

The Upper
House Hotel

WEDDING MENU

2022 - 2023

THE GREEN | BARLASTON | STOKE-ON-TRENT
STAFFORDSHIRE | ST12 9AE
WEDDINGS@THEUPPERHOUSE.COM
01782 373790

Canapes

PACKAGE 1: £6.00 PER PERSON (4 ITEMS)

PACKAGE 2: £7.50 PER PERSON (6 ITEMS)

SMOKED SALMON & CREAM CHEESE

CUCUMBER & AVOCADO

GOATS CHEESE & BEETROOT

PROSCIUTTO, OLIVE & BALSAMIC

SALMON & PRAWN QUICHE

HUMMUS, LIME & CORIANDER

MUSHROOM VOL AU VENT

BRIE, CRANBERRY & PISTACHIO VOL AU VENT

HAM, ASPARAGUS, WHOLEGRAIN MUSTARD VOL AU VENT

TOMATO, CHILLI, RED ONION BRUSCHETTA

Nibbles

£70

INCLUDES 1 MEAT PLATTER,
1 CHEESE BOARD AND 8 BOWLS

OLIVES

BREADS

SALTED & DRY ROAST NUTS

SUNDRIED TOMATO'S

HUMMUS

PRETZELS & CRISPS

Wedding

Menu

£40.00 PER PERSON

YOU ARE WELCOME TO GIVE YOUR GUESTS A CHOICE FOR THE WEDDING BREAKFAST, WE KINDLY ASK THAT YOU ONLY OFFER **3 OPTIONS PER COURSE** AND THIS DOES HAVE TO INCLUDE A VEGETARIAN OR VEGAN OPTION.

OUR DISHES CAN BE ADJUSTED TO SUIT DIETARY REQUIREMENTS, PLEASE LET OUR WEDDING TEAM KNOW AT YOUR FINAL MEETING AND OUR HEAD CHEF WILL ENSURE THEY ARE SERVED THE CORRECT MEAL, SUITABLE FOR THEIR DIETARY NEEDS.

To Start

PLEASE SELECT A MAXIMUM OF 3 DISHES

SOUPS (ONLY 1 FLAVOUR OF SOUP)

LEEK & POTATO SOUP | CRISPY LEEKS (GF & VEGAN)
TOMATO & ROSEMARY SOUP | GARLIC CROUTONS (GF & VEGAN)
CHORIZO & BUTTERBEAN MINISTRONE SOUP
PULLED HAM & PEA SOUP | PEA SHOOTS (GF)
CARROT & ORANGE SOUP | CARROT SHAVINGS (GF & VEGAN)
PARSNIP & GINGER SOUP | PARSNIP CRISPS (GF & VEGAN)
FRENCH ONION SOUP | CHEESY CROUTE (GF)

ALL SOUPS ARE SERVED WITH MINI TIN LOAF & BUTTER

PULLED CHICKEN TERRINE (GF)

PULLED CHICKEN AND APRICOT WRAPPED IN SMOKED BACON | PINEAPPLE SALSA

CHICKPEA FRITTERS (GF & VEGAN)

PRESSED CHICKPEAS WITH CUMIN AND CORIANDER, COCONUT YOGHURT AND CUCUMBER

MELON AND FETA (GF)

WATERMELON AND FETA, MINT DRESSING

STUFFED PORTOBELLO MUSHROOMS (VEGAN)

COUSCOUS STUFFED MUSHROOMS TOPPED WITH VEGAN CHEESE AND HERB CRUMB, ROCKET & BALSAMIC

SMOKED HADDOCK (GF)

POACHED SMOKED HADDOCK RISOTTO, SOFT BOILED EGG, PARSLEY

BEEF CARPACCIO (GF)

RARE BEEF FILLET, WHOLEGRAIN MUSTARD DRESSING, HORSERADISH, WATERCRESS, PARMESAN

FISHCAKE

SALMON AND CRAYFISH FISHCAKE WITH CLAM AND CHIVE CREAM SAUCE, BRAISED FENNEL

CONFIT OF DUCK (GF)

SLOW COOKED DUCK LEG WITH PICKLED RED CABBAGE, GRILLED CHICORY AND ORANGE DRESSING

CRISPY TOFU (GF & VEGAN)

CRISPY TOFU BITES WITH SPRING ONION, TOASTED SESAME SEEDS, SOY & HOI SIN DIPPING SAUCE AND CORIANDER

The Main

PLEASE SELECT A MAXIMUM OF 3 DISHES

BRAISED BEEF (GF)

SLOW COOKED BEEF, PULLED AND PRESSED WITH GARLIC CREAMED POTATO, CARROT & SQUASH PUREE AND RED WINE JUS

ROAST SIRLOIN OF BEEF

BUTTER ROAST STRIP LOIN WITH THYME ROAST POTATOES, YORKSHIRE PUDDING AND RED WINE JUS

RACK OF LAMB

TRIO OF HERB AND MUSTARD CRUSTED LAMB CUTLETS WITH GARLIC CREAMED POTATOES, BABY CARROTS & LEEKS AND RED CURRANT JUS

HONEY CHICKEN BREAST (GF)

