

Dining options



*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 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

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 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)

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

Price List

Dinner Menus

	2025
Menu 1	£43.00
Menu 2	£48.00
Menu 3	£54.00
Additional vegetables	£4.00

Lunch, Afternoon Tea, VI^{little}P

	2025
Lunch menu (2 courses)	£31.00
Lunch menu (3 courses)	£37.00
Afternoon tea	from £32.00
VI^{little}P	£25.00

Dining Options

Big Sharing Pans	2025
2 mains	£26.00
2 mains and 2 desserts	£30.00

Dining After Dark	2025
5 Items	£26.00
7 Items	£29.00
5 Items and desserts	£29.00
7 Items and desserts	£32.00
Extras	£8.00

Street Food	2025
1 main and 1 side	£24.00
2 mains and 2 sides	£37.00

Carved Buffet

2025
£56.00

Food for Thought

After Dinner Extras - Prices listed in the brochure	2025
Nibbles	£5.00
Appetisers (select 3)	£14.00
Appetisers (select 6)	£19.00
Soup - starter	£10.00
Soup - Amuse Bouche	£6.00
Intermediate courses	£8.00

Cocktail Capers

Cocktails - Prices listed in the brochure	2025
Fruit punch and non-alcoholic	£6.50
Buckets of beer (10 bottles)	£54.00

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.

Part of
DANIEL THWAITES
ESTABLISHED 1807

Cottons Hotel & Spa

Manchester Road, Knutsford, Cheshire WA16 0SU

01565 650333 | events@cottonshotel.co.uk | cottonshotel.co.uk