



HIGH CLASS OUTDOOR CATERING

Fine Dining

SAMPLE MENUS



Canapés

.....

USUALLY SERVED INSTEAD OF A STARTER OR BEFORE A STARTER

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Mini sausage rolls	Mini Yorkshire pudding with beef and horse radish
Honey glazed sausages (warm)	Mini Shepherd's pie (*only if cooker is available)
Chili prawns	Mini bagels with smoked salmon and cream cheese
Smoked salmon with cream cheese rolled	Mini breakfast Rosti Selection 2 different toppings
Stuffed celery with Stilton/ Shropshire Blue	Bacon/egg/ with a slice of cherry tomatoes OR Scrambled egg with pork sausage
Feta cheese with olive	Local strawberries with Belgian chocolate
Mushroom vol-en-vents	Bruschetta with rich mushroom pate and a whirl of cucumber
Rolled beef with olives	Smoked salmon and Hovis loaf swirl
Bacon, ham & cheese lattice	Cherry tomatoes stuffed with feta cheese
Melon & raspberries	
Cheese and grapes	
Mature cheddar and cherry tomato	
Smoked salmon and cream cheese on blinis	

Starter Options

FOR ANY OF THE MENUS

Smoked salmon mousse with melba toast/rocket salad

Stilton & broccoli soup

Carrot & coriander soup

Rich duck liver pate with orange marmalade/rocket salad/
Melba toast/ Chinese lanterns

Rich gala melon with raspberry coule` and Chinese lanterns

Rich chunky vegetable soup

All served with rustic knots of bread

King Prawn with rocket salad/cherry tomatoes/ cucumber/
lemon and rustic wholemeal loaf

Prawn and melon with rocket salad

Goats cheese with rocket salad garnish, dates and crusty bread

WE OFFER A CHOICE OF UP TO 2 STARTERS SERVED TO YOUR TABLE

Traditional Roast Beef

TABLEWARE INCLUDED. RECEPTION, WATER, WINE & TOAST GLASSES INCLUDED. DOES NOT INCLUDE LINEN TABLECLOTHS OR NAPKINS

Starter

Homemade tomato & basil soup with knots of bread
Melon with raspberry coulee, Chinese gooseberries, raspberries

Main Course

Roast silverside of Beef/ Yorkshire puddings
Horseradish sauce
Baby new potatoes buttered & parsley/ Roast potatoes
Fine beans/ chandelle carrots/ Baby sweet corn/ Peas/ Asparagus
Beef Gravy

Dessert

Homemade sweet buffet with strawberry flaky, raspberry pavlova, tangy lemon cheesecake, white choc cheesecake, rich choc torte, profiteroles, mandarin sherry trifle, rich choc fudges cake

Dressed cheese board

Pots of tea/coffee

After dinner mints

Traditional Chicken

TABLEWARE INCLUDED. RECEPTION, WATER, WINE & TOAST GLASSES INCLUDED. DOES NOT INCLUDE LINEN TABLECLOTHS OR NAPKINS

Starter

Carrot & coriander soup/melon with raspberry coulee

Main Course

Chicken wrapped in home cured bacon, stuffing, sausage

Phillo pastry with gruyere cheese, leeks, mushrooms

Roast potatoes

Mange Tout/ baby sweet corn/ chandelle carrots/ new potatoes
with butter & parsley

Rich chicken gravy

Dessert

TRIO OF SWEETS

Pavlova/ white choc cheesecake/ bitter lemon cheesecake or tart

Pots of tea/coffee

After dinner mints

Traditional Turkey

TABLEWARE INCLUDED. RECEPTION, WATER, WINE & TOAST GLASSES INCLUDED. DOES NOT INCLUDE LINEN TABLECLOTHS OR NAPKINS

Starter

Homemade soup/melon & raspberry coulee/pate & oatcakes

Main Course

Roast Turkey

Chipolata sausages, bacon rolls

Roast potatoes

Baby buttered new potatoes

Choice of seasonal vegetables

Gravy

Dessert

Sweet table with choice of homemade desserts

Cheese board

Choice of tea or coffee

After dinner mints

Carvery Menu

INCLUDING ALL TABLEWARE. RECEPTION, WATER, WINE & TOAST GLASSES INCLUDED. DOES NOT INCLUDE LINEN TABLECLOTHS OR NAPKINS

Starter

Homemade soup/melon & raspberry coulee/pate & oatcakes

Main Course

CARVERY

Choice of 2 roasts;