HONEY AND GARLIC CHICKEN BREAST WITH SPICED RICE, PAK CHOI, TENDER STEM BROCCOLI AND SOY DRESSING

SPINACH & RICOTTA STUFFED CHICKEN (GF)

CHICKEN BREAST STUFFED WITH SPINACH AND RICOTTA CHEESE, CRUSHED POTATOES AND CHASSEUR SAUCE

PORK FILLET (GF)

PORK FILLET MEDALLIONS WITH DAUPHINOISE POTATOES AND MUSHROOM & MADEIRA SAUCE

SEA TROUT (GF)

BAKED SEA TROUT WITH SAMPHIRE, ASPARAGUS & NEW POTATO SALAD AND LEMON VINAIGRETTE

COD WELLINGTON

COD FILLET WRAPPED WITH SPINACH AND PROSCIUTTO, CASED IN PUFF PASTRY, WATERCRESS SAUCE AND ROAST NEW POTATOES

LENTIL SALAD (VEGAN)

ROAST CARROT, BUTTERNUT SQUASH AND PARSNIP TOSSED WITH LENTILS, POMEGRANATE AND SPINACH FINISHED WITH TOASTED BUCKWHEAT AND TAHINI DRESSING

COCONUT CURRY (GF & VEGAN)

CAULIFLOWER, SWEET POTATO, COURGETTE AND RED ONION, SPICED COCONUT CREAM WITH BRAISED RICE AND CORIANDER

VEGAN SHEPARD'S PIE (GF & VEGAN)

A MEDLEY OF MUSHROOMS, SILVERSKIN ONIONS, CARROT AND PEAS TOPPED WITH POTATO PUREE AND GRAVY

To Finish

PLEASE SELECT A MAXIMUM OF 3 DISHES

WHITE CHOCOLATE & BAILEYS CHEESECAKE (GF)

BUTTERSCOTCH SAUCE AND BLACKCURRANT COMPOTE

LEMON MERINGUE CHEESECAKE (GF)

RASPBERRY COULIS AND CHOCOLATE SHARDS

STRAWBERRY CHEESECAKE (GF)

FOREST FRUIT COMPOTE AND CHOCOLATE SHAVINGS

FUDGEY CHOCOLATE PUDDING

FUDGEY CHOCOLATE SPONGE WITH CUSTARD AND CHOCOLATE SAUCE

LEMON POSSET (GF)

SET LEMON CREAM WITH FOREST FRUIT COMPOTE AND SHORTBREAD BISCUIT

WARM CHOCOLATE BROWNIE (GF)

HONEYCOMB CRUMB AND SALTED CARAMEL ICE CREAM

CHOCOLATE & ORANGE CAKE (GF & VEGAN)

CHOCOLATE & ORANGE SPONGE WITH MADEIRAN SORBET

FRESH FRUIT PLATTER (GF & VEGAN)

A PLATTER OF FRESH FRUITS WITH FRUIT COULIS AND BLACKCURRANT SORBET

CHEESE PLATE

SELECTION OF 3 CHEESES WITH BISCUITS, GRAPES, MARMALADE AND CELERY

ADD SORBET & PETIT FOURS FOR £6.00 PER PERSON

Children's Menu

2 COURSES - £13.00

3 COURSES - £15.00

STARTERS

SOUP

YOUR SELECTION OF SOUP WITH BREAD ROLL & BUTTER

GARLIC BREAD

PLAIN OR ADD CHEESE

CHICKPEA FRITTERS (GF & VEGAN)

PRESSED CHICKPEAS WITH CUMIN AND CORIANDER, COCONUT YOGHURT AND CUCUMBER

FRUIT KEBABS (GF & VEGAN)

MIXED FRUIT KEBAB WITH RASPBERRY COULIS

MAIN COURSE

CHICKEN GOUJONS

BREADED CHICKEN STRIPS WITH SKINNY FRIES AND KETCHUP

ROAST SIRLOIN OF BEEF

BUTTER ROAST STRIP LOIN WITH THYME ROAST POTATOES, YORKSHIRE PUDDING AND GRAVY

COD GOUJONS (GF)

BATTERED COD WITH SKINNY FRIES AND GARDEN PEAS

TOMATO PASTA

TOMATO PASTA BAKE TOPPED WITH MELTED CHEESE

DESSERT

ICE CREAM

VANILLA AND CHOCOLATE ICE CREAM, WAFERS AND RASPBERRY SAUCE

JELLY & CREAM (GF)

STRAWBERRY JELLY WITH RASPBERRIES AND WHIPPED VANILLA CREAM

CHOCOLATE BROWNIE (GF)

WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

SORBET (VEGAN)

