



Heathcote & Co

Events

Venues - Events - Weddings - Bars

Welcome

Heathcote & Co Events are delighted to work in partnership with Escapade Cocktail Events to create a complete and unique food and beverage experience.

We can help you create your perfect event by pairing the renowned Heathcote & Co catering specialists with the masters of mixology, Escapade. Our thirst is for delivering impeccable service and adding theatre to your picture-perfect event.

No matter what your event, whether a birthday party, a wedding celebration or a corporate gathering, you can trust our team to guide and support you in providing the most memorable of occasions.

About Us

Our story is one of unwavering dedication, where every drop poured and every dish served is a testament to our commitment to crafting unforgettable moments.

Lead by the culinary expertise of Paul Heathcote and his team, combined with the flair and passion created by Escapade, we are artisans of celebration, harmonizing the essence of each venue with the spirit of every toast. Our unique ability to adapt, enhance and magnify the experience has cemented our reputation as the ultimate choice

Whether you are looking for catering, beverage or the full show stopping package Heathcote & Co Events are here for you.

Reception Drinks & Canapes

First impressions count...

Your guests will be delighted with the beautifully presented canapes to accompany your arrival drinks. Whether it is a wedding reception, private dinner party or corporate function, we have hand crafted, deliciously, delicate canapes served with drinks of your choice from Champagne to cocktails.

Or go bespoke.....let us create a signature reception drink for your event.

Smoked salmon tartar with sesame cones, caviar

Truffle cheese tart, wild mushrooms

Rare roast beef with Yorkshire pudding, shallot, horseradish

Home smoked duck, pickled watermelon, orange, vanilla jam

Salt and pepper king prawn, mango, coconut

Miso glazed pork belly, crackling, black garlic

Heritage carrot and onion bhajis, pomegranate, lime yoghurt

Black pudding sausage rolls, homemade brown sauce

Tomato and Manchego arancini, smoked garlic aioli

Miso crab bon bons, chilli lime, coriander



Seasonal Menus



Curators of spectacular food, drinks and a great time.

Our brigade of first-class chefs are renowned for delivering outstanding, unique menus, tailor made for your special day.



Our seasonal menus, using locally sourced produce are sure to be a talking point for your guests.

Sipping with the seasons.

Find perfect harmony between food, wine and the season, Escapade will match wines to your chosen menu.



Seasonal Menus - Spring

Starters

BBQ mackerel, chorizo potato salad, wild garlic aioli

Charred raw and pickled carrots, chickpeas, coriander carrot top pesto (v)

Pan fried duck egg, charred asparagus, baby watercress (v)

Roast cauliflower velouté, truffle cheese on toast (v)

Mains

Roast rump of spring lamb, wild garlic dauphinoise, buttered greens, rosemary jus

Seared fillet of wild bass, purple sprouting broccoli, brown shrimp butter, lovage oil (v)

Roast sirloin of beef, cauliflower cheese purée, dripping fondant, honey roast carrot,
bone marrow jus

Breast of free-range chicken, peas and pancetta, black garlic mash, champagne butter sauce

Celeriac steak, truffle butter, fat chips, Roscoff onion (v)

Dessert

Baked custard tart, wild gooseberry jam, elderflower cream (v)

Soft chocolate pudding, hazelnut anglaise, sheep milk ice cream (v)

Rhubarb cream brulé, gingerbread (v)

Artisan local cheese, biscuits, breads and chutney

Seasonal Menus - Summer

Starters

Crab thermidor tart, langoustine foam, salt baked artichoke (v)

Pulled ham hock terrine, black pudding bonbon, plum jam, mustard scone

Heritage beets, whipped goats cheese, watercress, hazelnuts (v)

Pea velouté, seared scallops, smoked bacon crumb

Mains

Cutlet of snout wood pork, bubble and squeak, crispy crackling, apple gel, cider jus

Roast sirloin of beef, dripping chips, béarnaise, truffled fine beans

Wild salmon, jersey royals, charred courgette, crispy flowers, parsley butter (v)

