

COTTONS  
HOTEL & SPA

*Events*

*Part of*  
DANIEL THWAITES  
ESTABLISHED 1807

# *Whatever the occasion...* you can trust us to deliver

Whatever your reason for a get-together, as the organiser there's a lot at stake when you volunteer to coordinate the day.

We know that making the event a huge success will be the only thing on your mind - and we understand that as your host we have a big part to play in this. From the dedicated event organiser who will work with you planning the details, through to Chef and the food service brigade, you'll be working with a team of willing professionals who take pride in delivering exceptional service.

One of the first decisions will be the location of the event - once you have numbers in mind, we'll talk you through the options that will suit your occasion.

There are private dining rooms and suites for a range of numbers - ideal for events with entertainment and speeches or, for less formal occasions, an area of the restaurant can be reserved exclusively for you.

Please do contact our events team on **01565 650333** or email [events@cottonshotel.co.uk](mailto:events@cottonshotel.co.uk) and we'll happily prepare a personalised quote for you.





# Food and drink

Our pack contains a selection of menus to provide inspiration about the dishes and prices, but we really do prefer to work with you to create a bespoke menu to ensure we meet both your expectations and your budget.

The wine list is extensive and we'll be happy to recommend wines to accompany your menu, or you can take advantage of a drinks selection - at a fixed price per head, which makes it easier to budget.

The price per person for your chosen menu will also include:

- A dedicated host for the evening to oversee your event
- Table mirror, tea lights and menu cards on each table
- Use of the venue
- Preferential accommodation rates for any of your guests who might like to stay over
- Free car parking



# Bedrooms and suites

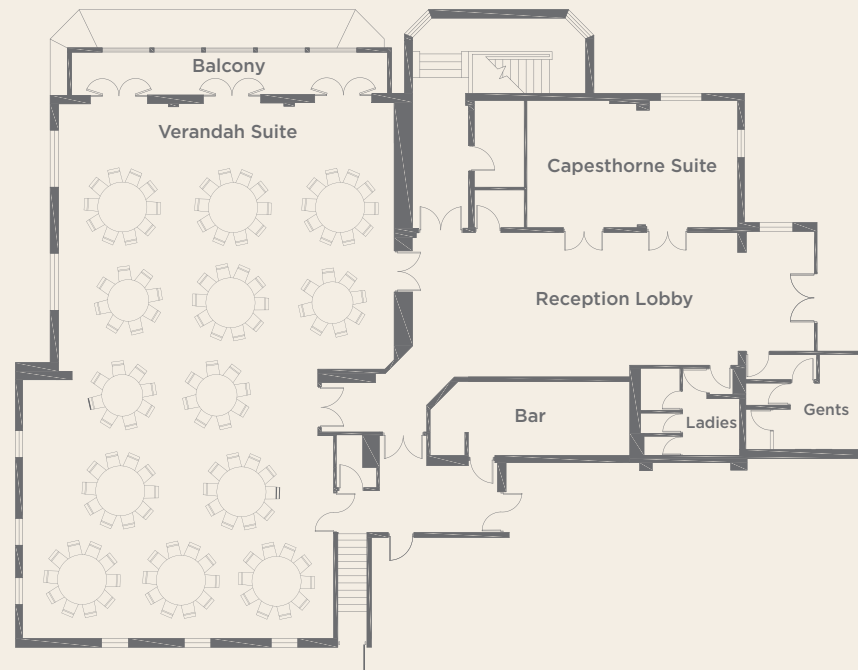
For friends and relatives celebrating a special occasion, what better way to round off the night!

No need to worry about getting home - stay in one of our luxurious rooms or suites. Spend the next morning in the Spa and book a treatment for two, before heading home. Ask about our special rates for your event.

# *The perfect setting*

## Verandah Suite

From the moment your guests arrive, they'll be enthralled by the feature Champagne bar, the sophisticated mood lighting and magnificent glass-fronted private balcony. Up to 200 guests for a reception or 180 guests seated.

