

Top Table

*Bespoke Catering
Perfect Weddings
Amazing Events*

Welcome to Top Table

Top Table was created from a passion for food and a desire to be the best in the business. After more than twenty years and thousands of weddings and events later, we are at the top of our profession and grateful to be known as one of the finest caterers in the North West.

We pride ourselves on being able to prepare just about any delicious creation you can imagine and deliver it with a service that is second to none. Every wedding and event we cater for is unique and special; not only for you, but also for us. Our reputation is built on going the extra mile and surpassing expectations, and whilst our many awards are a fitting reflection of our quality, we are most motivated by the relationships we form with our customers and the wonderful comments and feedback we receive.

When you choose Top Table, you get a team of professional chefs, event co-ordinators, event managers and serving staff working for you. From the very first contact with us we will be with you every step of the way. We will guide, advise and help you to achieve your idea of perfection. So whatever you can imagine, let us help you turn the dream into reality.

We've tried to cover most of what we do in this brochure but for more information, take a look at our website and social media and please don't hesitate to contact us if you have any questions.



"What can we say about Top Table? Pure Perfection!"

Event Management

Whether we are organising and managing your entire event or you are just simply enjoying our exceptional catering, we guarantee you our time and attention to ensure that everything is as you imagined. Working closely with you from the first contact, we establish the 'brief' for the occasion and the menu that you desire. We will tailor your event with the relevant suppliers, plan the timings of the day and through your onsite manager and contact for the day, ensure that everything comes together perfectly.

Venues, Marquees and Locations

Top Table is a preferred caterer in many venues across Cheshire but we can work at just about any location. Whether it's an established venue, temporary marquee or in your own home we always offer the highest quality food, prepared perfectly and served seamlessly. Please visit our website for a full list of our current venues and more information on marquees and teepees. In locations where there are no on-site kitchens or food preparation facilities we will include an outline of the equipment required and related costs in your quotation.

Drinks and Bar

Top Table are fully licensed to serve alcohol at any event and are experienced in supplying all your complete bar needs with a range of alcoholic and non-alcoholic beverages for you and your guests to enjoy. We are also members of the Guild of Sommeliers and experienced supplying very specific and 'hard to find' wines for maximum impact with your guests. From exclusive wines and champagnes for receptions to cocktail bars and craft beers during evening entertainment, we can supply just about anything you want.

Other Suppliers

Over the years we have worked with many exceptional suppliers who we are proud to call our friends. They are true professionals and we can vouch for their quality, value and reliability. From florists to photographers and bridal wear to childcare, we have worked with them all, so whatever your needs for an event, please allow us to recommend a perfect partner for the occasion.

Entertainment

To make your wedding or event unique, why not create a 'wow' factor? Our recommended artistes and entertainers are guaranteed to take the celebration to the next level. From singing waiters to magicians and artists to DJ's, we can supply just about any type of entertainment you want.

Venue Dressing

To get the venue's ambience just right, consider dressing it with the appropriate decor. We have access to the best venue dressers, lighting experts, florists and prop hire suppliers in the North-West, so let us help you get the details right and make it an exceptional day.

What's included?

Everything you need for your day is included in the catering we offer. This includes a personal planning service, an event manager, fully trained staff, all crockery, cutlery, table linen and napkins.

What can I add?

In creating the perfect occasion, you might want to personalise your experience with your individual ideas. We offer many extras to enhance your experience and can advise on many, many more!

Please look at our menu pricelist to see what 'add-ons' we can supply you with directly and talk to us about what else we can do to make the event you and your guests will remember for years to come.

Booking and Payment

To reserve Top Table for your chosen date please contact us in the first instance to confirm our availability. We will hold the date for you for 14 days in which time we will forward a contract for you to sign.

To reserve Top Table for your date we require a signed contract and a £500+VAT deposit. Final numbers, other suppliers and any extras must be decided at least 21 days before the event at which time the final balance becomes due.



Website
www.top-table.co.uk



facebook
[topableweddingsandevents](https://www.facebook.com/topableweddingsandevents)



Instagram
[topableweddingsandevents](https://www.instagram.com/topableweddingsandevents)

Menus

If exceptional food is what you desire, then prepare to have your taste buds tantalised! We have put together a collection of example menus that we hope will prove both appealing and appropriate for your special occasion. These menus are merely a starting point to whet your appetite and we look forward to creating a fully bespoke menu that reflects your idea of culinary perfection.