Ravioli of summer squash, baby spinach, toasted seed pesto, sage and onion purée (v)(ve)

Dessert

Soft chocolate pudding, cherry jam, pistachio ice cream (v)

Flavours of Manchester tart raspberry soufflé, coconut parfait, banana ice cream,
custard crumb (v)

Basil panna cotta English strawberries, honeycomb (v)

Artisan local cheese, biscuits, breads and chutney (v)

Seasonal Menus - Autumn

Starters

Sweet corn velouté, charred corn, corn bread (v)
Ravioli of wild mushrooms, truffle cream, chive oil (v)
Pressed terrine of game, damson gel, pickled turnip
Lemon sole, champagne, mussels and cockles (v)

Mains

Roast loin of heather fed lamb, hot pot potatoes, heritage carrots, red wine jus
Fillet of Bowland beef, king oyster mushrooms, pom anna, truffle jus
Pumpkin and chestnut pie, hispi cabbage, roast onion mash, sage butter sauce (v)
Roast fillet of brill, burnt cauliflower purée, artichoke crisps, red wine jus (v)

Dessert

Yorkshire parkin, stem ginger ice cream (v)
Orchard apple posset, black berry jam, oat crumble (v)
Fig and almond tart, honey custard (v)
Artisan local cheese, biscuits, breads and chutney

Seasonal Menus - Winter

Starter

Mussels and potato chowder, leek oil, sourdough toast (v)

Pheasant brioche pie, celeriac mash, pear gel

Seared king scallop, Heathcotes black pudding, pickled apple, champagne foam

King oyster mushrooms, barley and thyme risotto, black garlic aioli, cabbage crisp (v)(ve)

Mains

Breast of local duck, duck fagot, duck fat fondant, honey roast parsnips, bay leaf sauce

Roast fillet of beef, beef shin pie, horseradish mash, sticky red cabbage, ale jus

Wood roasted cauliflower, truffle cauliflower purée, Cheshire cheese emulsion, chive oil (v)

Roast fillet of salmon, confit fennel, Hasselback potatoes, basil butter sauce (v)

Dessert

Fine apple tart, calvados cream, almond praline (v)

Sticky date pudding, salted caramel, butter milk ice cream (v)

Clementine custard, yuzu jelly, cobnut shortbread (v)

Artisan local cheese, biscuits, breads and chutney

All Inclusive Drinks

Indulge your guests with the ultimate all-inclusive package

A selection of cocktails and fully stocked bar.....
our inclusive package means just that!

From start to finish your guests will be hosted by our excellent staff, from welcome drinks to cocktails late into the evening, everything is included.

We offer a wide range of spirits with our packages, as well as a popular selection of beers, wines and soft drinks.



Drinks Packages

Welcome your guests with a glass of fizz, allow the Escapade team to guide you on wines to compliment your menu and continue the party with a bar offering to please all.

Reception and dinner packages

A glass of Prosecco or Beer on arrival

Half a bottle of house wine per guest during dinner

A glass of Prosecco for the toast

Upgrades available;

Premium wine

Champagne

Reception drinks

(if you would like to increase your guests offering during reception)

Cocktail Reception

Evening Guest Package

This package includes an unlimited bar for your evening for a maximum of 6 consecutive hours (only available as an Evening Package)



Show Stopping Party Starters

Cocktails can be the best and most delicious part of an entire celebration. A cocktail hour can set the tone for the rest of your occasion, creating a relaxed party vibe, giving you the opportunity to get creative with an exclusive cocktail menu!

Party bowl food and late night snacks can be equally as creative. Flavourful and attention-grabbing delights to help keep the party going!



