



**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*

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

### *Menu 2 - Homemade Butcher's Sausages - £26.00*

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

### *Menu 3 - Roast Stuffed Supreme of Chicken - £27.50*

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





## *Set Menus*

### *Menu 4 - Baked Sea Bass - £29.00*

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

### *Menu 5 - Roast Rib of Beef - £34.50*

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

### *Menu 6 - Salt Beef - £29.00*

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



## *Set Menus*

### *Menu 7 - Beef Bourguignon - £31.50*

<b>Starter</b>	Breaded Fried Brie with Onion Chutney
<b>Main Course</b>	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
<b>Dessert</b>	Apple Strudel with Cream
<b>Coffee</b>	Coffee
<b>Option</b>	-----

### *Menu 8 - Chicken Kiev - £27.50*

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

### *Menu 9 - Slow Braised Duck - £29.00*

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



## *Set Menus*

### *Menu 10 - Chicken Pie - £26.00*

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

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

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

### *Menu 12 - Not Just Any Cottage Pie - £26.00*

<b>Starter</b>	French Onion Soup
<b>Main Course</b>	Brisket Cottage Pie, Braised Carrots, Green Medley and Cauliflower Cheese
<b>Dessert</b>	Brioche Bread and Butter Pudding
<b>Coffee</b>	Coffee
<b>Option</b>	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*

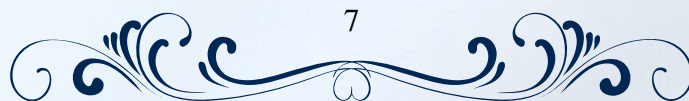
Stuffed Roast Chicken Breast wrapped in Bacon  
Chicken Chasseur  
Coq Au Vin  
Steak and Kidney Pie or Pudding  
Steak and Mushroom Pie or Pudding  
Steak, Ale and Vegetable Pie  
Beef Stew and Dumplings  
Gammon Served with Pineapple, Tomato, Mushroom, Peas and Sauté Potatoes  
Fish Pie

### *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*

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

### *Themed Menu 2 - Italian Night - £30.00*

<b>Starter</b>	Antipasti
<b>Main Course</b>	Italian Style Stuffed Chicken Supreme Wrapped in Pancetta with potatoes and vegetables
<b>Dessert</b>	Lemon Pistachio and Polenta cake with Ice Cream
<b>Coffee</b>	Coffee
<b>Options</b>	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*

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



## *Themed Menus*

### *Themed Menu 4 - Spanish Night - £30.00*

<b>Starter</b>	Tapas
<b>Main Course</b>	Chicken and Chorizo paella or Slow cooked Spanish Chicken with Peppers
<b>Dessert</b>	Warm Churros with chocolate dip
<b>Coffee</b>	Coffee
<b>Option</b>	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*

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

### *Themed Menu 6 - American Night - £27.50*

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



## *Themed Menus*

### *Themed Menu 7 - Christmas Night - £29.00*

<b>Starter</b>	Chef's Soup
<b>Main Course</b>	Roast Turkey with Stuffing, Chipolata Sausage with Rolled Bacon, Roast Potatoes, Roast parsnips and Brussels Sprouts with mixed Peas/Carrots.
<b>Dessert</b>	Christmas Pudding with Brandy Sauce or Fresh Cream
<b>Coffee</b>	Coffee
<b>Option</b>	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

