

The Upper
House Hotel

WEDDING MENU

2024 - 2025

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 VOL AU VENT
ROLLED CHEESE OATCAKES
GOATS CHEESE & BEETROOT VOL AU VENT
DIM SUM & SWEET CHILLI
YORKSHIRE PUDDING & BEEF
PORK BELLY BITES
OLIVE BRUSCHETTA & CONFIT TOMATO
ARANCINI BALLS
CELERIAC & CHORIZO REMOULADE ON TOASTED RYE
MELON, FETA, BLACK PEPPER

Nibbles

£80
RIBS & WINGS PLATTER
CHEESE & CRACKERS BOARD
OLIVES
CANDIED WALNUTS
SUN BLUSHED TOMATOES
SALTED POPCORN
PRETZELS
MIXED CRISPS
DRY ROASTED NUTS

Wedding

Menu

£45.00 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,
INCLUDING 1 VEGETARIAN OPTION

ALL SERVED WITH MINI TIN LOAF & BUTTER (GF & VG UPON REQUEST)

SOUPS (ONLY 1 FLAVOUR OF SOUP)

LEEK & SWEET POTATO | CHIVES (GF, VG)
TOMATO & BASIL | GARLIC CROUTON (VG)
PARSNIP & NUTMEG (GF VG)
BROCCOLI & SPINACH (GF, VG)
CHICKEN & MUSHROOM BROTH (GF)
WILD MUSHROOM & TARRAGON CREAM (GF)
PULLED HAM & LENTIL

PORK RILLETTE (GF)

PULLED POTTED PORK, CIDER & CHIVE JELLY, MIXED LEAF

SMOKED TROUT (GF)

SMOKED TROUT MOUSSE, APPLE & RAISIN REMOULADE

MELON AND HALLOUMI (GF)

GRILLED HALLOUMI, WATERMELON, TOASTED PUMPKIN SEEDS, CITRUS DRESSING, ROCKET

BETROOT SALAD (GF, VG)

BETROOT SLICES, CHERRY TOMATOES, ORANGE SEGMENTS, ROCKET, RED ONION, TOASTED PINE NUTS

SPINACH CROQUETTE (VG)

CREAMY POTATO, VEGAN CHEESE & SPINACH, COATED WITH BREADCRUMBS, VEGAN CHIVE MAYONNAISE, ROCKET

HAM HOCK CROQUETTE

PULLED HAM HOCK, CHIVE, CHEDDAR CHEESE & POTATO COATED WITH BREADCRUMBS, ROCKET, PEA PUREE

FISHCAKE

SMOKED HADDOCK & PRAWN FISHCAKE, TARTAR SAUCE PUREE, LEMON DRESSING, ROCKET

CHICKEN CAESAR SALAD

DICED CHICKEN, GEM LETTUCE, ANCHOVIES, PANCETTA, PARMESAN CHEESE, GARLIC CROUTONS, CAESAR DRESSING

GOATS CHEESE & RED PEPPER TARTLET

SWEET RED PEPPERS, GOATS CHEESE QUICHE, ROCKET SALAD, BALSAMIC

ADD SORBET FOR £2.00 PER PERSON

CHOOSING 1 FLAVOUR FROM THE FOLLOWING
RASPBERRY, ORANGE, LEMON OR VIOLET

The Main

PLEASE SELECT A MAXIMUM OF 3 DISHES,
INCLUDING 1 VEGETARIAN OPTION

BRAISED BEEF

SLOW COOKED BLADE STEAK, GARLIC CREAMED POTATOES, SHALLOT, MUSHROOM, HORSERADISH & RED WINE SAUCE

ROAST SIRLOIN OF BEEF

BUTTER & THYME GLAZED SIRLOIN OF BEEF, DUCK FAT ROAST POTATOES, YORKSHIRE PUDDING, RED WINE JUS

BRAISED LAMB

SLOW COOKED LAMB, PULLED AND PRESSED WITH HERBS & GARLIC, CHIVE CREAMED POTATOES, BURNT ONION PUREE

ROAST CHICKEN BREAST

GARLIC & THYME ROAST CHICKEN BREAST, DUCK FAT ROAST POTATOES, TARRAGON STUFFING, WHITE WINE JUS

ITALIAN CHICKEN

CHICKEN BREAST STUFFED WITH MUSHROOM, MOZZARELLA & SPINACH, PAPPARDELLE PASTA, RED WINE RAGU, BASIL OIL, PARMESAN

PORK BELLY

SLOW COOKED BELLY OF PORK, BOULANGERE POTATOES, APPLE REMOULADE, CIDER GRAVY

STUFFED SEA BASS (GF)