Menu Examples

On the following pages we have created a multitude of different example menus and ideas to inspire you as you choose the perfect menu for your day. From the traditional to the exotic and the simple to the complex, each menu has tastes and textures that compliment each other and we hope you'll find them appealing. Starting with a selection of hot and cold canapes there are 22 main menus and further ideas to give you an indication of the quality and range of catering we offer. We also have a number of options available for your evening food too, in our Evening Menus section.

Tastings

There is no better way to ensure you've chosen the right caterer than by having a tasting! We offer all our customers a complimentary tasting at either a venue or our kitchen and office. Tastings are for up to 6 people and can be booked with the office.

Dietary Needs

All our dishes are made to your specification and we can accommodate all dietary needs. We can also offer your guests a substitute menu to allow for any intolerances or allergies they may have to your main choices..



Canapés

- Broccoli and Gruyere Scuffle Tartlets (V)
- Wild Mushroom and Tarragon Tartlets (V)
- Brie and Red Onion Jam Ciabattas (V)
- Hot Cheese and Tomato Focaccia Pizzas (V)
- Caramelised Shallot, Camembert and Sundried Tomato Tartlets (V)
- Lancashire Cheese and Roasted Sweet Pepper Ragout
Topped with Beetroot Chutney (V)
- Vegetable Spring Rolls with a Sweet Chilli Dip (V)
- English Farmhouse Stilton and Caramelised Shallot Tartlets (V)
- Shots of Spicy Butternut Squash Soup (V)
- Mini Stuffed Jacket Potatoes with Sour Cream and Chive (V)
- Fish Cakes with a Sweet Chilli
- Fish and Chip Cones with Salt and Vinegar
- Mini Scampi and Chip Cones with Tartar Sauce
- Hot Tempura Tiger Tailed King Prawns with a Sweet Chilli Dip
- Miniature Crispy Duck Pancakes
- Hot Miniature Yorkshire Puddings
- Filled with Chipolata Sausage and Marmalade Chutney
- Chicken Satay Skewers with a Minted Yoghurt Dip

Canapés

Green Thai Chicken Curry in Filo Baskets

Slithers of Rare Angus Beef Crostini

Topped with a Spicy Red Onion Chutney

Mozzarella and Sundried Tomato and Arancini Balls

Hot Miniature Beef Burgers in a Bap with Relish

Hot Miniature Cheese Burgers in a Bap with Relish

Cottage Pie

Halloumi Wrapped in Parma Ham

Honey Roasted Salmon and Cream Cheese Croustades

Smooth Chicken Liver Pate

on Toasted Brioche with Cranberry Chutney

Chicken Caesar on Sundried Tomato Bruschetta

Premium Canapés

Smoked Salmon Knots with Cream Cheese and Dill on Rye Bread

Smoked Organic Trout with Horseradish on Toasted Raisin Bread

Scotch Quails Eggs with Piccalilli

Gazpacho Soup with Vodka (V)

Haggis, Neaps and Tatties

Ham Hock and Cheddar Cheese Terrine

Topped with Mustard and Pickled Onion

Steak, Chips and Bearnaise Sauce

Crab Croquettes

Panko Tiger Tail King Prawns with a Pina Colada Dip

Parmesan Scones Topped with a Red Onion Chutney
and a Slither of Roasted Fig

Sesame Coated Tuna Carpaccio with a Thai Dip



Menus

Menu 1

Grilled Halloumi on Baby Leaves
Drizzled with a Rocket Pesto and Balsamic Syrup

Mediterranean Vegetable En Croute
Served on Dauphinoise Potatoes
with a Roasted Tomato and Red Pepper Sauce
and Tender Stem Broccoli

Lemon Tart with Rich Melting Pastry
Served on Raspberry Coulis
Topped with Mascarpone Cream

Coffee, Tea and Chocolate Mints

Menu 2

Crispy Duck Salad
Served on a Bed of Sweet Chilli Noodles
Thai Green Chicken Curry Infused with Lemon Grass,
Served with Fragrant Boiled Rice
Coconut Creme Caramel
Coffee, Tea and Chocolate Mints

