



MOMENTS IN THYME
H O S P I T A L I T Y



Sample Menus

2025

Moments in Thyme Events was founded on the ethos that it's all about you.

We understand that selecting your wedding caterer is an important and intimate decision. When planning your special day, you want to work with the very best. Our experienced catering brigade, led by Multi Award-Winning Executive Chef Lee Adams, have developed and curated our menus to deliver an experience like no other.

Our seasonal and locally-sourced menus capture the spirit of your day, with the foods you love and the level of service you expect and deserve. Your unique wedding menu should reflect your taste, created with inspired and thoughtful design. Whether you seek a multi-course meal, or more casual fare, require vegan or gluten-free options, we know how to deliver.

You are in the best of hands with Moments in Thyme. Our team have decades of experience within the hospitality sector and have produced hundreds of events, earning us multiple awards in the North-West.

Throughout the planning and execution of your perfect day, let us take care of every detail so you don't have to. Your journey with us begins here. Our remarkable team is unrivalled in our ability to listen, imagine, plan and bring your dream to life. Let us do the heavy lifting, leaving you to focus on enjoying your special day.



Canapes

Example menu - 3 canapés per person - £15.50

4 canapés per person - £18

COLD

Prawn tostada, pickled red onion, charred corn and sour cream

Smoked salmon, goats cheese profiterole, dill crème fraîche

Smoked duck and black cherry jam

Whipped feta and beetroot tart with candied apple

Sundried tomato & fire-roasted red pepper tapenade, cheese tuile and basil pesto

Beef tartare with crispy shallots, pickled gherkin and Dijon aioli

Beetroot crisp, apple and celeriac rémoulade

Sourdough croute, roasted butternut squash, feta and pomegranate seeds

Toasted brioche with smoked mackerel paté and caviar

Goats cheese gougères with caramelised red onion purée

Stilton with candied walnut and grape

Ham hock terrine with pea purée, piccalilli and sourdough croute

HOT

Braised beef short rib Yorkshire pudding and horseradish aioli

'Nduja and pancetta croquettes with paprika aioli

Korean glazed pork belly, kimchi purée and coriander

Goats cheese and sundried tomato arancini and basil aioli

Feta, spinach and pine kernel filo rolls with tzatziki

Beetroot, camembert and broccoli tartlet

'Fish and chips' potato pave, battered cod and pea purée

Crispy ginger and soy chicken wonton with Asian slaw

Wild mushroom vol-au-vent with porcini and truffle oil

Sesame prawn on toast with soy and ginger mayonnaise

Welsh rarebit on baked sourdough with soft boiled quail's egg and wholegrain mustard

Braised lamb shepherd's pie with herb & cheddar cheese mashed potato

Honey glazed chorizo, black pudding and romesco

Menu A

Example menu - Choose one dish from each section - £52

STARTERS

Handcrafted Soups

Choose from: Cream of tomato – diced heritage tomatoes, basil oil and crème fraîche

Classic French onion soup – thyme and camembert croute

Cream of woodland mushroom – porcini tortellini, porcini and truffle oil

Tuscan bean soup – basil oil, crispy onions and sour cream

Chicken Liver Parfait

Maple glazed waffle, red onion and balsamic purée, pancetta crumb and rosemary oil

Haddock Arancini

Haddock, dill and pea arancini with pea purée, citrus aioli, fricassee of peas and bonito

All served with warm crusty bread and whipped herb butter

MAIN COURSE

Pan-Roasted Chicken Supreme

Confit chicken thigh bon-bon, potato croquette, carrot purée and heritage carrot, chicken jus and root vegetable crisps

Maple Glazed Fillet of Salmon

Celeriac purée, parmesan and dill potato dauphinoise, herb and garlic sautéed soybeans, white wine cream sauce and fragrant dill oil

Braised Beef Short Rib

Manchego pomme purée, confit shallots, pancetta crumb, asparagus and red wine jus

