



MITCHELL CATERING LIMITED



in association with

The Square at Upminster

presents

Dining Menus

Effective from:

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Contact Information

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Background

Overview

I have provided a variety of menus to suit all budgets and palates: set menus and à la carte menus.

Some units like to try something a little different. Please see some of my suggested themed menus.

If there is something you would like but don't see it in our extensive menus or if you would like help planning a menu, then please contact me.

Terms and Conditions for Dining

- 1) Please advise of any allergies before your function date.
- 2) All prices include VAT.
- 3) All prices quoted are per head, and based on three courses and coffee.
- 4) I require menu and dining times with estimated numbers a minimum of **10 days** before your function date and final numbers **72hrs** before your function date.
Please note that if fish is required for a Monday, we will need final numbers the Friday before
- 5) All units that dine are subject to the minimum dining number of **16 (Monday to Thursday) and 20 (Friday and Saturday)**.
- 6) Small units that meet on the same day as another unit may benefit from enjoying the same menu choice. By doing so, the small unit will then not be subject to the minimum dining number of 16 from Monday to Thursday. **However, the dining number on Friday and Saturday is a minimum of 20 in all cases.**
- 7) Serving staff should be allowed to clear coffee cups no more than 20 minutes after it is served. Any additional costs incurred due to staff not being able to clear within this period, or extremely late dining, will be passed on to the unit.
- 8) All main courses are served with the Chef's choice of potato and **TWO** vegetables appropriate to the main dish unless stated otherwise.
- 9) All items on the menu are subject to availability.
- 10) If you require a menu item that is not listed, please do not hesitate to ask and I will be pleased to advise you.
- 11) Account settlement is on the day of your function.

Gary Mitchell





Set Menus

Menu 1 - Rolled Stuffed Leg of Pork - £28.50

Starter	Minestrone Soup
Main Course	Rolled Stuffed Loin of Pork wrapped in Pancetta and roasted, with Roast Potatoes, Green Beans and Peas, Braised Carrots and Cauliflower Cheese
Dessert	New York Cheese Cake with Chantilly Cream and Fruit Coulis
Coffee	Coffee
Option	To replace the Soup with Breaded Mushrooms, add £2.00

Menu 2 - Homemade Butcher's Sausages - £26.00

Starter	Pea and Ham Soup
Main Course	Homemade Butchers Sausages with a Mustard Mash, Savoy Cabbage and Carrot Batons with Onion Gravy
Dessert	Luxury Bread and Butter Pudding with Cream
Coffee	Coffee
Option	To replace the Soup with Breaded Brie and Onion Chutney, add £2.00

Menu 3 - Roast Stuffed Supreme of Chicken - £27.50

Starter	Mulligatawny Soup
Main Course	Roast Stuffed Supreme of Chicken wrapped in Smoked Bacon with Parmentier Potatoes, Peas, Green Beans and Braised Carrots
Dessert	Dutch Apple Pie with Custard
Coffee	Coffee
Option	-----





Set Menus

Menu 4 - Baked Sea Bass - £29.00

Starter	Roasted Red Pepper Soup
Main Course	Baked Sea Bass Fillet on the Vine Roasted Cherry Tomatoes, Crusted New Potatoes and a Green Vegetable Medley
Dessert	My Bakewell Tart
Coffee	Coffee
Option	-----

Menu 5 - Roast Rib of Beef - £34.50

Starter	Atlantic Prawn Cocktail
Main Course	Roast Rib of Beef, Yorkshire Pudding and Rich Homemade Gravy with Roast Potatoes, Cauliflower Cheese, Braised Carrots and Green Vegetable Medley
Dessert	Waffle with Mixed Fruit, Ice Cream and Cream
Coffee	Coffee
Option	-----

Menu 6 - Salt Beef - £29.00

Starter	Chicken Noodle Soup
Main Course	Salt Beef with Pease Pudding, Crushed Potatoes, Braised Carrots and Green Beans
Dessert	Apple Strudel with Cream
Coffee	Coffee
Option	-----



Set Menus

Menu 7 - Beef Bourguignon - £31.50

Starter	Breaded Fried Brie with Onion Chutney
Main Course	Beef Bourguignon - Marinated Steak braised in Red Wine garnished with Sautéed Mushrooms, Baby Onions and Bacon with Creamed Potatoes, Braised Carrots and a Green Vegetable Medley
Dessert	Apple Strudel with Cream
Coffee	Coffee
Option	-----

Menu 8 - Chicken Kiev - £27.50

Starter	French Onion Soup
Main Course	Chicken Kiev with Creamed Potatoes and Braised Carrots
Dessert	Crepes
Coffee	Coffee
Option	-----