Menu 3

Caramelised Shallot, Roasted Pepper and Brie Tart
Topped with Homemade Red Onion Chutney
Served on Baby Leaves
Drizzled with Rocket Pesto and Balsamic Syrup

Chicken Breast Stuffed with Baby Spinach and
Sun-dried Tomato Mousseline, Wrapped in Parma Ham
Served on Parmesan Mashed Potatoes
with a Prosecco and Chive Sauce
and Crisp Sugar Snap Peas

Gin and Tonic Cheesecake
Topped with a Fresh Lime Cream
Drizzled with a Blueberry Coulis

Coffee, Tea and Chocolate Mints

Menu 4

Fresh Salmon and Smoked Haddock Fish Cakes
with Dill Sauce on Greens

Slow Cooked Belly Pork
Served on Colcannon Potatoes
with a Calvados Sauce and Tender Stem Broccoli

Warm Chocolate Brownie
Served with Vanilla Ice Cream on Chocolate Soil
Coffee, Tea and Chocolate Mints



Menus

Menu 5

Cream of Vegetable Soup
Served with Speciality Breads and Butter

"Beef Bourguignon"
Slow Cooked Beef in a Red Wine Sauce Topped with Shallots,
Lardons of Bacon, Button Mushrooms and Parsley
Served on Dauphinoise Potatoes
with Crisp Green Beans

Warm Sticky Toffee Pudding
Served with Toffee Sauce, Vanilla Custard
and Toffee Popcorn

Coffee, Tea and Chocolate Mints

Menu 6

Melting Warm Goats Cheese on a Tossed Salad
with Beetroot and Cranberry Chutney
Sprinkled with Toasted Pine Nuts

Confit of Goosnargh Duck Leg
Served on a Fondant Potato
with an Orange and Cointreau Sauce
and Roasted Carrots

Glazed Amalfi Lemon Tart
Topped with a Zesty Cream and a Chocolate Curl
on a Raspberry Coulis

Coffee, Tea and Chocolate Mints

Menu 7

"Caesar Salad"

Sliced Warm Chargrilled Breast of Chicken
Garnished with Sundried Tomatoes, Black Olives,
Crispy Parma Ham, Fresh Parmesan Shavings and Croutons
Drizzled with Caesar Dressing and Balsamic Syrup

Cannon of Lamb Served on Rocket and Bacon Mashed Potato
with a Delicate Port and Redcurrant Sauce
and Crisp Seasonal Vegetables

Fresh Vanilla Creme Brulee Served with a Shortbread Biscuit

Coffee, Tea and Chocolate Mints





Menus

Menu 8

Baked Asparagus Tips Wrapped in Scottish Oak Smoked Salmon
Served on a Bed of Stunned Mange Tout and Sesame Seeds
with a Bearnaise Sauce

Fillet of Local Beef Served on Dauphinoise Potatoes
with a Creamy Pink Peppercorn Sauce
and Tender Stem Broccoli

A Trio of Miniature Desserts:
Lemon Posset

Warm Raspberry and Chocolate Brioche Pudding
Served with Fresh Vanilla Custard

Brandy Basket Filled with a Fresh Berry Compote
Topped with Vanilla Ice Cream

Coffee, Tea and Chocolate Mints

Menu 9

Potted Duck Topped with a Black Cherry Jam Chutney
Served on Baby Leaves with Toasted Brioche Fingers
and Drizzled with Balsamic Syrup

Pan Fried Fillet of Sea Bass Served on Crushed New Potatoes
with a Cherry Tomato, Caper, Lime and Garlic Oil
and Crisp Green Beans

A Trio of Rhubarb:

Rhubarb Posset Topped with a Lime Cream
and Popping Candy Sprinkles

Rhubarb Crumble Served with Vanilla Custard
Rhubarb Gin and Ginger Cheesecake

Coffee, Tea and Chocolate Mints

Menus

Menu 10

Pan Fried Sea Scallops and Tiger Tail King Prawns
Served on a Sweet Chilli Egg Noodle Salad

"Lamb 3 Ways"

Cannon of Lamb, Lancashire Hot Pot and a Moroccan Bon Bon Served
on Mini Dauphinoise Potatoes with a Port and Red Currant Jus,
Heritage Carrots and Crisp Green Beans

