

Sample Menu

Soigné
EVENTS

Soigné

Pronounced “SWAN-YAY”
meaning well-groomed,
sleek or elegant in french,
and is used to describe an
exceptionally good dish,
or plating presentation.



About us

We offer creative catering, innovative event delivery, and venue management across the breadth of the UK to a broad portfolio of esteemed clients with an imaginative approach to each individual occasion.

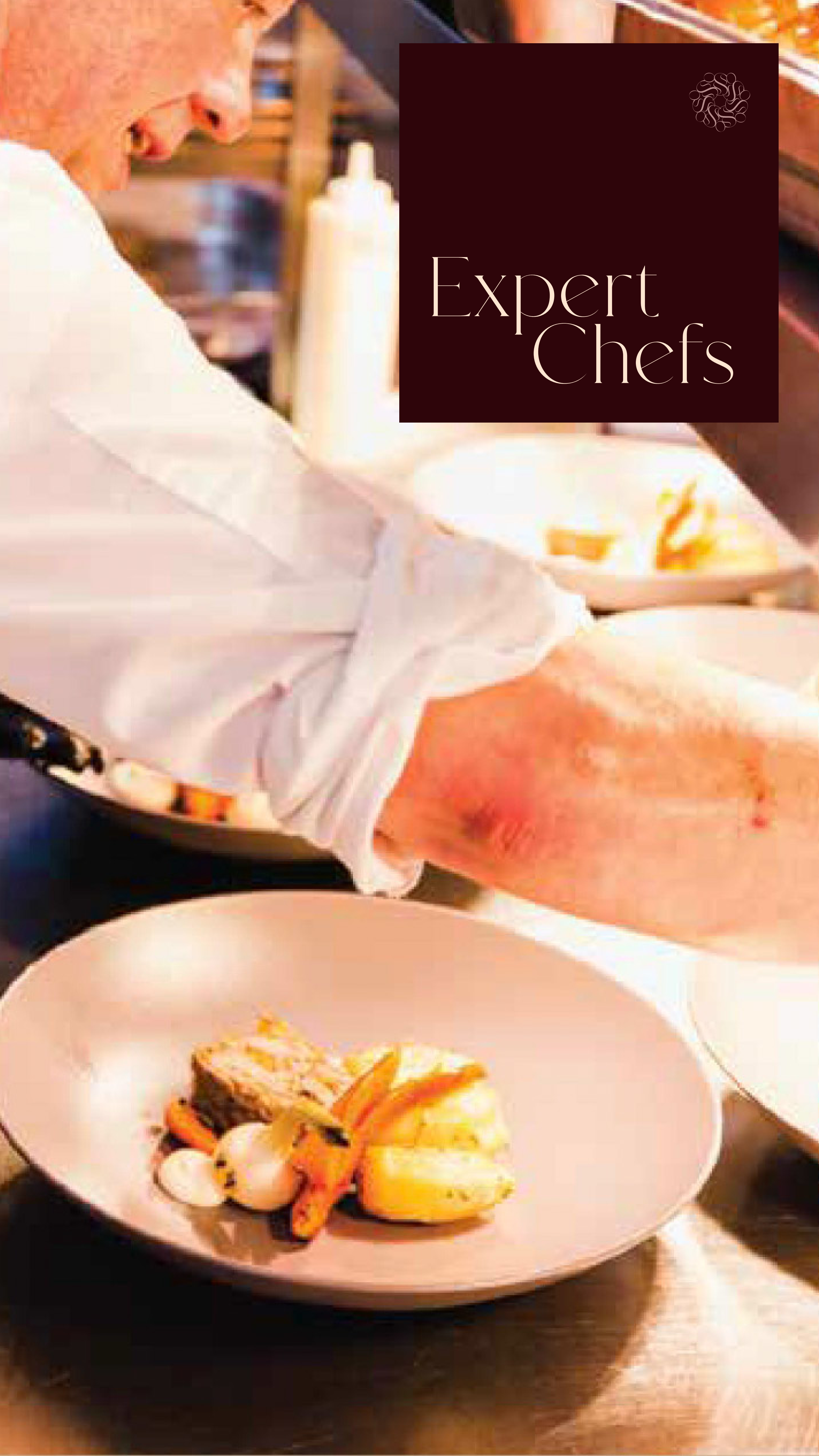
Whether your event is held in one of our stunning venues across the North West or we are bringing outdoor food theatre direct to your door, we promise a bespoke, quality experience like no other. Providing outstanding food and service at each event, creating culinary memories for you and your guests to last long after the event.

From intimate canape receptions to large-scale public events, major sporting and conference venues, to weddings and parties in the privacy of your own home; your special occasion deserves our undivided attention. We deliver exceptional food to esteemed clientele and can count royalty, major corporates, and celebrities amongst our customers.

We try to cook with the seasons so at certain times of the year we will replace certain products with a suitable seasonal alternative.



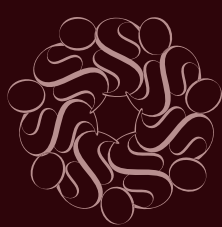
Expert Chefs



Obsessed with the details

Our team is made up of highly skilled chefs with a vast amount of experience in the kitchen, bringing together an unparalleled level of knowledge in the creation of mouth watering worldwide cuisine.

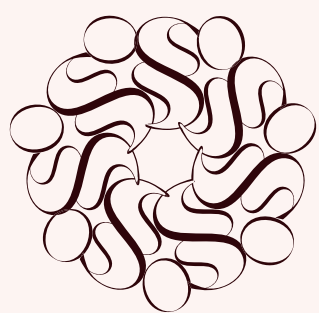
We believe the difference is in the fine detail, using a crafted combination of ingredients with the perfect flavouring, combined with skill and love.



