

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

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

CHOUX LOLLIPOP

## **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

CAJUN CHICKEN WRAPS

CHILLED SPANISH FRITTATA

FALAFEL BITES

CIDER BATTERED ONION RINGS

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

MINI PORK PIES

SCOTCH EGGS

SAUSAGE ROLLS

SELECTION OF BREAD AND OILS

CURED MEAT PLATTER

GARLIC & ROSEMARY ROAST NEW POTATOES

FRUIT PLATTER

CHOCOLATE BROWNIE BITES

MINI VICTORIA SPONGE CAKES

ACCOMPANIED BY CHIPS, SKINNY FRIES, OR WEDGES

# 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