Porn Star Martini Cheesecake Served with a Shot of Prosecco

Coffee, Tea and Chocolate Mints

Menu 11

Classic Lobster Thermidor

"Pork 3 Ways"

Slow Cooked Belly Pork, Fillet of Roasted Pork and a Pork and Black
Pudding Scotch Egg Served on a Fondant Potato, with an Apple Puree
Topped with a Caramelised Apple Ring, Shard of Crackling,
Calvados Sauce and Carrots

Baked New York Style Vanilla Cheesecake
Drizzled with Salted Caramel

Coffee, Tea and Chocolate Mints

Menu 12

"Ploughman's Platter"

Homemade Chicken Liver Parfait Served in a Kilner Jar
with Caramelised Onion Chutney, Toasted Brioche Fingers,
Scotch Eggs, Mini Pork Pies and Cheese and Onion Tarts

Fillet of Beef Served with Crispy Golden Onion Rings,
Cherry Tomatoes and Jenga Chips with a Port Jus,
and Tender Stem Broccoli

A Trio of Miniature Desserts

Warm Pecan Pie Topped with Salted Caramel Ice Cream
White Rum and Pineapple Mousse Topped with Coconut Cream
and a Shard of Pineapple
Raspberry Pavlova

Coffee, Tea and Chocolate Mints



Best of British Menus

Best of British Menu 1

Asparagus and Potato Cakes
Served with a Horseradish Creme Fraiche

Chicken Supreme Served on Roast Potatoes
with a Prosecco Sauce and Crisp Green Beans

"Eton Mess" Served in a Brandy Basket

Coffee, Tea and Chocolate Mints

Best of British Menu 2

Butternut Squash and Sweet Potato Soup
Served with Speciality Breads and Butter

"Bangers and Mash"

Cumberland and Pork and Leek Sausages
Served on Buttery Mashed Potatoes
with Rich Onion Gravy and Carrots

Warm Bread and Butter Pudding Served with Custard

Coffee, Tea and Chocolate Mints

Best of British Menu 3

Cream of Leek and Potato Soup
Served with Speciality Breads

"Lancashire Hot Pot"

Slow Cooked Lamb, Onions and Carrots
Topped with Sliced Potatoes
Served with Braised Red Cabbage

Warm Bakewell Tart Served with Chantilly Cream

Coffee, Tea and Chocolate Mints



Best of British Menus

Best of British Menu 4

Ham Hock Terrine Served with Homemade Piccalilli

"Steak and Ale Pie"

Slow Cooked Steak and Onions in Boddingtons Beer
encased in Short Crust Pastry,
Served on Buttery Mashed Potatoes with a Rich Gravy
and Roasted Carrots

Bramley Apple Oat Crumble Served with Vanilla Custard

Coffee, Tea and Chocolate Mints

Best of British Menu 5

Fresh Water Trout Mousse Served with a Horseradish Creme Fraiche

Roast Beef with Yorkshire Pudding Served on Roast Potatoes with a
Rich Gravy and Cauliflower Mornay
Accompanied by Horseradish Sauce and Mustards

Manchester Tart Served with a Raspberry Coulis

Coffee, Tea and Chocolate Mints

Best of British Menu 6

Lancashire Cheese and Cauliflower Soup
Served with Speciality Breads and Butter

"Fish and Chips with Manchester Caviar"

Fresh Loin of Cod in Crispy Beer Batter
Served with Jenga Chips and Mushy Peas
Accompanied by Tartar Sauce

Classic Topsy Sherry Trifle

Coffee, Tea and Chocolate Mints



Anti-Pasti and Tapas Menus

Tapas-style Menu

Olives

Speciality Breads with Aioli, Dipping Oil and Balsamic Syrup

Sauteed Mushrooms in Garlic

Wedges of Spanish Tortilla

Calamari with Lemon Wedges

King Prawns Pil Pil

Chorizo in a Mediterranean Sauce

Meatballs in a Rich Tomato Sauce

Chicken Breast in a White Wine Sauce

Ham and Cheese Croquettes

Patatas Bravas

Roasted Mediterranean Peppers, Vegetables and Red Onions

Catalan Creme Brulee

Fresh Ground Coffee with Chocolate Mints

Anti-Pasti Menu

Olives

Speciality Breads and Bruschetta with Dipping Oil and Balsamic Syrup

Baby Leaves and Rocket with Toasted Pine Nuts

Sun Blushed Tomatoes

Prosciutto, Parma Ham and Salami Platter

Gorgonzola, Mozzarella and Parmesan Cheese Platter

Breast of Chicken Stuffed with Spinach and Ricotta,
Wrapped in Parma Ham

Served on Roast Potatoes in Garlic and Rosemary
with a Marsala Sauce and Mediterranean Vegetables