A DUO OF SORBETS WITH STRAWBERRIES AND RASPBERRY SAUCE

Afternoon Tea Party



£35.00 PER PERSON

A SELECTION OF 4 CANAPES ON ARRIVAL

A SELECTION OF FINGER SANDWICHES

PULLED HAM AND MUSTARD

ROAST SIRLOIN AND HORSERADISH

CUCUMBER AND CREAM CHEESE

POACHED SALMON AND DILL CRÈME FRAICHE

A SELECTION OF SAVOURIES

LEMON AND THYME CHICKEN LOLLIPOP

PORK PIE

BRIE AND CRANBERRY TART

SAUSAGE ROLL

A SELECTION OF SWEET

VICTORIA SPONGE

LEMON POSSET

CHOCOLATE BROWNIE

CHOCOLATE PROFITEROLES

SCONE

FRUIT OR PLAIN SCONE WITH STRAWBERRY PRESERVE, CLOTTED CREAM,
STRAWBERRIES AND BLACKBERRIES

UNLIMITED TEA AND COFFEE

CHOCOLATE MINTS

Drinks

RECEPTION DRINKS

SPARKLING WINE - £4.10

PROSECCO - £4.80

CHAMPAGNE - £9.30

PIMMS - £3.50

STRAWBERRY, CUCUMBER & MINT

RHUBARB GIN - £4.20

GINGER ALE & ORANGE SLICE

BLOOD ORANGE GIN - £4.20

MEDITERRANEAN TONIC

OLD J SPICED VANILLA & LIME RUM - £4.20

PEPSI & FRESH LIME

CORONA - £4.10

FRESH LIME WEDGE

BUDWEISER - £3.80

ORANGE JUICE - £1.00

APPLE JUICE - £1.00

FRUIT SHOOT - £1.80

SPARKLING ELDERFLOWER - £2.00

WITH YOUR MEAL

1 SERVING OF HOUSE WINE - £4.95

2 SERVINGS OF HOUSE WINE - £8.45

3 SERVINGS OF HOUSE WINE - £11.95

TO TOAST

SPARKLING WINE - £4.10

PROSECCO - £4.80

CHAMPAGNE - £9.30

WE DO RECOMMEND THAT YOU PICK ONE DRINK FROM
OPTION AND YOU ARE WELCOME TO MIX WELCOME DRINKS

Finger Buffet

7 ITEMS - £17.00 PER PERSON

8 ITEMS - £19.00 PER PERSON

9 ITEMS - £20.00 PER PERSON

PLEASE SELECT YOUR ITEMS FROM THE LIST BELOW

SANDWICHES MUST BE ONE OF YOUR CHOICES

A PLATTER OF FRESHLY MADE SANDWICHES ON WHITE AND BROWN BLOOMER (GF)

CAJUN CHICKEN WRAPS

CHILLED SPANISH FRITTATA (GF)

FALAFEL BITES (GF)

CIDER BATTERED ONION RINGS (GF)

LAMB KOFTAS

BELLY PORK BITES WITH A HOI SIN GLAZE

MINI INDIAN APPETISER SELECTION

MINI PIZZAS

SOUTHERN FRIED CHICKEN STRIPS

SELECTION OF SPRING ROLLS

CHEESY GARLIC BREAD (GF)

MINI PORK PIES

SCOTCH EGGS

SAUSAGE ROLLS

SELECTION OF BREAD AND OILS (GF)

CURED MEAT PLATTER

GARLIC & ROSEMARY ROAST NEW POTATOES (GF)

FRUIT PLATTER (GF)

CHOCOLATE BROWNIE BITES (GF)

MINI VICTORIA SPONGE CAKES

ACCOMPANIED BY CHIPS, SKINNY FRIES, OR WEDGES

(GF - GLUTEN FREE ADAPTABLE)

Hog Roast



£17.00 PER PERSON

OUR HOG ROAST IS SUPPLIED BY A LOCAL PROVIDER WHO TENDS TO THE HOG THROUGHOUT YOUR EVENING RECEPTION

THE MINIMUM NUMBER TO CATER FOR THE HOG ROAST IS 100 GUESTS

THE HOG ROAST IS SERVED WITH:

HOG ROAST

BABY LEAF SALAD

VINE TOMATO & RED ONION SALAD

COLESLAW

SAGE & ONION STUFFING

CHUNKY APPLE SAUCE

WEDGES OR CHIPS

WE CAN OFFER AN ALTERNATIVE DISH FOR VEGETARIANS AND VEGAN GUESTS OR GUESTS WITH SPECIAL DIETARY REQUIREMENTS. PLEASE LET THE WEDDING TEAM KNOW AT YOUR FINAL MEETING.

Wedgwood Buffet

£20.00 PER PERSON

PLEASE CHOOSE 3 HOT DISHES FROM THE LIST BELOW:

BEEF CHILLI (GF)

MIXED BEAN CHILLI (GF & VEGAN)

BEEF STROGANOFF (GF)

MUSHROOM STROGANOFF (GF & VEGAN)

CRISPY PORK STIR FRY WITH HOI SIN OR SWEET CHILLI SAUCE

KATSU CHICKEN CURRY

VEGETABLE LASAGNE

DISHES TO ACCOMPANY THE BUFFET:

SCENTED RICE

MINI SAUSAGE ROLLS

PORK PIES

GARLIC BREAD

COLESLAW

FETA, RED ONION AND SUN BLUSHED TOMATO SALAD

YOUR CHOICE OF CHIPS, SKINNY FRIES OR WEDGES

(GF - GLUTEN FREE ADAPTABLE)