Menu 9 - Slow Braised Duck - £29.00

Starter	Leek and Potato soup
Main Course	Slow Braised Duck with Port and Cherry Sauce, Parmentier Potatoes, Braised Carrots, Peas and Green Beans
Dessert	Apple Strudel with Cream
Coffee	Coffee
Option	-----



Set Menus

Menu 10 - Chicken Pie - £26.00

Starter	Brown Windsor Soup
Main Course	Chicken Ham and Leek Pie, Sautéed Potatoes, Braised Carrots and Green Vegetables
Dessert	Waffles with Berries, Ice cream & Cream
Coffee	Coffee

Menu 11 - Pan Roasted Cod & King Prawn - £31.00

Starter	Lamb Samosa with a Dressed Fresh Salad and Mango Chutney
Main Course	Roasted Cod in a Sri Lankan Broth with King Prawns. Coconut Rice and Pan Toasted Lime Greens
Dessert	Upside Down Pineapple Sponge with Ice Cream
Coffee	Coffee

Menu 12 - Not Just Any Cottage Pie - £26.00

Starter	French Onion Soup
Main Course	Brisket Cottage Pie, Braised Carrots, Green Medley and Cauliflower Cheese
Dessert	Brioche Bread and Butter Pudding
Coffee	Coffee
Option	To replace the soup starter with Breaded Brie and Onion Chutney, add £2.50

If extra bread is required, mixed bread baskets are available at a cost of £1.00 per person.

If an extra vegetable is required it can be added at a cost of £1.00 per person.



£26.00 A la Carte Menu

Price includes a soup starter, bread, main, dessert and coffee

All mains served with Chef's potatoes and a minimum of two vegetables

See page 11 for starter and dessert options.

Soup Starters

Broccoli and Stilton	Brown Windsor	Chicken	Chicken Noodle
Cock-o-Leekie	French Onion	Goulash	Leek and Potato
Lentil and Coriander	Minestrone	Mulligatawny	Mushroom
Pea and Ham	Roasted Red Pepper	Tomato/Tomato & Basil	Tuscan

Mains

Sausage and Mash with Onion Gravy
Chicken, Ham and Leek Pie
Chicken, Ham and Mushroom Pie
Not Just Any Cottage Pie
Pork Stew and Dumplings
Chicken Stew and Dumplings

Desserts

Trifle	Fresh Fruit Salad	Cheesecake
Warm Churros & Chocolate Dip	Profiteroles & Chocolate Dip	Hot Cherries & Ice Cream
Maple Waffle with Berries, Ice Cream & Cream	Brioche Bread & Butter Pudding served with Cream	Apple Strudel with Whipped Cream & Ice Cream
Bakewell Tart with Cream	Baked Apple Sponge and Custard	Berry Eton Mess

Desserts served with either ice cream, fresh cream or custard

Apple Pie	Apple & Berry Pie	Dutch Apple Pie
Apple Crumble	Apple & Berry Crumble	Dutch Apple Crumble
	Spotted Dick	





£27.50 A la Carte Menu

Price includes a soup starter, bread, main, dessert and coffee

All mains served with Chef's potatoes and a minimum of two vegetables

See page 11 for starter and dessert options.

Soup Starters

Broccoli and Stilton	Brown Windsor	Chicken	Chicken Noodle
Cock-o-Leekie	French Onion	Goulash	Leek and Potato
Lentil and Coriander	Minestrone	Mulligatawny	Mushroom
Pea and Ham	Roasted Red Pepper	Tomato/Tomato & Basil	Tuscan

Mains

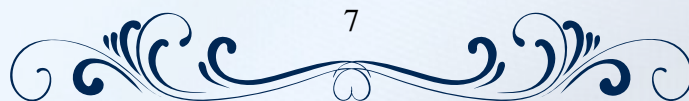
Stuffed Roast Chicken Breast wrapped in Bacon
Chicken Chasseur
Coq Au Vin
Steak and Kidney Pie or Pudding
Steak and Mushroom Pie or Pudding
Steak, Ale and Vegetable Pie
Beef Stew and Dumplings
Gammon Served with Pineapple, Tomato, Mushroom, Peas and Sauté Potatoes
Fish Pie

Desserts

Trifle	Fresh Fruit Salad	Cheesecake
Warm Churros & Chocolate Dip	Profiteroles & Chocolate Dip	Hot Cherries & Ice Cream
Maple Waffle with Berries, Ice Cream & Cream	Brioche Bread & Butter Pudding served with Cream	Apple Strudel with Whipped Cream & Ice Cream
Bakewell Tart with Cream	Baked Apple Sponge and Custard	Berry Eton Mess

Desserts served with either ice cream, fresh cream or custard

Apple Pie	Apple & Berry Pie	Dutch Apple Pie
Apple Crumble	Apple & Berry Crumble	Dutch Apple Crumble
	Spotted Dick	





£28.50 A la Carte Menu

Price includes a soup starter, bread, main, dessert and coffee

All mains served with Chef's potatoes and a minimum of two vegetables

See page 11 for starter and dessert options.