DESSERT

Baked Madagascan Vanilla Cheesecake

Amarena cherries and chocolate Chantilly cream

Tiramisu

Layers of delicate sponge, white chocolate cream, Pedro Ximenez and espresso

Lemon and Raspberry Posset

Raspberry coulis, passionfruit, lemon meringue, raspberry crumb

Menu B

Example menu - Choose one dish from each section - £58

STARTERS

Salmon Gravlax

with lemon and dill crème fraîche, soft boiled quails' eggs, beetroot purée and music bread

Pulled Chicken Croquettes

With chicken lollipop, Gran Moravia aioli, baby gem, pesto purée and parmesan tuile

Honey-Glazed Pork Belly

Apple purée, cider poached pear, pork crackling, cured bacon and pancetta crumb

MAIN COURSE

Braised Lamb Shank

Pumpkin, maple and paprika purée, sweet potato fondant, port & red current reduction and chargrilled tender-stem broccoli

Oven-Roasted Stone Bass

Manchego and thyme pomme gratin frites, minted pea velouté, fricassee of peas, grilled asparagus and dill oil

28 Day Dry-Aged Sirloin of Beef

Celeriac purée, pomme purée, confit shallot, honey glazed heritage carrots and red wine jus

DESSERT

Coffee and Caramel Panna Cotta

French vanilla Chantilly cream, honeycomb and chocolate shards

Salted caramel and chocolate delice

Rum crème fraîche and dulce de leche

Raspberry Choux Bun

Raspberry mousse, white chocolate cream, raspberry compote, mini macaroon and meringue kiss



Menu C

Example menu - Choose one dish from each section - £65

STARTERS

Arancini

Slow roasted pork, Iberico black pudding and apple arancini. Served with aerated crackling, sage mayonnaise and crispy pancetta

Wild Mushroom Croquettes

Béchamel croquettes with wild mushroom, truffle, parmesan and tarragon. Served with Truffle aioli, roasted porcini mushroom, smoked salt and black truffle oil

Roasted Beetroot, Poached Pear and Goat's Cheese Salad

Mixed leaves, candied walnuts, whole grain mustard vinaigrette and beetroot crisps

Potted Crab and Sautéed King Prawns

Fresh white crab, chives, shallots and orange pâté with sautéed garlic king prawns and a whipped lemon & dill butter butter and toasted sourdough

MAIN COURSE

Beef Wellington

Beef wellington with chicken liver pâté and mushroom duxelles. Served pink with truffle & parmesan pomme purée, confit honey-glazed heritage carrots and a red wine jus

Oven-baked Fillet of Halibut

Roasted cherry tomatoes, samphire, prosciutto wrapped asparagus, lemon & dill parmentier potatoes, dill crème fraîche and chive infused extra virgin oil

Thyme and Garlic Roasted Rump of Lamb

Sweet pea & mint purée, fried anchovies, thyme & garlic potato fondant and mint jus

French Trim Rack of Pork

Whole grain mustard mashed potato, braised red cabbage, sage & red wine jus, crackling and fresh apple sauce

DESSERT

Sticky Toffee Pudding

Vanilla crème anglaise and honeycomb brittle

Light Chocolate Mousse

Sticky caramel sauce and espresso cream

Baked Amarena Cherry Cheesecake

Cherry coulis, fresh cherries and white chocolate



Menu D

Example menu - Choose one dish from each section - £75

STARTERS

Smoked Pancetta, Parmesan and Wild

Mushroom Risotto

Truffle, porcini salt and fresh peppered rocket

Wild Mushroom Croquettes

Béchamel croquettes with wild mushroom, truffle, parmesan and tarragon. Served with Truffle aioli, roasted porcini mushroom, smoked salt and black truffle oil

Roasted Beetroot, Poached Pear and Goat's Cheese Salad

Mixed leaves, candied walnuts, whole grain mustard vinaigrette and beetroot crisps

