

TENDER COW FEASTS  
ALTRINCHAM MARKET WEDDINGS

What we do

Our food, built on principles and sustainability offered in an informal feasting manner designed to suit your occasion.

We believe in food being at the centre for any occasion which is why our menus and events are designed around people feasting over plates of food that are designed to be shared.

Think whole joints of meat, whole sides of fish, big sharing salads and you start to get a better idea.

Our amazing suppliers are at the heart of everything we do. We believe food tastes better when you understand it's soul, this is why we take time to build relationships with local suppliers who are passionate about their produce. We are proud to work with such fantastic producers which is why you may notice a few of their names throughout our menus.

Flour Water Salt are a Macclesfield based bakery who have supplied our kitchens with sourdough bread for years. A 'proper' bakery in the centre of Macc.

Manchester Veg People are a co-op of local organic veg growers and local food businesses working together to supply, exclusively local, quality organic produce to local customers.

Altrincham based Plucky Pickle specialise in high quality, handcrafted, small batch pickles and ferments.

Wintertarn Dairy are producers of traditional farmhouse butter and purveyors of British, specialist artisan cheeses based in Cumbria.

Yorkshire based Swaledale foods focus on selling produce from British farms to British Restaurants.

Taylor's fishmongers have links to every major UK port, and strong relationships with local day boat fishermen. With a permanent stand in Altrincham Market they provide local folk with fresh fish throughout the week.

**\*\* For any vegans in your party we will do individually plated dishes designed to your guests liking\*\***

## **MENU**

### **Starters**

#### **Pick 2**

Warmed sourdough, Jeremy Jackson butter & curds, plucky pickles

Pressed Ham Hock, house pickles.

Smoked ox cheek on toast, pickled chilli

House smoked trout, rye, horseradish, watercress

Salt baked beetroot, goats curd, candied walnuts

Chargrilled Asparagus, Brown Butter Hollandaise

### **Mains**

#### **Pick 2**

Slow cooked lamb shoulder, salsa verde

Slow roast rare breed rump of beef, horseradish cream

Crispy Pork Belly, Aioli, salsa verde

Whole poached sides of Salmon, Watercress Sauce

Spiced Roast Cauliflower, Ginger Yoghurt

### **Sides**

#### **Pick 3**

Jacket Potato Fries, Gremolata, Wintertarn Dairy Smoked Ewes Cheese

Heritage Tomato Salad, Caper Dressing

Chargrilled Purple Sprouting Broccoli, Almond Romesco

Herbed Potato Salad

Roast Heritage Carrots, Feta, Dukkah

‘ Manchester Veg People’ Organic Local Leaves, Oil Italia Extra Virgin Olive Oil, Lemon