Food & Drink

Weddings at The Upper House

www.theupperhouse.com
Real Food – Deliciously Local

Paul McGreene has been our Head Chef at The Upper House Hotel for 5 years and is passionate about the food we serve to our guests.

We believe that it is important to know where our produce comes from so whenever possible, use locally grown fruit and vegetables as well as meat reared within Staffordshire using traditional grazing methods.

Building and supporting long standing relationships with our local suppliers, together with Paul’s extensive knowledge and experience, allows us to offer only the finest food using exceptional local produce.

Paul and his team appreciate you deserve the best on your wedding day and look forward to creating a meal you will never forget!

Canapés

Package 1: £5.00 per person (4 items)
Package 2: £7.80 per person (6 items)

Chicken liver parfait with blackcurrant jelly croutés
Beef and horseradish finger sandwiches
Chicken and stuffing bites
Prawn and smoked salmon bites
Chocolate and raspberry profiteroles
Duck spring rolls with chilli sauce
Spicy chicken sticks
Devilled eggs
Cheesy new potatoes
Cheese oatcakes
Brie and cranberry bites
Classic chicken satay
Crispy prawns
Fruit sticks

Nibbles Package @ £50.00
Includes 10 bowls, choose from:

Pretzels and Crisps
Nachos with salsa, guacamole and hummus
Salted peanuts and dry roasted peanuts
Olives
Gherkins and onions
Crudities of vegetables and dips

Photography by Clara Lou - www.claralouphotography.co.uk
Starters

Please select a maximum of 3 dishes which must include at least 1 soup

Soups
Served with Mini Tin Loaf & Butter

- Petits Pois & Ham Soup | Crispy Onions
- Chorizo & Butter Bean Soup | Creme Fraiche
- Maris Piper & Leek Soup | Bacon Croutons
- Sweet Potato, Coconut & Chilli Soup | Lemon Grass Sour Cream (v)
- Root Vegetable Soup | Parsley (v)
- Creamy Tomato Soup | Parmesan Croutons | Basil Shavings (v)

Prawn Martini Cocktail
Fresh Prawns | Crisp Garden Leaf | Chilli Lime Sauce | Dash of Paprika

Katsu Chicken
Marinated Chicken | Onion, Peppers & Pak Choi | Coconut Sticky Glaze | Sesame Noodles

Chicken Pate
Tasty Chicken Pate | Herb Croutes | Tangy Chutney | Garden Leaf Salad

Deli Plate
Salami | Parma Ham | Melon | Olives | Sundried Tomato | Feta Cheese | Crusty Bread

Ravioli (v)
Mushroom & Ricotta Ravioli | Tomato Mascarpone Sauce | Crispy Onions

Roasted Mushroom (v)
Garlic Roasted Mushroom filled with Patatas Bravas | Red Chilli Cheese

Wedding Menu - £34.95 per person
Mains

Please select a maximum of 3 dishes which must include 1 vegetarian dish

Lamb Cutlets (supplement of £3.00)
Trio of Lamb Cutlets | Pea Puree Mash | Redcurrant Jus

Beef Sirloin (supplement of £3.00)
Roast Sirloin of Beef | Yorkshire Pudding | Chateau Potatoes | Homemade Gravy

Beef Bourguinon
Slow Braised Beef | Button Mushrooms | Baby Onions | Bacon | Red Wine Jus | Horseradish Mash Potato

Chicken Madeira
Parma Ham Wrapped Chicken Breast | Baby Onions | Red Wine & Maderia Sauce | Sliced Golden Potatoes

Roast Pork
Pork Loin | Apple Sauce & Crackling | Chateau Potatoes | Homemade Gravy

Pork Dijonnaise
French Trimmed Pork Cutlet | Dijon Mustard | Shallots | Cider Cream Sauce | Crushed New Potatoes

Thai Salmon
Pan Fried Salmon Fillet | Sweet Chilli | Carrot | Peppers | Red Onions | Lemon Grass | Coconut Rice