Fresh
WITH Flair

Food

We take great pride in the ingredients that are used in the dishes and try to use locally sourced produce where available



Drinks

Get the perfect drinks to accompany your food with a highly qualified team of experts who are able to recommend the finest wines and produce the finest cocktails.



Canapés

Start as you mean to go on with
our selection of delicious canapés

Cheddar gourgeres

Lamb carpaccio, mint creme
fraiche, crispy shallot rings

Squid ink cracker, scallop tartar,
olive oil

Potato cracker, aged beef fillet,
virgin rapeseed mayonnaise

Chicken liver parfair, apple,
crispy cone

Cheese biscuit, goats cheese
fondue, pickled beetroot

Goats curd, beetroot,
candied walnuts

Pressed pork belly, coca cola
poached pear

Mackerel ceviche, herb
creme fraiche, prawn cracker

Taramaslata, black olive,
tomato, feu de brick

Starters

Intro text goes here over a couple
of lines of text goes here

Salmon, lobster and crayfish
ballotine, pickled cucumber, lemon
oil, cucumber caviar

Pressed confit duck leg, rhubarb,
cured breast, spiced bread

Salt baked beetroot, pine nuts,
heritage tomatoes, freekeh, tomato
jelly

Spiced cauliflower, saffron and
goats milk pannacotta, olive oil
jam, hazelnut granola

Beetroot cured cod, crapaudine
beetroot, golden raisin puree, sweet
mustard emulsion

Chicken liver parfair, truffle butter,
brioche, apple puree

Pressed chicken, salsify and leek
terraine, kohlrabi slaw, pear gel,
sourdough crumbs

Soups

Intro text goes here over a couple
of lines of text goes here

Leek and potato soup, shallot
tortellinin

Roasted tomato and red pepper
soup, mozzarella gnocci

Mushroom and tarragon soup,
truffle tortellini

Broccoli and blue cheese soup,
toasted almonds, broccoli puree

Chunky oxtail soup, monkfish fritter

Mains

Intro text goes here over a couple
of lines of text goes here

Rare home aged beef sirloin,
yourkshire pudding, parsnip puree,
stuffed onion, roasted carrot, duck
fat potatoes, beef juices

Lamb rump, breast, cutlet, pressed
potato, burnt onion puree, celeriac,
rosemary jus

Steamed hake, curried mussels,
cauliflower pastilla, cous cous

Pumpkin gnocci, roasted peppers,
squash puree, parsley dressing

Seared bass, buttered carrots,
smoked bacon, parsley, herb spatzele

Curried chicken breast, onion bhaji,
cauliflower puree, pressed potato

Sticky beef cheek, artichoke hash
brown, creamed potato, seared leeks

Desserts

Intro text goes here over a couple
of lines of text goes here

Salted caramel tart, vanilla creme
fraiche, burnt orange puree

Chocolate and cocnut brownie,
mango, passionfruit sorbet

Blood orange cake, chocolate
ganache, pomegranate, yoghurt

Caramelized white chocolate
cheesecake, raspberry gel, black
olive meingue

Lemon panna cotta, shortbread,
macerated strawberries

Dark chocolate pave, olive oil,
orange cremeux

Liquorice cake, vanilla curd,
strawberries



Bowl food

Meatballs, troffie, arrabiatta, parmesan

Spiced lamb cutlet, fruit and nut cous cous

Buttermilk chicken, crushed and roasted sweetcorn

Crab arancini, fennel slaw, bisque

Braised beef, thyme puff pastry

Creamed chicken and shallots, gruyere cheese

Warm salmon and black olive nicoise

Seared tuna, udon noodles, chilli, soy dressing

Pumpkin gnocchi, sage butter, smoked ricotta

Red onion marmalade, seared beef fillet, blue cheese

Soy chicken thigh, spiced hummus, roasted chick peas

Seared salmon, wasabi mayo, pak choi, ginger, lime

Herb risotto, parmesan, balsamic

Vegetable paella, saffron potatoes, chilli oil,
roquitto peppers

Chargrilled polenta, rocket, parmesan, truffle

Foccacia, garlic mushrooms, tarragon, pecorino

Cous cous, goats cheese, beetroot, mustard

Tandoori chicken pieces, pilau rice, riata

Potato, feta & mint samosa, crushed peas, curry oil

Bbq brisket croquette, red cabbage slaw, candied chilli

Wagyu beef sliders, fennel slaw, bbq mayo

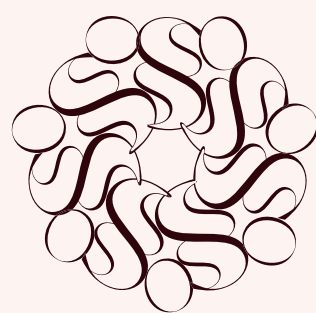
Tandoori Lobster and guacamole hot dog

Piri Piri chicken pieces, lemon & coriander rice, chilli gel

Terms

We offer creative catering, innovative event delivery, and venue management across the breadth of the UK to a broad portfolio of esteemed clients with an imaginative approach to each individual occasion.

Whether your event is held in one of our stunning venues across the North West, or we are bringing outdoor food theatre direct to your door, we promise a bespoke, quality experience like no other. Providing outstanding food and service at each event, creating culinary memories for you and your guests to last long after the event.



Soigné events, Winmarleigh House, Winmarleigh Street, Warrington. WA1 1NB

www.soigneevents.co.uk