Tiramisu

Coffee, Tea and Amaretto Biscuits



More Vegetarian Ideas

Spinach and Ricotta Ravioli on Roasted Mediterranean Vegetables with Tomato and Basil Sauce

Broccoli and Stilton Tartlet with a Pimento Sauce

Wild Mushroom and Vegetable Stroganoff with Pilau Rice

Roasted Vegetable Fugas with a Tomato and Basil Sauce

Caramelised Red Onion, Peppers and Brie Tartlet with a Chablis Sauce

Roasted Mediterranean Vegetable and Roquefort Strudel

Mushroom and Leeks a la Creme on Pilau Rice

Mushroom and Nut Wellington with a Roasted Red Pepper Sauce

Aubergine Mille Feuilles

Vegetable Moussaka

Creamy Wild Mushroom Risotto with Fresh Parmesan Shavings

Broccoli and Blue Stilton Bake

Spinach and Pine Nut Lasagne

Mushroom, Chestnut and Sweet Potato Cottage Pie

Beetroot and Caramelised Onion Tart

Gnocchi and Sun-dried Tomato and Cheese Bake

Vegetable Curry with Rice

Plant-based Ideas

Starters

Roasted Beetroot and Caramelised Onion Tarte Tatin with a Feta and Herb Salad

Plum Tomatoes three ways with a Basil and Cheese Mousse, Toasted Flat Bread and Houmous Dip

Roasted Shallot, Pea and Cauliflower Bon Bons with Red Pepper Sauce and Garlic Aioli

Char Grilled Asparagus Caesar Salad topped with Onion Crisps

Mains

Roasted Vegetable and 5 Bean Chilli Tortilla Crisp, served on Pilaf Rice and Sour Cream Dip

Woodland Mushroom Bourguignon on Orzo Pasta

Pan Fried Korean Tofu Steak with Warm Udon Noodle Salad and a Chilli and Ginger Dressing

Butternut Squash, Asparagus and Sweet Pepper Paella

Desserts

Vegan Crème Brûlée with a Berry Compote and Shortbread Finger

Warm Pecan Pie and Vanilla Bean Ice Cream

Sicilian Glazed Lemon Tart with Fresh Berries

Warm Chocolate Brownie with Vanilla Bean Ice Cream



BBQ Menu

Marinated Butterfly Breast of Chicken

Fillet of Local Beef with Bearnaise Sauce

Fillet of Salmon with Lemon Wedges

Skewered Prawns and Sea Scallops in Garlic Butter

Chunky Mediterranean Vegetable and Halloumi Kebabs with Pesto

Hot Buttered New Potatoes

Tossed Salad

Traditional Coleslaw

Moroccan Couscous Salad

Sweet Chilli Noodle Salad

Chocolate Torte with Clotted Cream and Summer Berries

Fresh Ground Coffee with Chocolate Mints



Children's Menu

Garlic Bread

Cheesy Garlic Bread

Honeydew Melon

Cream of Tomato Soup

Chicken Goujons, Chips and Peas

Cod Fish Fingers, Chips and Baked Beans

Cheeseburger, Chips and Corn on the Cob

Margherita Pizza and Chips

Pasta in Tomato Sauce

Warm Chocolate Fudge Cake with Vanilla Ice Cream

Strawberry Jelly with Vanilla Ice Cream

Selection of Chocolate, Strawberry and Vanilla Ice Cream

Fresh Fruit Bowl





Evening Menus

Our evening menus are the perfect way to treat your guests and offer sustenance to any flagging spirits. Usually served between 8 and 10pm the evening food is designed as a supplement to the main catering of the day and is served more informally either directly to your guests or as a buffet.

Choose from:

Snacks Menu

Finger Buffet

Hot Fork Buffet

BBQ

Bowl Food

Street Food

Cheese Table

Cheese and Meats Table

Cheese and Pate Table

Please Note - Evening Menus are only available as an addition to the main catering for the day.



