



HIGH CLASS OUTDOOR CATERING

Wedding

SAMPLE MENUS



Canapés

Warm Honey-Glazed Sausages

Cottage Pies with Sweet Potato Mash

Mini Toad in the Hole

Rolled Beef with Olives

Rolled Ham with Sundried Tomatoes

Mini Yorkshire pudding with Beef and Horseradish

Canape of butternut squash soup with chilli oil

Mini Fish & Chips

Smoked Salmon and Cream Cheese on Blinis

Chilli King Prawns

Stuffed Celery with Stilton/ Shropshire Blue

Mozzarella Cheese with fresh basil & vine cherry tomatoes

Rich Mushroom Pate on Bruschetta

Cherry Tomatoes stuffed with Feta Cheese

Smoked Salmon with Cream Cheese Rolls

Vegetable Spring Rolls

Chickpea Curry with Mini Naan Breads

Starters

TRIO OF SOUPS

Tomato and Basil

Butternut Squash and Chilli Oil

Pea and Ham

*or flavours of your choice

Smoked Salmon & Beetroot salad,
Horseradish Crème Fraiche

Rich Chicken Liver Pate or Duck
and Orange Pate with

Marmalade, Walnut Toast and
Micro herb Salad

Smoked salmon mousse with melba
toast/rocket salad

Ripe gala melon with raspberry
coulis` exotic fruits

Goat's cheese and Red Onion
Tartlet, Micro salad garnish &
homemade chutney

King Prawn and Rocket salad with
Rustic Wholemeal Bread

Ripe Honey Dew Melon
wrapped in Parma Ham

RUSTIC SHARING PLATTERS

Crusty Freshly baked Local Breads

Caramelised onion chutney

Sundried tomatoes

Olives, rocket salad, olive oil
& balsamic dip

Italian Meats

Warm Camembert



Main Course

Roast Silverside of Local Beef with
Yorkshire Puddings, Roast Potatoes
and Beef Gravy

Fillet of Local Chicken stuffed with Gruyere
Cheese & Asparagus tips wrapped in
Pancetta with a White Wine and
Chive sauce

Glazed Belly Pork with a Wholegrain
Mustard Sauce

Daube of Derbyshire Beef with
Horseradish Mash and Red Wine Jus

Posh Sausage and Mash - Local
Gloucester Old Spot Sausage with a
Cheese and Chive Mash. Served with
Roast Pork Gravy

Posh Fish and Chips with Mushy or
Garden Peas

Posh Steak & Ale Pie/ Chicken, Mushroom
& Stilton / Chicken Leek and Bacon Pie
with Cheesy Mash with chives

Fillet of Salmon on a bed of
Asparagus with a White Wine Sauce
Crispy Fillet of Sea bass with a
Mussel and Prawn Broth with
Samphire and Baby Vegetables*

Local Fillet of Beef Wellington
with grilled Vine Cherry Tomatoes
Buttered jersey royals/ Roast
potatoes*

*supplement for this choice



TRIO OF MEATS

Daube of Derbyshire Beef

Cube of Glazed Slow Cooked Belly Pork

Mini fillet of Local Chicken wrapped in
Parma Ham with Asparagus

SOMETHING A BIT DIFFERENT

**"Rustic wooden or slate platters,
to be placed in the middle of all
guests tables"**

Game Terrine, Caramelised Red Onion
Chutney, Freshly baked choice
of Breads, Salami, Cheeses, Sun-dried
Tomatoes, mixed Olives, Virgin olive oil,
Balsamic Vinegar

TAPAS MAIN COURSE

Red Wine cooked Chorizo

King Prawns with Garlic Parsley and Lemon

Spicy Tomato Meatballs

Slow Cooked Side of glazed Belly Pork

Pulled Chicken Mini Quesadillas

Roasted Med Vegetables/
Stuffed mini peppers

Potatas Bravas

'Served on Wooden Boards to the table'

Roasted Shoulder of Pork stuffed with
Capers, Walnuts, Lemon & Prunes

SIDE ORDERS

Served in bowls to the table

Mediterranean vegetable salad

Roast Potatoes with Garlic and Thyme

Rocket, parmesan and balsamic salad

**"Rustic wooden or slate platters,
to be placed in the middle of all
guests tables"**

Chicken Liver Pate in individual Kilner Jars

Caramelised Red Onion Chutney

Freshly baked choice of Breads

Salami

Artisan Cheeses, Sundried Tomatoes,
Mixed Olives, Virgin Olive Oil &
Balsamic Vinegar

*served in rustic crockery

Bowls of Summer Salads

Baby Buttered New Potatoes

SERVED PLATED

Warm Honey Roast Ham

Topside of Beef

Vegetarian

Main Course Options

Filo Pastry stuffed with Gruyere Cheese,
Mushrooms, Leeks, & Veg

Nut Roast cutlets

Homemade Butternut Squash Lasagne

Wild Mushroom Herby Risotto

Rich vegetarian Tartlet with Vine Tomatoes
Mediterranean Tart

Butternut Squash, Mushroom, Aubergine Risotto

Warm Goats Cheese, Fresh Figs, Micro Salad garnish
with Caramelised Chutney

Loaded Potato Skins, Cheese & Chestnut
Mushroom with Chive Dip

Desserts

CAN BE SERVED AS INDIVIDUAL OR AS A TRIO OF DESSERTS

Summer Berry Eton Mess

Classic Crème Brulee

Cream filled Profiteroles
with Chocolate sauce

Lemon Cheesecake with

Fresh Raspberries

Heart-Shaped
Strawberry Flaky

Classic Sherry Trifle

Rich Chocolate Torte

Raspberry and
Blackberry Pavlova

Fresh Fruit Salad

Strawberries and Cream

Banoffee Pie

Crème Brulee

Belgian Chocolate Pot

Bitter Lemon Tart

White Chocolate

Cheesecake

Sticky Toffee Pudding with
Butterscotch Sauce

Bakewell Tart

MINI DESSERTS SERVED ON AFTERNOON TEA STANDS

Berry Pavlovas

Meringue shells dipped
in Chocolate

Fairy cakes

Chocolate and Toffee Éclairs

Cup Cakes

Baby Scones with Jam

Chocolate Brownie

Profiteroles with
Chocolate Sauce

Tangy Lemon Tart/
Mini Cheesecakes

Belgian Chocolate
Dipped Strawberries

Strawberry Flaky Pastry

Mini Pots of Jam

Kilner Jars with
Whipped Cream



Crepe Buffet

OPTION 1

Crepe Buffet with:

Lemon or Orange with Caster Sugar
Maple/Golden Syrup

OPTION 2

Crepe Buffet with:

Lemon or Orange with Caster Sugar
Maple/Golden Syrup
Chocolate Sauce / Nutella
Raspberry Coulis and Seasonal Fruits

OPTION 3

Crepe Buffet with:

Lemon or Orange with Caster Sugar
Maple/Golden Syrup
Chocolate Sauce / Nutella
Blueberries, Raspberries, Strawberries, Banana and fruit coulis
Marshmallows
Chocolate and Fudge Chunks
Ice-Cream x 3:
Vanilla Pod
Chocolate Ripple
Strawberry and White Chocolate



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Please select option 3

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