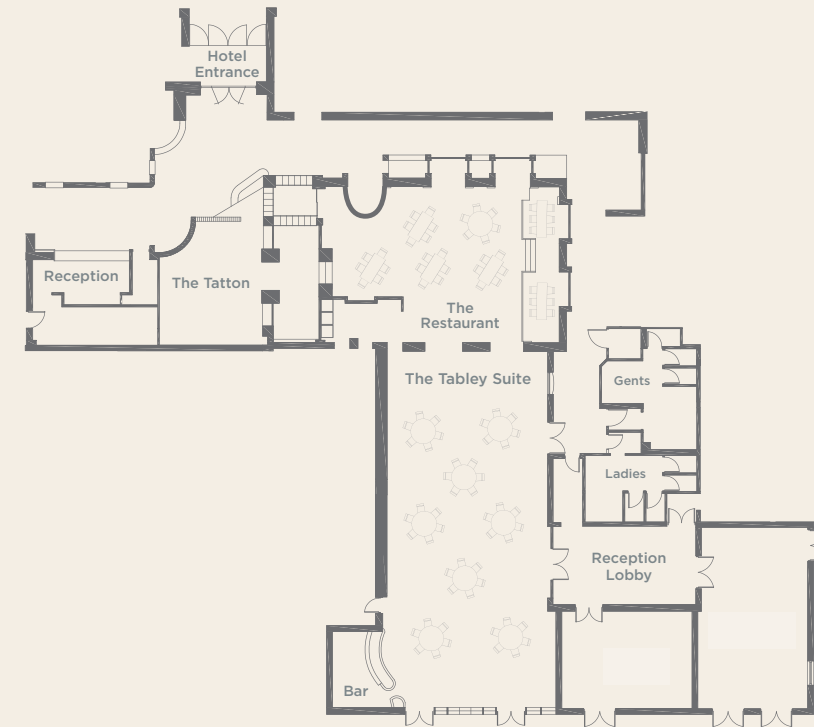


## The Tabley Suite

A perfect venue for a more intimate celebration, the Tabley Suite has been host to some of Cheshire's finest parties. Informal, relaxed and definitely different. Up to 110 guests for a reception or 70 seated.

## Plumley Room

A superb air conditioned private dining room, ideal for parties of up to 30 guests.





# *Dinner Menus*

## Dinner Menu 1

Please select one course from each to create your personal menu

**Our prawn, avocado and smoked salmon cocktail**  
music bread

**Pressed terrine of ham hock,**  
Pea puree, pickled onions and crostini

**Homemade soup**  
(Choose from our selection of favourites)

**Four hour braised blade of beef,**  
Caramelised shallots, red wine and thyme jus

**Chargrilled supreme of chicken,**  
Fondant potato, gravy, café au lait

**Roasted cod,**  
Tomato and pancetta

**All served with courgettes, honey glazed baby carrots,  
chargrilled broccoli and roast potatoes**

**Chocolate and orange box,**  
Chocolate soil, orange syrup

**Sticky toffee pudding,**  
Butterscotch sauce, vanilla ice cream

**Mixed berry cheesecake,**  
Passion fruit pearls

**Coffee with After Eights**

## Dinner Menu 2

Please select one course from each to create your personal menu

**Heritage tomatoes with goats cheese pearls,**  
Basil shoots and aged balsamic

**Roasted oak smoked salmon,**  
Dill pickled cucumber; capers, horseradish cream

**Baked tart of spinach and Parmesan,**  
Rocket and essence of beetroot (v)

**Fillet of Cheshire pork, three hour slow braised belly,**  
Spiced apple puree, cider jus

**Herb roasted rump of British beef,**  
Yorkshire pudding, shallots, beef gravy and horseradish cream

**Three hour slow braised shoulder of Pendle Hill lamb,**  
Mini shepherd's pie, mint jus

**Grilled fillet of salmon,**  
Parsley butter and hollandaise sauce

Please choose one vegetable and one potato dish to accompany your meal from our selection

**Warm Belgian chocolate fondant,**  
Vanilla ice cream

**Glazed vanilla crème brûlée,**  
Shortbread

**Treacle and orange tart,**  
Pistachio cream and raspberries

**Coffee with orange Matchsticks**

# *Dinner Menu 3*

Please select one course from each to create your personal menu

**Salad of roasted and pickled beets,**  
Whipped goats cheese, hazelnuts and pea shoots

**Salmon gravlax,**  
Atlantic prawns and white crab mayonnaise

**Air dried Woodhall's ham and British salami,**  
Pickles, toasted sourdough

**Peppered fillet of British beef,**  
Green peppercorn and brandy sauce, crispy onions, watercress

**Our fish grill,**  
Seabass, salmon and crispy queenie scallops, white wine chive cream sauce

**Garlic and rosemary infused rump of Pendle Hill lamb,**  
Mint jelly, red wine sauce

Please choose one vegetable and one potato dish to accompany your meal from our selection