Evening Menus

Evening Snack Menu 1

Crispy Bacon on a Soft Roll
Served with Ketchup and Brown Sauce

Cumberland Sausage on a Soft Roll
Served with Ketchup and Brown Sauce

Roasted Onion, Tomato and Cheddar Cheese Panini

BBQ Pulled Pork on Soft Rolls

Beef Burgers with Caramelised Onions in a Bap (Cheese is optional)
with Relishes and Ketchup

Roast Loin of Pork on a Soft Roll
Served with Apple Sauce, Sage and Onion Stuffing and Crackling

Pizza Wedges with a Variety of Different Toppings

Staffordshire Oat Cakes Filled with Cheese, Onion and Bacon

Evening Snack Menu 2

Sirloin Steak Barms on a Soft Roll
Served with Fried Onions, Ketchup and Mustards
with Jacket Wedges with Sour Cream

Fish and Chip Cones,
served with Tartar Sauce, Salt and Vinegar





Evening Menus

Evening Finger Buffet 1

A Selection of Freshly Prepared Closed Sandwiches

Hot Chicken Goujons with a Mayonnaise Dip

Homemade Cheese, Caramelised Shallot
and Sun-dried Tomato Tart

Crisps and Tortilla Chips with Dips

Evening Finger Buffet 2

A Selection of Filled Tortillas Wraps and Closed Sandwiches

Hot Chicken Goujons with Garlic Mayonnaise

Hot Breaded Butterfly King Prawns with a Sweet Chilli Dip

Roasted Pepper, Caramelised Onion and Brie Tart

Onion Bhajis with Minted Yogurt Dip

Tortilla Chips with Dips

Evening Finger Buffet 3

A Selection of Freshly Prepared Closed Cocktail Sandwiches

Hot Breaded Butterfly King Prawns with a Thai Chilli Dressing

Smoked Salmon Blinis

Hot Chicken Goujons with a Mayonnaise Dip

Homemade Cheese, Caramelised Shallot and Sun-dried Tomato Tart

Vegetable Samosas

Skewered Tandoori Chicken Kebabs with Minted Yogurt

Jacket Wedges with Dips

A Selection of Homemade Desserts

Evening Menus

Hot Evening Fork Buffet 1

Chilli Con Carne
Mushrooms and Leeks a la Creme
Rice
Garlic Bread
Tossed Green Salad
Coleslaw

Hot Evening Fork Buffet 2

Chicken Korma
Vegetable Khari
Rice
Poppadoms
Naan Breads
Mango Chutney
Red Onions

Hot Evening Fork Buffet 3

Meat and Potato Pie
Vegetable and Lancashire Cheese Cottage Pie
Hot Red Cabbage with Sultanas
Mushy Peas
Pickled Onions





Evening Menus

Evening BBQ 1

Homemade Burgers Served with Relish in Soft Rolls

Pork and Leek Sausages Served with Homemade Chutney
in Soft Finger Rolls

Chunky Vegetable and Halloumi Kebabs in Pittas

Evening BBQ 2

Homemade Burgers Served with Relish in Soft Rolls

Marinated Char-Grilled Chicken Breast

Pork and Leek Sausages Served with Homemade Chutney

Chunky Vegetable and Halloumi Kebabs

Garlic Bread

Tossed Green Salad

Coleslaw

Evening Menu

Evening Bowl Food

"Bangers and Mash"

Chipolata Sausages on Parmesan Mash with a Rich Onion Gravy

Chicken Teriyaki on Noodles

Parmesan and Mushroom Risotto

Mushrooms and Leeks a la Creme on Pilau Rice

Beef Bourguignon on New Potatoes

Sweet and Sour Pork on Egg Fried Rice

Vegetable Stroganoff

King Prawns and Sea Scallops on Sweet Chilli Noodles

Chicken Korma on Jasmine Rice

Chilli Con Carne with Tortilla Chips and Sour Cream

Lime Marinated Halloumi on Fragrant Couscous

Cottage Pie

Sherry Trifle

Toffee Apple Crumble and Custard

Sticky Toffee Pudding with Toffee Sauce and Custard

Warm Chocolate Brownie with Vanilla Ice Cream

Street Food

"Bangers and Mash"