WHOLE SEA BASS STUFFED WITH FENNEL, LEMON & HERBS, CRUSHED BUTTERED POTATOES, TOMATO VINAIGRETTE CAPERS

SALMON FILLET (GF)

BAKED SALMON FILLET, ROAST NEW POTATOES, CRAYFISH BUTTER SAUCE, CHIVES

MUSHROOM WELLINGTON (VG)

MEDLEY OF MUSHROOMS & HERBS, PUFF PASTRY CASE, ROAST POTATOES, VEGETARIAN GRAVY

ROAST VEGETABLE & LENTIL STEW (VG)

ROAST ROOT VEGETABLES, LENTILS, SPINACH, NEW POTATOES STEW, SAVOURY SCONES

CHICKPEA BALTI (GF, VG)

CHICKPEAS, PEPPERS, ONIONS & BABY CORN, LIGHTLY SPICED BALTI SAUCE, SCENTED RICE

ALL SERVED WITH SEASONAL VEGETABLES
SOME DISHES CAN BE ADAPTABLE TO GF PLEASE ASK THE WEDDING TEAM FOR DETAILS

To Finish

PLEASE SELECT A MAXIMUM OF 3 DISHES

HONEYCOMB CHEESECAKE (GF)

VANILLA CHEESECAKE, HONEYCOMB CRUMBLE, STRAWBERRY COULIS, CHOCOLATE BITS

MIXED BERRY CHEESECAKE (GF)

MIXED FRUIT SWIRLED INTO CHEESECAKE FILLING, NUTTY BISCUIT BASE, CHOCOLATE BITS

CHOCOLATE FONDANT

GOOEY CHOCOLATE SPONGE, CUSTARD & SALTED CARAMEL SAUCE

STICKY TOFFEE PUDDING (GF, VG)

STICKY TOFFEE SPONGE, CARAMEL SAUCE, VEGAN ICE CREAM

RASPBERRY & WHITE CHOCOLATE ROULADE (GF)

MERINGUE ROLLED WITH SWEET CREAM, RASPBERRIES & WHITE CHOCOLATE PIECES, FRUIT COMPOTE

CRÈME BRULÉE

SET CUSTARD WITH BURNT SUGAR, SHORTBREAD BISCUIT

CHOCOLATE & ORANGE CAKE (VG)

CHOCOLATE & ORANGE SPONGE WITH ORANGE SORBET

CHOCOLATE MOUSSE (GF)

DARK CHOCOLATE MOUSSE, MINT CRISP CRUMBLE, STRAWBERRY SALSA

FRESH FRUIT PLATTER (GF)

A PLATTER OF FRESH FRUITS WITH FRUIT COULIS AND SWEET VANILLA CREAM

CHEESE PLATE

DUO CHEESE SELECTION WITH BISCUITS, GRAPES, FRUIT CHUTNEY

ADD PETIT FOURS FOR £2.50 PER PERSON

SELECTION OF TRUFFLES AND MINI PASTRIES

Children's Menu

2 COURSES - £13.00

3 COURSES - £15.00

STARTERS

SOUP (GF)

YOUR SELECTION OF SOUP WITH BREAD ROLL & BUTTER

GARLIC BREAD (GF UPON REQUEST)

PLAIN OR ADD CHEESE

CHEESE STRAWS

PASTRY TWISTS WITH CHEDDAR CHEESE, KETCHUP DIP

PIGS IN BLANKETS

PORK SAUSAGES WRAPPED IN BACON, KETCHUP DIP

MAIN COURSE

CHICKEN GOUJONS

BREADED CHICKEN STRIPS WITH CURLY FRIES AND BAKED BEANS

ROAST SIRLOIN OF BEEF (GF UPON REQUEST)