Soup Starters

Broccoli and Stilton	Brown Windsor	Chicken	Chicken Noodle
Cock-o-Leekie	French Onion	Goulash	Leek and Potato
Lentil and Coriander	Minestrone	Mulligatawny	Mushroom
Pea and Ham	Roasted Red Pepper	Tomato/Tomato & Basil	Tuscan

Mains

Beef Bourguignon (Steak Marinated and Braised in Red Wine)

Roast Topside of Beef, Yorkshire Pudding

Slow Pot Roast of Beef Brisket, Yorkshire Pudding

Roast Loin of Pork Stuffed and Wrapped in Bacon

Pork Chop with Stuffing, Cider and Grain Mustard Sauce

Braised Steak with Stroganoff Sauce

Desserts

Trifle	Fresh Fruit Salad	Cheesecake
Warm Churros & Chocolate Dip	Profiteroles & Chocolate Dip	Hot Cherries & Ice Cream
Maple Waffle with Berries, Ice Cream & Cream	Brioche Bread & Butter Pudding served with Cream	Apple Strudel with Whipped Cream & Ice Cream
Bakewell Tart with Cream	Baked Apple Sponge and Custard	Berry Eton Mess

Desserts served with either ice cream, fresh cream or custard

Apple Pie	Apple & Berry Pie	Dutch Apple Pie
Apple Crumble	Apple & Berry Crumble	Dutch Apple Crumble
	Spotted Dick	





£29.00 A la Carte Menu

Price includes a soup starter, bread, main, dessert and coffee

All mains served with Chef's potatoes and a minimum of two vegetables

See page 11 for starter and dessert options.

Soup Starters

Broccoli and Stilton	Brown Windsor	Chicken	Chicken Noodle
Cock-o-Leekie	French Onion	Goulash	Leek and Potato
Lentil and Coriander	Minestrone	Mulligatawny	Mushroom
Pea and Ham	Roasted Red Pepper	Tomato/Tomato & Basil	Tuscan

Mains

Braised Beef en Croûte (in Puff pastry)
Slow Braised Duck with Port and Cherry Sauce
Sea Bass Fillet with Braised Lentil Ragout
Poached Salmon, Salad and New Potatoes
Baked Crusted Cod served with Chips, Peas, Gherkins and Pickled Onion
Deep Fried Cod served with Chips, Peas, Gherkins and Pickled Onion

Desserts

Trifle	Fresh Fruit Salad	Cheesecake
Warm Churros & Chocolate Dip	Profiteroles & Chocolate Dip	Hot Cherries & Ice Cream
Maple Waffle with Berries, Ice Cream & Cream	Brioche Bread & Butter Pudding served with Cream	Apple Strudel with Whipped Cream & Ice Cream
Bakewell Tart with Cream	Baked Apple Sponge and Custard	Berry Eton Mess

Desserts served with either ice cream, fresh cream or custard

Apple Pie	Apple & Berry Pie	Dutch Apple Pie
Apple Crumble	Apple & Berry Crumble	Dutch Apple Crumble
	Spotted Dick	





£31.00 A la Carte Menu

Price includes a soup starter, bread, main, dessert and coffee

All mains served with Chef's potatoes and a minimum of two vegetables

See page 11 for starter and dessert options.

Soup Starters

Broccoli and Stilton	Brown Windsor	Chicken	Chicken Noodle
Cock-o-Leekie	French Onion	Goulash	Leek and Potato
Lentil and Coriander	Minestrone	Mulligatawny	Mushroom
Pea and Ham	Roasted Red Pepper	Tomato/Tomato & Basil	Tuscan

Mains

Roast Rib of Beef, Yorkshire Pudding
Rib Eye Steak Served with Sauté or Chipped Potatoes, Peas, Tomatoes and Mushrooms
Roast Leg of Lamb
Braised Lamb Shank
Mixed Grill (Four Meats) Served with Sauté or Chipped Potatoes, Peas, Tomatoes and Mushrooms
Rack of Lamb (Cost subject to prevailing market price)
Lamb Chops (Cost subject to prevailing market price)

Desserts

Trifle	Fresh Fruit Salad	Cheesecake
Warm Churros & Chocolate Dip	Profiteroles & Chocolate Dip	Hot Cherries & Ice Cream
Maple Waffle with Berries, Ice Cream & Cream	Brioche Bread & Butter Pudding served with Cream	Apple Strudel with Whipped Cream & Ice Cream
Bakewell Tart with Cream	Baked Apple Sponge and Custard	Berry Eton Mess