Chipolata Sausages on Buttery Mash with Crispy Onions

Chicken Teriyaki on Noodles

Mac "n" Cheese with Pulled Pork

Mushrooms and Leeks a la Creme on Pilau Rice

Beef Bourguignon on New Potatoes

Sliders Topped with Monterey Jack Cheese and Relish
accompanied by Fries

Southern Fried Chicken Strips with Fries

Bean Burgers Topped with Cheese and Relish accompanied by Fries

Chicken Korma with Boiled Rice

Chilli Con Carne with Long Grain Rice and Sour Cream

Build your own Gyros with Marinated Chicken, Beef or Vegetables
With Tzatziki, Lettuce, Tomato and Onion

Tortilla Chips with Melted Cheese, Guacamole, Sour Cream and

Tomato Relish

All served with the relevant accompaniments





Evening Menus

Cheese Table

A Selection of Local Farmhouse and Continental Cheeses
with Black and Green Grapes and Celery

Speciality Breads and French Sticks with Butter

Assorted Cheese Biscuits

Chutneys and Pickles

Cheese and Paté Table

A Selection of Local Farmhouse and Continental Cheeses
with Black and Green Grapes and Celery

Smooth Chicken Liver Pate

Mushroom Pate

Specialty Breads and French Sticks

Assorted Cheese Biscuits

Chutneys and Pickles

Cheese and Carved Meats Table

A Selection of Local Farmhouse and Continental Cheeses
with Black and Green Grapes and Celery

Carved Sugar Baked Ham with Cumberland Jelly

Carved Roasted Cheshire Turkey with Sage and Onion Seasoning
and Cranberry Sauce

Tossed Green Salad

Coleslaw

French Sticks and Specialty Breads with Butter

Assorted Cheese Biscuits

Chutneys and Pickles

Testimonials

We love you too!

We are so grateful to receive so many lovely messages from our customers - it means so much to us when we know we've turned the dream into reality and delivered on our promises. Below are just a few of those. To see hundreds more, please visit our website, social media or please ask to see our folders when you visit our office.



Chanel and Andrew

"Well, what can I say? We are absolutely thrilled we chose you to cater for our wedding. We still have guests saying how amazing the food was and it's the nicest they've ever had!"



Emma and Tom

"Absolutely fantastic! Professional every step of the way ... The food was delicious ... Perfect service and would recommend highly! Thank you so much for making our day so special!"



Danielle and Mike

"Firstly, the food was perfect from the canapes to the three course meal right through to the evening food. All of our guests commented on how delicious and beautifully presented it was."



Michelle and Richard

"Thank you so much for being our caterers ... you have been so fantastic from day 1... we honestly could not have asked for anything more! We will recommend you to all our friends."



Ellie and David

"From start to finish Top Table exceeded our expectations ... from the incredible service to the smoothest operations before and during the wedding .. to the actual food ... PERFECTION!"



Vicky and John

"Thank you so much for all you did on our wedding day. It couldn't have gone any better. The food, service and attention to detail was excellent. We can't thank you enough."



Naomi and Adam

"Where do I even start? Top Table are just the most amazing fantastic team! Every last detail was perfect. I cannot recommend Top Table highly enough, they are without doubt absolute stars!"



Your Wedding Timeline

As soon as you have set the Date

Call or email us with your enquiry. We will let you know if your date is available. The earlier the better as we get extremely busy during the summer months.



Following Your Tasting

Once you have had your Tasting with us, we will then be there every step of the way on the lead up to your wedding, whether its helping with suppliers and contractors, to fine tuning your perfect Menus. We will then also require a £500 plus VAT deposit to secure your date.



3.5 Weeks before Your Wedding

We will finalise all details with you, we then require your final numbers, table plan and dietary information. We will then send all your documents to you to check and all our allergen information. 2 weeks before we then require final payment.



Following Enquiry

When you book your Venue, we will then look to get you booked in for a complimentary tasting with us, you will sit down with one of our Wedding Coordinators to discuss all aspects of your big day and answer any questions you may have.



3 Months before Your Wedding

We will send out an "information request form" that we ask you to complete and return to us. This form includes details such as timings, menus, approximate numbers and venue décor ideas. Approximately 1 month before we will assign you a Wedding Coordinator who will then reach out for a Zoom or a Call to go through your day!