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

ROAST CHICKEN BREAST (GF UPON REQUEST)

OVEN ROAST CHICKEN BREAST, MASH POTATOES, SEASONAL VEGETABLES AND GRAVY

VEGGIE BURGER (GF ON REQUEST, VG)

VEGAN BURGER, TOASTED BUN, TOMATO & CUCUMBER, CURLY FRIES

DESSERT

ICE CREAM (GF & VG UPON REQUEST)

VANILLA AND CHOCOLATE ICE CREAM, POPPING CANDY AND WAFERS

PANCAKES

TWO WARM PANCAKES, CHOCOLATE BITS, STRAWBERRIES, VANILLA ICE CREAM

MARSHMALLOW KEBAB (GF)

MARSHMALLOW AND STRAWBERRY SKEWERS DRIZZLED IN CHOCOLATE SAUCE

FRESH FRUIT SALAD (GF, VG)

FRUIT MIXTURE AND VEGAN FRUIT SORBET

Afternoon Tea Party

£37.00 PER PERSON

A SELECTION OF 4 CANAPES ON ARRIVAL

A SELECTION OF FINGER SANDWICHES

SLICED HAM & ROCKET

SLICED BEEF & MUSTARD

CUCUMBER AND CREAM CHEESE

POACHED SEA TROUT AND DILL CRÈME FRAICHE

A SELECTION OF SAVOURIES

HALLOUMI FINGERS

CHORIZO SCOTCH EGG

PORK PIE

DIM SUM AND SWEET CHILLI

A SELECTION OF SWEET

VICTORIA SPONGE

MACARON

BANOFFEE PIE

MILK CHOCOLATE AND RASPBERRY GANACHE

SCONE

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

UNLIMITED TEA AND COFFEE

CHOCOLATE MINTS

WE CAN OFFER ALTERNATIVE OPTIONS FOR VEGETARIAN, VEGAN AND GUESTS WITH SPECIAL DIETARY REQUIREMENTS. PLEASE LET THE WEDDING TEAM KNOW AT YOUR FINAL MEETING.

Drinks



RECEPTION DRINKS

SPARKLING WINE - £4.80

PROSECCO - £5.80

CHAMPAGNE - £10.50

PIMMS - £4.80

STRAWBERRY, CUCUMBER & MINT

SUNDOWNER PIMMS - £4.80

STRAWBERRY, CUCUMBER & ORANGE

RHUBARB GIN - £4.80

GINGER ALE & ORANGE SLICE

OLD J SPICED VANILLA & LIME RUM - £4.60

PEPSI & FRESH LIME

PEACH & PASSIONFRUIT BELLINI - £7.50

PEACH SCHNAPPS, PASSIONFRUIT PUREE, PROSECCO

APEROL SPRITZ - £8.00

APEROL, PROSECCO, SODA

POMEGRANATE & ROSE GINTONICA - £8.50

BROCKMANS | POMEGRANATE AND ROSE GIN LIQUEUR | ROSE LEMONADE | RASPBERRIES

CORONA - £4.30

FRESH LIME WEDGE

BUDWEISER - £4.20

ORANGE JUICE - £2.00

APPLE JUICE - £2.00

FRUIT SHOOT - £2.20

SPARKLING ELDERFLOWER - £2.50

5 LITRE KILNER JAR - FROM £30

(APPROX. 20 SERVINGS)

FANCY SOMETHING A LITTLE WARMER

WINTER PIMMS - £4.80

WINTER MULLED WINE - £5.00

WITH YOUR MEAL

1 SERVING OF HOUSE WINE - £5.25

2 SERVINGS OF HOUSE WINE - £8.75

3 SERVINGS OF HOUSE WINE - £12.25

TO TOAST

SPARKLING WINE - £4.80

PROSECCO - £5.80

CHAMPAGNE - £10.50

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

Finger Buffet



7 ITEMS - £19.00 PER PERSON

8 ITEMS - £21.00 PER PERSON

9 ITEMS - £22.00 PER PERSON

PLEASE SELECT YOUR ITEMS FROM THE LIST BELOW

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

CAJUN CHICKEN WRAPS

PULLED DUCK AND HOI SIN WRAPS

SPICED CHICKEN GOUJONS

HAM AND CHEESE QUICHE

CHEESE & TOMATO QUICHE

BEETROOT FALAFEL BITES (GF, VG)