Potted Crab and Sautéed King Prawns

Fresh white crab, chives, shallots and orange pâté with sautéed garlic king prawns and a whipped lemon & dill butter butter and toasted sourdough

MAIN COURSE

Fillet of Scottish Beef

Cooked pink. Herb-crusted truffle and parmesan hand cut chips, roasted portobello mushroom and a green peppercorn sauce

Whole Baked Snapper

Stuffed with lemons and aromatic herbs, dill & lemon crushed new potatoes, samphire, roasted garlic & dill butter sauce and crispy seaweed

Pan-Fried Glazed Breast of Duck

Chianti poached pear, braised red cabbage, duck fat parmentier potatoes crispy cavallo nero and Chianti reduction

Herb-Crusted Cannon of Lamb

Duck fat & rosemary roasted new potatoes, minted pea purée, grilled asparagus, red wine & mint jus

DESSERT

Trio of Desserts

Brandy snap basket with citrus and vanilla Chantilly cream and summer berries, Madagascan vanilla and Amarena cherry panna cotta and salted caramel brownie with pistachio ice cream

Selection of Mediterranean Cheeses

Figs, celery batons, red grapes, chorizo chutney, truffle honey and artisan biscuits

Tarte Tatin

Orange Chantilly cream and sweet orange syrup



BBQ & Evening

Example menu - from £48 per person

BBQ FAVOURITES	MAIN EVENT
<p>Smoked, honey glazed rack of ribs</p> <p>Harissa, garlic & lime marinaded chicken breast with fresh coriander and chilli</p> <p>100% Angus beef burgers with a variety of toppings, choice of cheese and flavoured buns</p> <p>An assortment of grilled regional sausages from around the Mediterranean with caramelised onions</p> <p>Grilled Moroccan spiced fillet of skin on salmon</p> <p>12hr slow-cooked beef short rib in a sticky BBQ sauce</p> <p>BBQ whole seabass – Stuffed with aromatic herbs and orange</p>	<p>Hog Roast</p> <p>Whole roasted hog. Served into freshly baked floured rolls, apple sauce, sage & onion stuffing and golden crispy crackling</p> <p>Chicken Wings</p> <p>Crispy, sticky and coated in sauce - Free range, UK reared – Your choice of marinade: Lemon, Thyme & Garlic or Garlic & Parmesan</p> <p>Souvlaki</p> <p>Served with warm Greek-style flat bread</p> <p>Marinated breast of chicken, marinated steak or marinated halloumi</p>

EVENING MENU

Bacon & Sausage Baps

Crispy local bacon and succulent local sausages served in a floured bap with ketchup and HP sauce

6.95 per person

Fish & Chips Cones

Cod in a light lemon infused beer batter with hand cut chips, and tartare sauce

8.95

Gyros Wraps

Pork or Chicken Gyros served with traditional Greek pita, hummus, pickled red onion, baby gem lettuce, tomatoes, tzatziki and lemon juice

9.95

Paella

Chicken, chorizo and seafood paella served traditionally in a large paella dish

Minimum 60 people

14.00

Pizza

Traditional, artisanal pizzas prepared the Neapolitan way

Minimum 60 people

14.00

Buffet

FINGER BUFFET

£20 PER PERSON

A selection of open sandwiches and rolls:

Vintage Cheddar and tomato – Smoked Salmon and cream cheese – Honey roasted ham and mustard mayonnaise – Local egg and cress – Coronation chicken

Homemade sausage rolls

Honey & BBQ chicken wings

Handcrafted quiches

Camembert & Broccoli – Lorraine – Chicken & Bacon – Cheese & Spring Onion

Cold Salads

Basil pesto & sundried tomato – Tuna & Sweetcorn – Home made potato salad – mediterranean couscous – Tomato, mozzarella, red onion and balsamic

Classic Prawn Cocktails

North Atlantic prawns, in a lightly spiced Marie Rose with fresh garden salad and lemon

