

Events

AT COTTONS HOTEL & SPA

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 co-ordinate 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](tel:01565650333) and we'll happily prepare a personalised quote for you.

Steve Ogden

Steve Ogden
General Manager



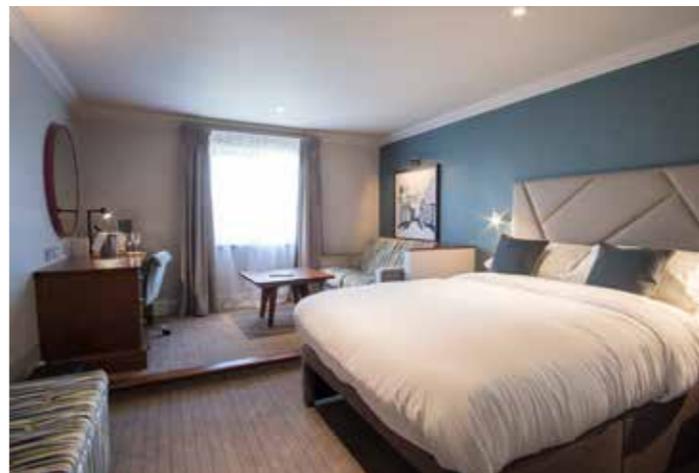
Food AND DRINK

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 per person price 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



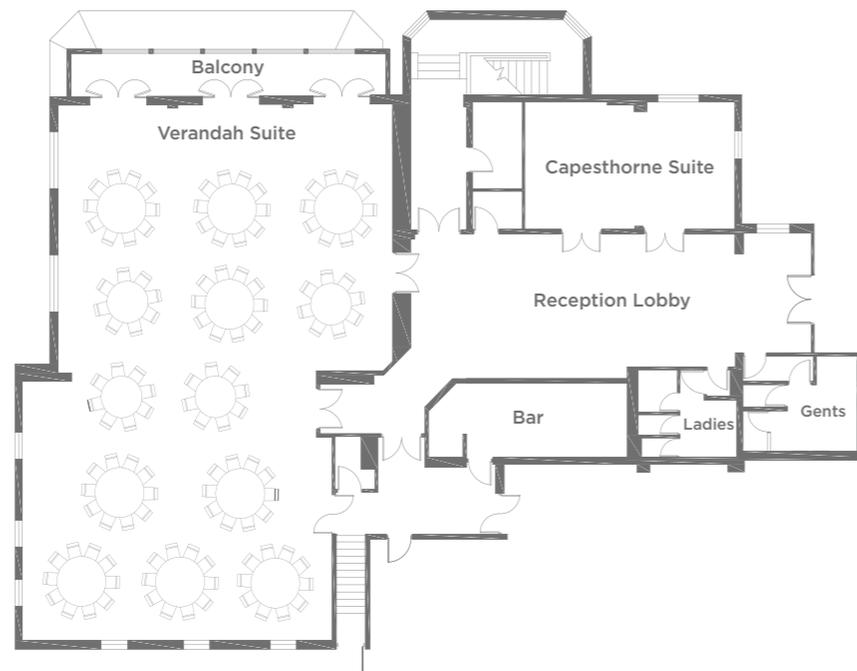
Bedrooms AND SUITES

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.



Cottons Hotel & Spa

Manchester Rd, Knutsford, Cheshire, WA16 0SU

T: 01565 650333 **E:** events@cottonshotel.co.uk

cottonshotel.co.uk



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

Char Grilled Supreme of Chicken,
fondant potato, gravy, café au lait

Roasted Cod,
tomato and pancetta

All served with courgettes, honey glazed baby carrots,
char grilled 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, 3 hour slow braised belly,
spiced apple puree, cider jus

Herb Roasted Rump of British Beef,
Yorkshire pudding, shallots, beef gravy and horseradish cream

3 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 1 vegetable and 1 potato dish to accompany your meal from our selection

Warm Belgian Chocolate Fondant,
vanilla ice cream

Glazed Vanilla Crème Brûlée,
shortbread

Quenelles of Apple,
strawberry and passion fruit mousse, citrus sorbet

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 1 vegetable and 1 potato dish to accompany your meal
from our selection

Raspberry and Hazelnut Pavlova

White, Dark and Milk Belgian Chocolate Mousse,
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 char grilled tortilla

Extra Vegetables available at additional cost

Vegetable Selection

Panache Mix
fine beans, sugar snaps and baby carrots

Cauliflower Cheese

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)

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.