Raspberry and hazelnut pavlova

Dark chocolate and orange tart,  
Pistachio crumb, and vanilla ice cream

Old English lemon posset,  
Strawberries, granola crunch

Coffee with chocolate truffles





## *Vegetarian Selection*

### **Baked spinach and ricotta cannelloni,**

Garlic dough balls, rocket salad

### **Cauliflower, leek and blue cheese risotto**

With spinach muffin

### **Penne arrabbiata,**

Cherry vine tomatoes, garlic, chilli, baby spinach  
And parmesan

### **Tarte tatin of goats cheese,**

Glazed shallots, baby spinach, beetroot chutney

### **Potato gnocchi fricassee of wild mushrooms,**

herb and garlic flatbread

### **Filo parcel of spinach,**

Mascarpone, roasted vegetables, spicy tomato sauce

### **Vegetable korma curry,**

Basmati rice, toasted naan, coriander and mint yoghurt

### **Five bean tagine,**

Slow cooked with spices, almonds, dried fruits  
and pearl cous cous

### **Chilli sin carne,**

Spicy vegetable chilli, rice, salsa, and chargrilled tortilla

**Extra vegetables available at additional cost**

## *Vegetable Selection*

### **Panache mix**

Fine beans, sugar snaps and baby carrots

### **Mixed greens**

Peas, mange tout, savoy cabbage and broccoli (family served to your table)

### **Honey roasted Chantenay carrots and roasted broccoli**

### **Clapshot**

Mashed carrot & swede

### **Honey roasted root vegetables**

Carrot, swede and parsnip

### **Carrots and garden peas (family served to your table)**

### **Potato selection**

### **Parsley and chive buttered new potatoes**

### **Gratin dauphinoise**

Baked with garlic, cream and cheese

### **Creamy mash**

### **Duck fat roasted potatoes**

### **Rosemary and garlic roasted tiny tots**

### **Sea salted thick cut chips (family served to your table)**



COTTONS  
HOTEL & SPA

*Hot and cold  
carved buffet*

# Mains

**Herb roasted sirloin of British beef,**  
Yorkshire pudding, and creamed horseradish

**Salt roasted loin of Cheshire pork,**  
Sage and onion, fresh apple sauce, crackling

**Honey and mustard baked ham,**  
Fruit chutney

**Herb roasted breast of Cheshire turkey,**  
Spiced cranberry sauce

All served with roast gravy and herb roasted new potatoes

Served with our cold buffet selection

**Cold poached Scottish salmon,**  
Chive and lemon crème fraîche

**Atlantic prawns**  
Cucumber marie rose

**British charcuterie,**  
Pickles, bread selection

Selection of three fresh home-made seasonal salads

**Artisan olives,**  
Roasted and marinated vegetables

**Chopped house salad,**  
Rocket, cherry tomatoes, bell peppers, red onions and cucumber

Dressings and accompaniments

# Dessert Table

**Choux pastry profiteroles,**  
Toasted almonds, chocolate sauce

**Fresh fruit salad and berries,**  
Vanilla cream

**Raspberry and hazelnut meringue**

**Farmhouse cheeseboard,**  
Cheddar, brie and blue, celery, grapes and crackers and biscuits

**Coffee with chocolate truffles**



*Dining options*

# *Dining after dark*

Finger food – minimum numbers of 20

## Finger food

Platter of freshly made sandwiches and wraps

Stone baked cheesy garlic bread (v)

Warm spinach, tomato and pepperoni pizza

Tomato, chilli, and ricotta pizza (v)

Cajun chicken wings, BBQ sauce

Air dried Woodall's ham and salami

Pickles, olives, roasted vegetables

Spicy potato wedges (v)

Guacamole and lime

All served with chopped house salad

## Extras

Fritto misto of salt and pepper squid,

Creel prawns and queenie scallops

chilli, spring onions and spices

Classic Caesar salad

Garlic croûtons, white anchovies, parmesan cheese

Asian duck spring rolls

hoi sin sauce

Vegetable spring rolls (v)

Cheshire cheese and red onion marmalade tart (v)

or bacon, mature cheddar, and spring onion tart,

Honey and mustard roast mini sausages

Creamy mash

Sweet and sour crispy vegetable tempura (v)

4ft home-made sausage roll

Cider apple chutney

# Street Food Inspired

Choose one main and a side or choose 2 mains and 2 sides per person (mains served as half portions)