Desserts served with either ice cream, fresh cream or custard

Apple Pie	Apple & Berry Pie	Dutch Apple Pie
Apple Crumble	Apple & Berry Crumble	Dutch Apple Crumble
	Spotted Dick	



Starter Options

Plus £2.50

Pate and Toast	Breaded Mushrooms	Vegetable Samosa & Chutney
Pancetta and Parmesan Arancini Balls with Dipping Sauce	Breaded Fried Brie with Onion Chutney	Baked Cheese stuffed Flat mushroom

Plus £3.50

Deep Fried whitebait	Plaice Goujons	Prawn Cocktail
Melon and Parma Ham with Pine Nuts and Balsamic Reduction	Baked Meatballs in Tomato and Basil Sauce with Cheese	Smoked Mackerel with Potato Salad

Plus £4.50

Smoked Salmon	Crayfish and Prawn Cocktail
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Dessert Options

Plus £1.00

Individual Cheese Plate in place of a Dessert

Cheese Platter as an Extra Course

Plus £13.50

Serves 6 – 8 and includes a 3 Cheese Platter with Biscuits, Celery and Grapes

Pre Meeting or Call Off Refreshments

Plus £1.10

Afternoon Tea / Coffee and Biscuits

If extra bread is required, mixed bread baskets are available at a cost of £1.00 per person.

If an extra vegetable is required, it can be added at a cost of £1.00 per person.





Themed Menus

Themed Menu 1 - Thai Night - £30.00

Starter	Tom Yum Soup
Main Course	Massaman lamb and green Thai chicken with coconut rice and Pad Thai
Dessert	Pineapple and Ice Cream
Coffee	Coffee
Option	To replace the Soup with Thai Braised Ribs add £3.00

Themed Menu 2 - Italian Night - £30.00

Starter	Antipasti
Main Course	Italian Style Stuffed Chicken Supreme Wrapped in Pancetta with potatoes and vegetables
Dessert	Lemon Pistachio and Polenta cake with Ice Cream
Coffee	Coffee
Options	To replace the Chicken with Italian Style Braised Lamb Shank add £3.00 For extra options on the Antipasti Course add £2.00

Themed Menu 3 - Chinese Night - £28.00

Starter	Satay Chicken, Prawn Crackers and Dips
Main Course	Hong Kong Sweet and Sour Pork Chicken in Black Bean or Chinese Chicken Curry Special Fried Rice and Mixed Vegetable Noodles
Dessert	Fresh Fruit and Ice Cream
Coffee	Coffee
Option	-----



Themed Menus

Themed Menu 4 - Spanish Night - £30.00

Starter	Tapas
Main Course	Chicken and Chorizo paella or Slow cooked Spanish Chicken with Peppers
Dessert	Warm Churros with chocolate dip
Coffee	Coffee
Option	To replace either of the Chicken Mains with Caldereta Extremena, a slow cooked Lamb Shank with Sun Dried Tomatoes, Garlic and Thyme, served with potatoes and vegetables, add £3.00

Themed Menu 5 - Indian Night - £28.00

Starter	Lamb Samosas with Popadoms and Dips
Main Course	Chicken Dansak Curry served with Rice, Sag Aloo, Onion Bhaji and Naan Bread
Dessert	Fruit Salad with Ice Cream
Coffee	Coffee
Option	To replace the Chicken Curry with Lamb Shank Raan Curry, add £2.00

Themed Menu 6 - American Night - £27.50

Starter	Clam Chowder
Main Course	Southern Fried Chicken, Homemade Coleslaw and Curly Cajun Fries
Dessert	Pineapple upside down sponge with Ice cream
Coffee	Coffee
Option	-----





Themed Menus

Themed Menu 7 - Christmas Night - £29.00

Starter	Chef's Soup
Main Course	Roast Turkey with Stuffing, Chipolata Sausage with Rolled Bacon, Roast Potatoes, Roast parsnips and Brussels Sprouts with mixed Peas/Carrots.
Dessert	Christmas Pudding with Brandy Sauce or Fresh Cream
Coffee	Coffee
Option	To replace the Chef's Soup with Atlantic Prawn Cocktail, add £3.50

Funeral Teas

£16.50

Assorted Sandwiches

Egg and Cress
Cheese and Tomato
Honey Roast Ham
Poached Salmon and Cucumber

Savouries

Mini Quiche
Chicken Drumsticks
Chicken Goujons
Honey Glazed Cocktail Sausages
Hand Raised Luxury Pork Pie and Scotch Egg
Mini Vegetable Oriental Selection

Tea and Coffee is also served

Sweet Selection Option

£2.50

Mini and Sliced Cake Selection served after the Savoury Selection