Show Stopping Cocktails

Sample Cocktail Menu

Heathcote Royale

An elegant blend of rum, fresh mint, and lime

The Escapade Flair

Celebrate with bubbles, sweet summer berries topped with fizz

The Perfect Pair

A twist on a classic, gin, elderflower, fresh lemon, and soda

Under the Redwood

A cocktail for the taste buds, gin, raspberry, orange and lime

2023

Something to sip on, whiskey, bitters, and orange

Party Bowl Food

Tempura king prawns,
Israeli cous cous, miso aioli

Pulled turkey and ham hock pie, shallot
and chestnut purée,
crisp spout leaves, sage jus

Cauliflower cheese pie, shallot and
chestnut purée, sage butter sauce

Seared king scallops, sweet corn
risotto, Parmesan foam,
charred corn

Tandoori monkfish, Bombay potatoes,
chilli, and coriander

Roast fillet of beef, truffle mash,
bearnaise, crispy shallots

Katsu chicken, sticky rice,
pickled ginger

Halibut fish and chips, pea purée,
caviar hollandaise

Double baked Mrs Kirkham's cheese
soufflé, apple gel, candied walnuts,
celery cress



Late Night Snacks

Toasties

Served with a selection of fillings;
Honey roast ham and Gruyere cheese
Smoked salmon and brie
Mozzarella and wood fired peppers (v)

From The Chefs Bar

Pulled pork quesadilla, refried beans, red slaw
Open street tacos, skirt steak or cauliflower,
guacamole, pineapple salsa
Baked cheese nachos, salsa (v)
Skin on fries, chipotle ketchup, mayonnaise (v)

Home-made brisket burgers

Classic - brioche bun, tomato jam, gem pickles
Cheese and bacon burger - bbq sauce, crispy onions
Salt and pepper chicken burger - curry ketchup, slaw
Southern fried cauliflower burger - chilli jam guacamole (v)

Dirty Dogs

Classic - roast onion ketchup, mustard
Chilli cheese dog - brisket pulled, chilli smoked
Lancashire cheese
Currywurst - Kimchi curry ketchup, crisp onions
Vegan dog - pickled onions, corn relish aioli (v)

Fries

Sea salt fries (v)
Truffle and Parmesan fries (v)
Loaded fries - crispy bacon, sour cream, smoked cheese, crispy onions
Chilli cheese fries - pulled brisket, chilli cheese, pickles, onions, guacamole aioli

BBQ & Summer Vibes

Looking for something a little different?

Our BBQ menus offer just that

From classic burgers to lobster we can do it all.

Pair your BBQ with the perfect summer tippie from beers to Pimm's or classic summer cocktails



Rotisserie Roasted Spring Lamb, garlic and rosemary, flatbreads

BBQ Tomahawk steak marmite butter bearnaise

Grilled Scottish lobster, lemon and parsley butter

BBQ summer squash, chickpea and lentil ragu, wild garlic aioli

Sides

Bone marrow roast jersey royals

Charred cauliflower steaks, truffle cheese

Ratatouille of summer veggies fresh basil

Heritage tomatoes, pulled mozzarella, fresh basil

Moroccan spiced cous-cous, chickpea popcorn, fresh coriander

Allotment leaves and veggies, lemon oil

Artisan breads, dripping butter

Dessert Table

BBQ peaches, Amaretto cream, peanut brittle

Raspberry and white chocolate jam jar trifle

Tonics, Treats & Showers

Food should be at the heart of a memorable event and sharing platters are great for modern, relaxed weddings or informal gatherings; brunch, lunch or family parties. Whatever the occasion they make for a special day.

Our sharing boards can be adapted to suit a starter or main course, where guests seated together can chat & mix, or go wild and have a dessert sharing board!



Heathcote&Co *Events*

Want to know more?



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www.heathcoteandco.com

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Heathcote&Co

Events

Terms & Conditions

All enquiries will receive a personalised quote, depending on your requirements

Should your event be taking place in a venue without kitchen facilities, there will be additional hire charges

Dietary requirements - our dishes are homemade by our chefs and therefore can all be easily adapted to suit your guests dietary needs

Booking & payment - to secure your date, a 25% deposit is payable along with a signed copy of our terms & conditions

Final numbers & payment - guest numbers and any dietary requirement will be required 4 weeks prior to your celebration, along with the balance payment
Numbers provided at this stage are final

All prices quoted are inclusive of VAT

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