Minted Cod
Pan Fried Cod Fillet | Pea Mint Puree | Pomme Puree | Lemon | Pea Shoots

Butternut & Sweet Potato Pasanda (v)
Butternut & Sweet Potato | Shallots | Pepper | Garlic | Almond & Cardamom Cream | Coconut & Coriander Rice

Mushroom Au Poivre (v)
Wild Mushrooms | Baby Onions | Piquant Peppercorn & Cognac Sauce | Jersey Butter Mash
Desserts

Please select a maximum of 3 dishes

**Limoncello Cheesecake**
Limoncello | Mascarpone Cheese | Biscuit | Lemon Curd | Lemon Coulis

**Fruit Crumble**
Morello Cherries | Apple | Buttered Crumble | Whipped Cream

**Salted Choc Pot**
Salted Caramel | Chocolate Custard | Clotted Cream | Ginger Snap

**Raspberry Royale**
Raspberries in a Raspberry Jelly | Layered Sponge | Whipped Cream | Flaked Almond

**Prosecco Meringue**
Strawberries in Prosecco | Strawberry Coulis | Meringue | Whipped Cream | Chocolate Shavings

**Fudgey Chocolate**
Fudgey Chocolate Sponge Pudding | Sweet Orange Compote | Chocolate Sauce

**3 Cheese Plate**
3 Types of Local Cheese | Cheese Biscuits | Tomato | Grapes | Red Onion Marmalade

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Lanza’s Traditional Ice Cream is a small family business that has been established for over eight years.

We pride ourselves on producing handcrafted artisan ice creams and sorbet for all events.

Our luxurious, tasty treats are made daily on the farm for you and your guests to enjoy exclusively at The Upper House Hotel.

Make your special day all the more special with our award-winning products created using only the finest ingredients and served in style.

We guarantee you will not be disappointed!

From £400
# English - Afternoon Tea

**£27.95 per person**  
4 Canapés per person on arrival

## Starters
- **Soup of the Day** with bread roll
- **Mini Prawn Cocktail**  
  Prawns in Marie Rose sauce with lettuce & cucumber
- **Mini Chicken Paté**  
  with croûte & chutney

## Mains
- **Cheese & Tomato Pizza** - with 9 inch thin base  
  Add ham, mushroom or red onion
- **Steak & Chips**  
  4oz sirloin, chunky chips, tomato 
  & mushroom
- **Ham & Mushroom Pasta**  
  Penne pasta with ham & mushroom in a cream sauce
- **Mini Fish & Chips**  
  Battered cod fillet with chips & mushy peas
- **Pan Fried Chicken**  
  Grilled chicken on a bed of mash with peas & gravy

## Desserts
- **Ice Cream with Wafers** 
  & chocolate sauce
- **Chocolate Sponge**  
  with custard
- **Strawberry Cheesecake**
- **Chocolate Brownie with ice cream & raspberry sauce**

## A Selection of Finger Sandwiches
- Salmon & Creamed Cheese
- Egg Mayonnaise with Cress
- Tuna Mayonnaise & Cucumber
- Gammon Ham
- Roast Beef

## A Selection of Savouries
- Mini Pork Pie
- Bacon & Brie Tartlet
- Mini Sausage Wrapped in Bacon
- Chicken Pate Croûtes

## A Selection of Mini Desserts
- A Shot of Raspberry Panna Cotta
- A Shot of Strawberry Trifle
- Mini Victoria Sandwich

## A Selection of Mini Desserts
- **Ice Cream with Wafers** & chocolate sauce
- **Chocolate Sponge with custard**
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## Scone & Jam
- Fruit or Plain Scone with Raspberry or Strawberry Jam & Clotted Cream

## Unlimited Tea & Coffee

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# Children

2 courses - £10.50  |  3 courses - £12.50

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## Fruit or Plain Scone with Raspberry or Strawberry Jam & Clotted Cream