HOT BUFFET

£25 PER PERSON

Choose 2 options from the following:

Slow cooked Beef Stew with local pancetta, silver skin onions and hand rolled dumplings

Chicken Curry 'Butter Chicken' steamed basmati rice, raita, and flat bread

Chilli Con Carne with home tortilla chips and sour cream and chives

Marinated chicken skewers with roasted red pepper, tzatziki and warm pita

Mediterranean vegetable lasagne with garlic bread

Forest mushroom stroganoff with hand rolled dumplings

Pork & Beef meatball and mozzarella bake with crusty bread

Choose 2 options from the following:

Garlic and herb roasted new potatoes

Seasoned skin on fries

Roasted root vegetables with garlic and herbs

Caesar salad



Drinks Packages

OPTION 1

Arrival Drink

Glass of Ponte Bello Prosecco | Bottled Beer | Unlimited Fruit Juices

Table Wine

Based on half a bottle per person

Corte Vigna Pinot Grigio

Santa Rita 8km Sauvignon Blanc

La Maglia Pinot Grigio Blush

The paddock Shiraz

Santa Rita 8km Merlot

Toast Drink

A glass of Ponte Bello Prosecco

£28.00

OPTION 2

Arrival Drink

Glass of Vinuva Rose Prosecco | Bottled Beer | Unlimited Fruit Juices

Table Wine

Based on half a bottle per person

C A Bianco Gavi

Flagstone 'Word of Mouth' Viognier

Minuty M Cote de Provence

Brazos Malbec

Drifting Cabernet Sauvignon

Toast Drink

Glass of Vinuva Rose Prosecco

£38.00

Upgrade Prosecco to Champagne de Castellane

Brut NV **£48**

ARRIVAL DRINKS RECEPTION

Moments in Thyme Gin Serve

Basil & thyme gin, fresh strawberries, thyme and tonic

7.50

Passion Fruit Mojito

White rum, passion fruit syrup, fresh mint and lime

8.50

Glass of Prosecco

Ponte Bello Prosecco

6

Aperol Spritz

Aperol, prosecco, orange zest and soda

8.50

Moscow Mule

Absolut vodka, lime juice, simple syrup and ginger ale

8.50

Glass of Rose Prosecco

Vinuva Rose Prosecco

6.50

Berry Spritz

Rhubarb & ginger gin, mixed berry syrup, prosecco and soda

8.50

Pimm's No 1

Pimm's NO.1 and lemonade with a selection of fresh fruits, aromatic herbs

7.50

Beer

Bottled beer - **5.75**

Bucket of 10 - **50**

Drinks Packages

EXTRAS

AFTER DINNER COCKTAIL <i>Add £8.00pp</i> Espresso Martini Salted Caramel Mudslide Brandy Alexander	COCKTAIL HOUR <i>Add £24.95pp</i> Available as a one hour reception or in-between your wedding breakfast and evening party. Choose from the following Aperol Spritz, Berry Spritz, Passionfruit, Raspberry, Classic or strawberry mojito, Moscow Mule, Pornstar Martini, Long Island Iced Tea, Negroni, or Tequila Sunrise	OPEN BAR <i>Add £85pp</i> An open bar for your guests to enjoy Fully loaded bar with spirits, shots, bottled and draught beer, wine and Prosecco <i>4 hour open bar post-wedding breakfast</i>
Pimms No 1 Bar <i>Add £18pp</i> A dedicated bar packed with fresh fruit, aromatic herbs and various mixers Available for 2 hours and includes a dedicated bar tender	Alcohol Free Package <i>Add £21.50pp</i> Arrival or Drink <i>Alcohol-Free Fizz – 0.0% Bottled Beer – Mocktails</i> Wedding Breakfast <i>Your choice of up to 3 soft drinks or fresh fruit juices</i> Toast Drink <i>A glass of Alcohol-Free Fizz</i> <i>£21.50</i>	

