing
- Vegetarian quiche
- Home made sausage rolls
- Vegetable spring rolls with sweet chilli
- Onion bhajis with spicy mayonnaise

### £18.50 PER PERSON

- Open sandwich of egg mayonnaise
- Hummus and roasted pepper wrap
- Roast beef and horseradish finger sandwich
- Chicken Caesar salad
- Pesto pasta salad
- Tomato, spring and red onion salad with chilli dressing
- Chicken tikka marinated skewers with salsa
- Home-made sausage rolls
- Veggie samosas with chilli and tomato salsa
- Veggie spring rolls with sweet chilli
- Mini chocolate brownies

CONTINUED OVERLEAF..

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## Add-on & Hot Buffets

DESSERTS £3.00 PER PERSON

Cheesecakes (varying flavours)  
Trifles (varying flavours)  
Sticky toffee pudding, toffee sauce  
Gooey chocolate brownie  
Chocolate eclairs  
Bakewell tarts  
Tiramisu  
Crème Brulee  
Panna cotta  
Cupcakes  
Loaf cakes

£13.50 PER PERSON

Lasagne, garlic bread and salad  
Chilli and rice with flat breads  
Varying flavoured pies with seasonal veg  
Fish pie with salad or veg (£3.50 surcharge)  
Cottage pie with steamed veg  
Curries of different styles and proteins, with rice  
Beef stew with dumplings, new potatoes and pickled cabbage (£2.00 surcharge)  
Pasta bakes of varying flavours with garlic breads and salad

- CORPORATE, EXECUTIVE, BESPOKE & KIDS BUFFETS AVAILABLE, PLEASE ENQUIRE FOR MORE INFORMATION

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## Sushi platters

Perfect for a treat on the weekend or having friends over for a much needed dinner party, we can design your sushi selection to include maki, reverse, nigiri or crispy rolls.

PLEASE ENQUIRE FOR MORE DETAILS.



## Our other services...

THEMED CUISINE EVENTS

FUNERALS

COOKING  
DEMONSTRATIONS

COOKING LESSONS

BBQS & GARDEN PARTIES

WEDDING BREAKFASTS & EVENING  
CELEBRATIONS

PRIVATE EVENT HIRE OF OUR KITCHEN  
TRAILER & TUK TUK