Turkey, ham, beef, pork, fillet of chicken

Fillet of salmon/vegetarian option

Accompaniments to chosen meat

Hot buttered new potatoes

Seasonal vegetables

Choice of homemade sweets & cheeses

Pots of tea & coffee

After dinner mints

Sweet Buffet Selection

Rich mandarin sherry trifle

Fresh fruit salad

Strawberry flaky

Banoffee pie

Rich choc torte

Raspberry roulade

Tangy lemon cheesecake

Crème brulee

Chocolate junkyard

Lemon meringue roulade

Bowls of fresh strawberries

Dressed cheeseboard with
butter & savory water biscuits

Bitter lemon tart

White chocolate cheesecake

Tea & coffee pots

Raspberry and blackberry pavlova

After dinner mints

Option 1 'Sweet buffet'

Guests **choose 1** sweet option from the buffet table

Option 2 'Trio of sweets'

Guests are served **3 small sweets** on a dessert plate to their table

Salad Menu

**TO ACCOMPANY A MEAT OPTION SUCH AS A HOG ROAST
DOES NOT INCLUDE HOG ROAST MEAT**

Homemade chutney

Red cabbage coleslaw

Pasta salad with tomato and pesto

Green rocket salad

Feta cheese and cherry tomatoes with basil

Pickled onions

Cucumber

Beetroot salad

Curly fries

Red/Spanish onion

All chutneys

Buffet Menu 1

MINIMUM OF 60 GUESTS
INCLUDES POLYSTYRENE PLATES & SERVIETTES
DELIVERY ONLY

Variety of rolls/sandwiches, ham - beef - salmon - cheese - egg & cress etc

Mushroom /prawn vol-au-vents

Homemade sausage rolls

Cream cheese & celery, cheese & pineapple, cheese & cherry tomatoes

Chipolata sausages

Chicken fillets, pizza

Baby scotch eggs

Crisps and nut assortment

Black pudding

Buffet Menu 2

MINIMUM OF 60 GUESTS
INCLUDES POLYSTYRENE PLATES & SERVIETTES
DELIVERY ONLY

Variety of rolls/sandwiches or french bread filled with various meats
Mushroom vol-au-vents, pizza, garlic bread, homemade sausage rolls
Selection of Chinese & Indian bites
Stilton & celery, salmon & cream cheese, cheese & pineapple
Chipolata sausages, chicken drumsticks
Crisps & nut assortment

Buffet Menu 3

MEAT PLATTER

MINIMUM OF 60 GUESTS.

INCLUDES POLYSTYRENE PLATES, SERVIETTES, PLASTIC KNIVES & FORKS.

COOKER MUST BE AVAILABLE TO HEAT HOT BITS.

DELIVERY ONLY

Meat platter, choice of 2 roasts -
turkey, ham, beef or pork

Homemade sausage rolls

Homemade quiche, smoked
salmon with cream cheese

Cream cheese & celery, cheese
& pineapple, cheese &
cherry tomatoes

Pork pie, hot Chinese bites,
hot Indian bites, garlic mushrooms

Fish bites, curly fries, celery & Stilton

Lattice savories, garlic bread,
garlic bread with cheese

Fresh green salad, baby
scotch eggs, egg mayonnaise

Chicken fillets

Variety of salads including savory
rice, coleslaw, pasta, beetroot,
pickled onion

Crisps and nut assortment

Choice of homemade sweets
including the following:

Sherry trifle, strawberry flaky, lemon
cheesecake, rich chocolate fudge
cake, raspberry/chocolate roulade,
profiteroles

Tea & coffee

Buffet Menu 4

MINIMUM OF 60 GUESTS
INCLUDES POLYSTYRENE PLATES & SERVIETTES
DELIVERY ONLY

Variety of rolls/sandwiches or french bread filled with various meats/
egg & cress/ tuna/ red salmon & cucumber

Homemade sausage rolls

Pork pie/ black pudding

Celery stuffed with stilton

Cheese & pineapple

Homemade quiche

Beef rolled on sticks

Crisps & nut assortment

Variety of cakes e.g. fruit cake, plain & chocolate cream sponges,
fruit scones, fairy cakes

Blackcurrant /apple /almond congress tea loaf etc

Buffet Menu 5

MINIMUM OF 60 GUESTS
INCLUDES POLYSTYRENE PLATES & SERVIETTES
COOKER MUST BE AVAILABLE TO HEAT HOT BITS
DELIVERY ONLY

Variety of rolls/ sandwiches or french bread filled with various meats

Rolled meats on cocktail sticks, homemade sausage rolls

Pork pie, hot Chinese & Indian bites

Cream cheese & celery, cheese & pineapple, cheese & cherry tomatoes

Homemade quiche, smoked salmon with cream cheese

Potato skins, fish bites, curly fries, celery & Stilton

Lattice savories, garlic bread, garlic bread with cheese

Pizza crisp & nut assortment

Choice of homemade sweets including the following

Sherry trifle, Strawberry flaky, lemon cheesecake, rich chocolate fudge cake, raspberry/chocolate roulade, profiteroles



Newstead Farm Mammerton,
Longford, Ashbourne
Derbyshire, DE6 3DE

01335 330476

Please select option 3

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