ODDFELLOWS
CHESTER

EVENTS MENU

STARTERS

Seasonal Soup
Savoury granola, mini loaf

Ham Hock Terrine
Maille whole grain mustard mayo, toasted sourdough, baby veg salad

Homemade Wild Mushroom Parfait (V)
Thick cut brioche toast, red onion chutney

Cucumber & Prawn Salad
Toasted sesame, soy, fermented chilli, Greek yogurt, crispy shallots

Heritage Tomato & Roasted Red Pepper Arancini (V)
Saffron emulsion, chive oil, micro basil

Chicken Liver Pâté
Brioche, caramelized red onion chutney

Stilton, Walnut, & Apple Salad (V)

Chicken Satay Skewers (2)
Asian side salad, peanut dipping sauce

Smoked Salmon
Pickled cucumber, grapes, dill cream cheese, salmon caviar, fresh radish

V - Vegetarian | Ve - Vegan

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MAINS

Stone Bass Fillet
Parmentier potatoes, garden pea & mint purée, crispy batter scrap, tartare sauce, dill.

Apple Cider Braised Pork Belly
Potato terrine, charred spring onions, celeriac purée, pickled mustard seeds, apple sauce.

Braised Featherblade of Beef
Celeriac purée, heritage carrots, red wine sauce, fondant [potato], chive oil.
French Trimmed Chicken Supreme
Herb mash potato, seasonal greens, Café au Lait sauce.

Confit Duck Leg
Duck fat new potatoes, braised baby onions, garlic & rosemary breadcrumbs, red currant & red wine sauce.

Dukkah Spiced Hispi Cabbage (Ve)
Aubergine purée, sweet pickled shallots, Kewpie mayo, chive oil, crispy shallots.

Miso Sake Glazed Salmon
Creamy miso infused cauliflower purée, black garlic emulsion, fresh radish salad, yuzu dressing.

Wild Mushroom Risotto (V)
Brioche croutons, parmesan, truffle, purple mustard cress.

8oz Welsh Sirloin of Beef
Yukon Gold pomme purée, seasonal buttered veg, Yorkshire pudding, red wine sauce.

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DESSERT

Chocolate Pot (V)
Luxurious chocolate Cremieux, Chantilly cream, honeycomb

Lemon Posset (V)
Silky cream with a bright hit of fresh lemon

Sticky Toffee Pudding (V)
Date sponge with rich toffee sauce and creamy vanilla ice cream

V - Vegetarian | Ve - Vegan

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CANAPÉ MENU

CHOICE OF 3 FOR £15.00PP
CHOICE OF 5 FOR £20.00PP

Pricing is for canapé service only. Room hire is charged separately.
Pricing includes roaming canapé service by our Odd-servers, canapé boards, and white cocktail napkins. Guests must all select the same canapé selection—if 3 types are chosen, every guest receives exactly those same 3; if 5 are chosen, everyone receives those same 5.Prices apply to pre-dining service only. Additional charges may apply for canapé-only events.

- Pork belly bites with apple and crispy crackling
- Mini Yorkshire pudding, beef roast with jus
- Caramelised red onion and goats cheese tartlet *(V)*
- Roast potato bites with parmesan and chives
- Mushroom arancini *(V)*
- Tempura king prawn with sweet chilli jam
- Crispy popcorn chicken with gochujang sauce
- Salt and pepper squid with lemon aioli *(GF)*
- Halloumi chips with spicy mayo *(V)*
- Baby chipolatas with honey and mustard
- Smoked salmon and cream cheese Bellini
- Vegetable samosa with mango chutney *(Ve)*
- Chicken skewer satay sauce, chilli & spring onion *(GF)*
- Crispy duck gyoza with plum sauce
- Tomato, mozzarella and basil bruschetta *(V)*
- Ras el hanout lamb kofta with tzatziki *(GF)*

V - Vegetarian | Ve - Vegan | GF - Gluten Free

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BUFFET MENU

Buffet menu - £27.50pp

Pricing applies to buffet service only. Room hire is charged separately.
Guests may help themselves to food, and no formal seating is provided.
One buffet station is included at £27.50 per person comprising of 4 dishes (one salads, one main and two sides).

SALADS (CHOOSE 1)

Classic Chicken Caesar Salad *(GF option)* – with shaved parmesan and crunchy croutons
Lebanese Fattoush *(Ve, (GF option)* – crisp salad with herbs, lemon, and toasted pitta
Zesty Couscous & Apricot Salad *(Ve)* – light, citrusy, and full of flavour
Greek Village Salad *(V)* – with creamy feta and baked pitta shards
Southwestern Potato Salad *(GF)* – with sweetcorn, crispy bacon, and a smoky kick
Thai Chopped Salad *(Ve, GF)* – tossed in a fragrant sesame and garlic dressing

MAINS (CHOOSE 1)

Thai Yellow Chicken Curry *(V option)* – with sweet peppers, fresh coriander, and crunchy prawn crackers
Charred Ras El Hanout Chicken Skewers *(GF option)* – served with warm pitta and cooling tzatziki
Slow-Cooked Lamb Kleftiko *(GF)* – tender shoulder with garlic, potatoes, and roasted peppers
Shropshire Beef Chilli *(GF)* – rich and hearty, topped with sour cream
Steak Pie – Mushroom and Guinness pie with pastry top

SIDES (CHOOSE 2)

Lime & Coriander Rice (Ve, GF) – fresh and fragrant
Greek Roast Potatoes (V) – with lemon and oregano
Roasted Root Veg – with rosemary and thyme
Dirty Mash (GF) – with bacon, spring onion, and melted cheddar

V - Vegetarian | Ve - Vegan | GF - Gluten Free

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BBQ MENU

BBQ Menu - £35pp

Pricing is for BBQ service only. Room hire is charged separately.
Our Oddfellows set BBQ menu has been specially crafted by our chefs, to create a relaxed and summery atmosphere for your event. BBQ menus are cooked and served live from our barbecues, weather permitting, during the summer only.

Ground Steak Burgers with Brioche Bun *(GF option)*
Enjoy a classic summer feast featuring juicy ground steak burgers served in soft brioche buns, topped with crisp burger salad and tangy gherkins.

Butcher's Hot Dogs with Grilled Onions
Savour our butcher's finest hot dogs, nestled in fluffy brioche buns and topped with sweet, caramelised grilled onions.

Spicy Marinated Chicken Thighs *(GF)*
For a flavourful kick, try the spicy marinated chicken thighs, perfectly charred on the grill.

Sea Salt & Vinegar Chunky Chips *(Ve, GF)*
On the side, indulge in thick-cut sea salt and vinegar chunky chips — crispy on the outside, fluffy on the inside.

Grilled Corn on the Cob *(Ve, GF)*
Sweet, smoky grilled corn on the cob adds a seasonal touch.

Creamy Cajun Coleslaw *(V, GF)*
Our creamy Cajun coleslaw brings a zesty, cooling balance.

Chicken Caesar Salad *(GF option)*
Fresh Caesar salad with crunchy croutons and shaved parmesan completes the plate.

Classic BBQ Condiments
Accompanied by a variety of classic BBQ sauces and toppings, allowing every guest to personalise their meal with flavours that suit their taste perfectly.

V - Vegetarian | Ve - Vegan | GF - Gluten Free