THAI CHICKEN SKEWERS (GF)

MARGARITA CALZONE BITES

PEPPERONI CALZONE BITES

GARLIC BREAD (ADD CHEESE)

SAUSAGE ROLLS

MINI INDIAN APPETISER SELECTION

SELECTION OF SPRING ROLLS

JALAPENO POPPERS

BELLY PORK BITES WITH SWEET CHILLI GLAZE (GF)

SPICED CHICKEN WINGS (GF)

MIXED SALAD BOWL (GF, VG)

FRUIT PLATTER (GF, VG)

CHOCOLATE BROWNIE BITES (GF)

BERRY FLAPJACK BITES (GF)

PROFITEROLES

ACCOMPANIED BY CHIPS, SKINNY FRIES, WEDGES, ROAST NEW POTATOES

Pulled Pork 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

ACCOMPANIED BY CHIPS, SKINNY FRIES, WEDGES, ROAST NEW POTATOES

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

Fish & Chip Supper



£13.00 PER PERSON

SERVED IN BASKETS

CIDER BATTERED FISH (GF)

THICK CUT CHIPS (GF)

CIDER BATTERED BANANA BLOSSOM (VG, GF)

THICK CUT CHIPS (GF)

ACCOMPANIED WITH:

MUSHY PEAS

TARTAR SAUCE

LEMON WEDGES

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

Mexican Buffet

£24.00 PER PERSON

PLEASE CHOOSE 3 DISHES FROM THE LIST BELOW:

BEEF ENCHILADAS

MIXED BEAN ENCHILADAS

CHICKEN CHILLI (GF)

BEEF CHILLI (GF)

MIXED BEAN CHILLI (GF, VG)

SPICY CHICKEN WINGS (GF)

SPICED PULLED BEEF AND CORN TACOS

DISHES TO ACCOMPANY THE BUFFET:

NACHOS

SALSA

GUACAMOLE

MEXICAN RICE

REFRIED BEANS

GRATED CHEDDAR

SOUR CREAM

MIXED SALAD PLATTER

COLESLAW

SPICED WEDGES

Wedgwood Buffet

£22.00 PER PERSON

PLEASE CHOOSE 3 HOT DISHES FROM THE LIST BELOW:

BEEF STEW AND DUMPLINGS

COQ AU VIN

(CHICKEN LEGS IN BACON, RED WINE AND MUSHROOM SAUCE)

BEEF GOULASH (GF)

BROCCOLI AND ASPARAGUS PASTA BAKE

BBQ PULLED PORK AND FLOURED BAPS

VEGETABLE BALTI (GF, VG)

RATATOUILLE (GF, VG)

DISHES TO ACCOMPANY THE BUFFET:

BRAISED RICE OR RICE SALAD

COLESLAW

BREAD ROLLS

GARLIC BREAD

SAUSAGE ROLLS

GARLIC PORK PIE

MIXED SALAD BOWL

YOUR CHOICE OF CHIPS, SKINNY FRIES, WEDGES OR ROAST NEW POTATOES

Bespoke Grazing



A GRAZING TABLE IS AVAILABLE AS AN OPTION TO ACCOMPANY YOUR EVENING BUFFET MENU, PLEASE SPEAK TO A MEMBER OF OUR WEDDING TEAM FOR MORE DETAILS

Let us provide the footsteps to your happily ever after

DIETARY SPECIFICATIONS

GF - GLUTEN FREE

VG - VEGAN

WE CAN OFFER ALTERNATIVE DISHES FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS. PLEASE LET THE WEDDING TEAM KNOW AT YOUR FINAL MEETING.