Easy going relaxed style of food served on platters  
per table or buffet style

**Beefburger**

Jack cheese, brioche bun, pickle, BBQ sauce

**Gourmet hot dog**

Fried onions, French's mustard, ketchup

**Pulled pork**

Apple mash, BBQ sauce on a brioche bap, mayo, pickle

**Hot roast rump of beef baguette**

Rocket, creamed horseradish, onion confit

**Salt roasted loin of pork baguette**

Apple sauce, sage and onion, crackling

**Homemade freshly baked sausage roll**

Cider apple chutney

**Buffalo mozzarella**

Sun dried tomato and basil flatbread (v)

or with pepperoni

**Warm goats cheese**

Roasted red pepper and pesto focaccia, rocket and balsamic (v)

All served with homemade house slaw, relish, sauces  
and accompaniments and your choice of one side  
order from the following:

**Sweet potato fries**

**Chopped house salad**

Rocket, cherry tomato, bell peppers, cucumber, red onions

**Spicy potato wedges**

Herbed crème fraîche

**Caesar salad**

Baby gems, garlic croutons, white anchovies, parmesan cheese

**Sea salted thick cut chips**

**Salad of rocket,**

balsamic dressing, parmesan shavings

**Rosemary and garlic roasted tiny tot potatoes**



# Big Sharing Pans

Please choose two dishes from the following.

## **BBQ chicken**

Roasted tiny tots, corn on the cob

## **Tagine of spiced lamb**

Almonds, dried fruits, cous cous pearls

## **Texan beef chilli**

Savoury rice, tortilla, guacamole, sour cream

## **Cauliflower mac 'n' cheese**

Garlic bread, leaf salad (v)

## **Beef steak and Thwaites ale pie**

Puff pastry lid, thick cut chips, garden or mushy peas

## **Classic chicken stroganoff**

Savoury rice, garlic bread

## **Chilli sin carne**

Spicy vegetable chilli, rice, tortilla, guacamole, sour cream (v)

# Desserts

Select two for your buffet.

## **Baked vanilla cheesecake**

Seasonal berries

## **Chocolate profiteroles**

Toasted hazelnuts

## **Passion fruit and vanilla or chocolate and praline shot glasses**

## **Lemon tart**

Mascarpone cream

## **Raspberry and hazelnut meringues**

## **Fresh fruit salad and berries**

Vanilla ice cream

COTTONS  
HOTEL & SPA

*Afternoon Tea,  
Lunch and*  
VIlittleP



# Lunch

Please select one course from each to create your personal menu

**Galia melon,**  
new season berry compote, citrus sorbet (v)

**Chicken liver parfait**  
spiced fruit chutney, herb toasts

**Homemade soup** (choose from our selection of favourites)

**Roasted cod,**  
tomato and pancetta

**Belly of pork and chorizo,**  
ballentine, sage jus

**Supreme of chicken,**  
tarragon and grain mustard cream sauce

All served with fresh seasonal vegetables and roasted potatoes

**Classic sticky toffee pudding**

**Eton mess,**  
meringue and berries with home-baked shortbread

**Glazed lemon tart,**  
citrus mascarpone cream

**Coffee with orange Matchsticks**

# Afternoon Tea

Selection of freshly prepared finger sandwiches

Scones with strawberry jam and clotted cream

Carrot cake

Dainty cakes

## VI little P

Choices for younger guests. Please select one dish from each course.

Soup as per grown ups menu or Heinz tomato soup with croûtons

Melon, fresh fruit sorbet

**Grilled fresh salmon,** peas, new potatoes

**Sausage hot dog,** tomato ketchup, mixed leaf salad, chips

**Italian pasta,** peas, sweetcorn, fresh tomato sauce (v)

**Beefburger in a bun,** fries and salad

**Fresh fruit yoghurt** with berries

**Cookie crumbs,** ice cream, raspberry sauce

**Fresh fruit salad,** cream, yoghurt or ice cream

Allergen Information... we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

*Food for thought*

# *Nibbles and Appetisers*

Choose from these tempting selection of nibbles or appetisers to enjoy with your reception drinks.

## Nibbles

All priced per head, please select one from the following:

Joe and Sephs savoury Cheddar cheese gourmet popcorn,  
artisan olives

Snaffling pig pork scratchings,  
burnt apple sauce and spiced almonds

Root vegetable crisps and spicy Asian rice crackers

## Appetisers

Smoked salmon cream cheese and chive tarts

Honey chicken Teriyaki skewers

Crispy mango chilli prawns

Honey mustard chipolatas

Chilled gazpacho “shot glass” (v)

Crispy belly pork, hickory smoked bbq sauce

“Mini cones” of chicken liver pate and cream cheese  
Garden herbs

Spinach gnocchi red pepper salsa (v)

Goat’s cheese and cherry tomato crostini,  
Basil pesto (v)

Yakitori pork, sesame, spring onions and hoi sin

Hoi sin sauce vegetable spring rolls (v)

Crispy “queenie” scallops,  
Lemon and herb mayonnaise



## *Soups and Intermediate Courses*

### **Homemade soup selection**

All our soups are gluten free and vegetarian

Please feel free to ask if you have a personal favourite that is not on the list!