## Unlimited Tea & Coffee
Drinks

PACKAGES

Please choose at least one drink from each category

Welcome Drinks

- Sparkling Wine - £3.80
- Prosecco - £4.50
- Furlan Superiore DOCG Prosecco - £5.99
- Furlan Rosé Spumante Brut - £5.99
- Nomine Renard Champagne - £8.95
- Add Parcell Raspberry Shimmer - £0.60
- Add Chambord black raspberry liqueur - £1.00

With your meal

1 serving of House Wine - £4.75
2 servings of House Wine - £8.25
3 servings of House Wine - £11.75

Pimm's - £3.20 strawberry, mint & cucumber
Rhubarb & Ginger Gin - £3.80 fever tree tonic, fresh ginger
Old J Spiced Vanilla & Lime Rum - £3.80 Peppi & fresh lime
Winter Pimm's - £3.20 orange & cinnamon
Mulled Wine - £3.20 orange & star anise
Corona - £3.80 fresh lime wedge
Budweiser - £3.50

Orange Juice - £1.00
J20 - £2.70
Sparkling Elderflower - £1.70
Apple Juice - £1.00
Fruit Shoot - £1.50

To Toast

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Make your day just prefect with extra special Prosecco by Furlan, one of the best artisan wineries in the superior Italian Prosecco region. Furlan is a family run, artisan winery with vineyards situated in the heart of the premium prosecco wineries. Due to the distinctiveness of their land, Furlan are able to produce wonderful Prosecco of a high quality with exquisite flavours and beautiful aromas.

Drinks Packages - Evening Hog Roast

Hog Roast

£15.95 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

The Hog Roast is served with:

- Wedges or Chips
- Baby Leaf Salad
- Vine Tomato & Red Onion Salad
- Coleslaw
- Sage & Onion Stuffing
- Chunky Apple Sauce

We can offer an alternative dish for vegetarian and vegan guests or guests with special dietary requirements.
FINGER BUFFET

The finger buffet is not available as a daytime wedding menu

7 items - £16.95 per person
8 items - £18.50 per person
9 items - £19.95 per person

Please select your items from the list below (sandwiches must be one of your choices)

- Freshly made selection of Sandwiches and Wraps
- Marinated Chicken and Red Pepper Skewers
- Thick-cut Onion Rings (v)
- Lamb Kofta with Harissa Yoghurt
- Seasoned Jacket Potato Wedges (v)
- Belly Pork Bites with Apple Sauce
- Breaded Mushrooms (v)
- A selection of mini Indian appetisers (v) with mango chutney and mini poppadoms

All dishes are accompanied by chips or baby roast potatoes and a variety of sauces and dips

All items marked (v) are suitable for vegetarians

Dessert

Something sweet to follow...

- Chocolate Fudge Cake £4.50 per person
- Seasonal Fresh Fruit Plate £4.50 per person
- A slate of British cheeses, biscuits, celery and grapes £7.95 per person

WEDGWOOD BUFFET

£15.95 per person

Please choose three hot dishes from the list below

- Chilli & Rice
- Vegetable Chilli & Rice (v)
- Beef Stroganoff
- Mushroom Stroganoff (v)
- Sweet & Sour Pork
- Teriyaki Beef & Sesame Skewers
- Goats Cheese and Red Onion Tart (v)
- Sweet Chilli Chicken Skewers

Standard Dishes

(These dishes are served with the Buffet)

- Mini Sausage Rolls
- Honey & Sesame Seed Mini Sausages
- Brie & Bacon Quiche
- Oven Roasted Potatoes or Spicy Wedges
- Mini Jacket Potatoes
- Coleslaw
- Salad

Carvery Supper

£15.95 per person

- Carved Loin of Pork and Buttered Turkey Crown
- Soft Floured Bap (v)
- Chunky Bramley Apple Sauce (v)
- Orange & Cranberry Sauce (v)
- Chips or Southern Fried Wedges or Baby Roast Potatoes (v)
- Redslaw (v)
- Mixed salad : shredded mixed salad leaves, tomatoes, cucumber, peppers & red onion (v)

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Weddings at The Upper House

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