CTNS 07/18

*Hot and Cold
Carved Buffet*

Buffet Selection

CTNS 07/18

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
and fresh homemade slaw

Extras

Fritto Misto of Salt and Pepper Squid,
Creel Prawns and Queenie Scallops
chilli, spring onions and spices

Classic Caesar Salad
garlic croutons, 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 fraiche

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)

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.

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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

Lunch, Afternoon
Tea and
V.I little P's

Lunch

Please select one course from each to create your personal menu

Galia Melon,
new season berry compote, citrus sorbet (v)

Pate of Farmhouse Chicken and Pork,
spiced fruit chutney, herb toasts

Homemade Soup (choose from our selection of favourites)

Roasted Cod,
tomato and pancetta

Slow Cooked Porchetta,
herbed and rolled loin and belly of Cheshire pork,
apple sauce and roast gravy

Supreme of Chicken,
tarragon and grain mustard cream sauce

All served with fresh seasonal vegetables and roasted potatoes

Paris Brest,
chocolate sauce

Eton Mess,
meringue and berries with home-baked shortbread

Crostata-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

Red Onion and Cheshire Cheese Tart
Artisan Macaroons
Passion Fruit and Vanilla Shot Glass
Belgian Chocolate Orange Mousse

Taylor's of Harrogate Tea

V.I little Ps

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

Soup as per grown ups menu or Heinz Tomato Soup with croutons
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

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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 1 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

Baked Parmesan Cheese Straws
with cream cheese and herb pate

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 fraiche 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

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After Dinner Extras

Choose from these tempting selection
of after dinner treats

After Dinner Extra

Chocolate Truffles

Assorted Fruit Macaroons

Sea Salted Chocolate Caramels

Jelly Beans

Joe and Seph's Artisan Popcorn, choose ONE from Strawberries and Cream, Caramel and Espresso, Toffee Apple and Cinnamon or Belgian Chocolate Caramel

Vanilla Fudge

Mini Chocolate, Lemon and Raspberry Fairy Cakes

Freshly Baked Chocolate Chip Cookies

My Favourite Things - platter of any three

Cocktail Capers

Cocktails

Dressed Summer Pimm's or Winter Pimm's
Bellini Prosecco sparkling wine and peach puree
Buck's Fizz orange juice and Champagne
Kir Royale crème de cassis and Champagne
Aperol Spritz Aperol, Prosecco and a splash of soda
Vodka Martini a classic that needs no explanation
Cosmopolitan vodka, triple sec, cranberry juice
and a splash of lime
White Wine Punch white wine, crème de cassis,
soda water and dressed fruit

Fruit Punch - Non Alcoholic

Fresh Fruit Orange
Cranberry and Pineapple
Soda Water and Dressed Fruit

Buckets of Beer

Choice of Budweiser, Peroni or Sol - 10 bottles served on ice

Price List

Dinner Menus

	2018	2019
Menu 1	£31.00	£32.00
Menu 2	£35.00	£36.00
Menu 3	£41.00	£42.00
Additional Vegetables	£2.00	£2.00

Lunch/Afternoon Tea/VIP

	2018	2019
Lunch Menu (2 Courses)	£20.50	£21.00
Lunch Menu (3 Courses)	£25.50	£26.50
Afternoon Tea	£23.95	£24.95
Little VIP	£17.50	£17.50

Dining Options

	2018	2019
Big Sharing Pans		
2 Mains	£15.95	£15.95
2 Mains & 2 Desserts	£19.95	£19.95

	2018	2019
Dining After Dark		
5 Items	£17.00	£17.00
7 Items	£19.00	£19.00
5 Items & Desserts	£19.00	£19.00
7 Items & Desserts	£21.00	£21.00
Extras	£2.50	£2.50

	2018	2019
Street Food		
1 Main & 1 Side	£15.50	£15.50
2 Mains & 2 Sides	£23.00	£24.00

Carved Buffet

	2018	2019
	£40.00	£40.00

Food for Thought

	2018	2019
After Dinner Extras	Prices Listed in the brochure	
Nibbles	£2.50	£2.75
Appetisers (Select 3)	£7.50	£8.00
Appetisers (Select 6)	£12.50	£13.00
Soup - Starter	£6.00	£6.50
Soup - Amuse Bouche	£3.00	£3.50
Intermediate Courses	£3.00	£3.50

Cocktail Capers

	2018	2019
Cocktails	Prices listed in the brochure	
Fruit Punch & Non-Alcoholic	£3.50	£4.50
Buckets of Beer (10 Bottles)	£40.00	£42.00

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.