Country vegetable, spinach muffin

Roasted vine tomato and basil, cheddar straws

Leek, watercress and potato, cheese twist

Woodland mushroom with white port, garlic dough ball

Cream of cauliflower, savoury cheddar cheese muffin

Classic minestrone, garlic bread and parmesan cheese

Carrot and coriander soup, crème fraîche and chive crostini

Roasted parsnip, onion bhaji and curry oil

### **Intermediate courses**

Selection of sorbets served in a shot glass

Lemon, mango, passion fruit, pink Champagne and raspberry

Or please ask for your own particular flavour

## *After Dinner Extras*

Choose from these tempting selection of after dinner treats

Chocolate truffles

Assorted fruit macaroons

Sea salted chocolate caramels

Jelly beans

Vanilla fudge

Freshly baked chocolate chip cookies

**My favourite things** - platter of any three

# COTTONS

HOTEL & SPA

*Cocktails, punch  
and beer*



## Cocktails

	Glass	Jug
Dressed Summer Pimm's or Winter Pimm's	£11.50	£38.50
Bellini Prosecco sparkling wine and peach puree	£6.20	£21.50
Buck's Fizz orange juice and Champagne	£7.00	
Kir Royale crème de cassis and Champagne	£13.50	
Coco Knut Malibu fresh orange juice, cranberry juice and Grenadine	£9.00	£30.00
Aperol Spritz Aperol, Prosecco and a splash of soda	£9.50	
Vodka Martini, a classic that needs no explanation	£10.00	
Cosmopolitan vodka, triple sec, cranberry juice and a splash of lime	£9.50	
Mojito Bacardi lime, mint topped with soda	£9.50	£32.50

## Fruit punch / non alcoholic

	Jug	Kilner Jar
Fresh fruit orange	£8.50	£18.50
Cranberry and pineapple		
Soda water and dressed fruit		

## Buckets of beer

Choice of Budweiser, Peroni or Sol - 10 bottles served on ice	£40.00
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# *Price List*

## Dinner Menus

	2023	2024
Menu 1	£37	£40
Menu 2	£41.50	£44
Menu 3	£47	£50
Additional vegetables	£3.50	£4.00

## Lunch, Afternoon Tea, *VlittleP*

	2023	2024
Lunch menu (2 courses)	£25.50	£28.50
Lunch menu (3 courses)	£31	£34
Afternoon tea	from £30	from £30
<i>VlittleP</i>	£21	£23

## Dining Options

	2023	2024
Big Sharing Pans		
2 mains	£20	£24
2 mains and 2 desserts	£24	£28

	2023	2024
Dining After Dark		
5 Items	£21	£24
7 Items	£23	£27
5 Items and desserts	£23	£27
7 Items and desserts	£25	£30
Extras	£4.75	£5.95

	2023	2024
Street Food		
1 main and 1 side	£18	£22
2 mains and 2 sides	£28	£34

## Carved Buffet

	2023	2024
	£49	£53

## Food for Thought

	2023	2024
After dinner extras - Prices listed in the brochure		
Nibbles	£3.50	£4.50
Appetisers (select 3)	£11	£13
Appetisers (select 6)	£15.70	£17.70
Soup - starter	£8.50	£9.50
Soup - Amuse Bouche	£4.75	£5.75
Intermediate courses	£4.70	£7

## Cocktail Capers

	2023	2024
Cocktails - Prices listed in the brochure		
Fruit punch and non-alcoholic	£5.75	£6
Buckets of beer (10 bottles)	£48	£50

We know that everyone's needs are different – please contact us if you would like us to tailor make an event package to suit your budget.  
Prices include VAT at current rate. Subject to availability.

*Part of*  
**DANIEL THWAITES**  
ESTABLISHED 1807

**Cottons Hotel & Spa**

Manchester Road, Knutsford, Cheshire WA16 0SU

01565 650333 | [events@cottonshotel.co.uk](mailto:events@cottonshotel.co.uk) | [cottonshotel.co.uk](http://cottonshotel.co.uk)