



John Lowe
CATERING SERVICES



CITY OF STOKE-ON-TRENT APPROVED CIVIC CATERERS



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CATERING SERVICES

CITY OF STOKE-ON-TRENT CIVIC CATERERS

We are pleased to present a selection of our current menu suggestions.
However, please note that all menus can be changed to suit your requirements.

We only use freshly cooked meats, fresh vegetables when in season and new potatoes.
All sweets are freshly made and we have a selection of five assorted cheeses for you to choose from.

All waitresses are fully experienced in silver service and we have over 40 years catering experience
allowing us to give you the best possible service available.

Most of our custom is through recommendations and reference letters with names
and addresses of satisfied customers can be supplied upon request.
Recommended by community halls.

We have fully equipped kitchens all approved by the Health & Safety.

We can visit your home to make all arrangements if required assuring
you of our best attention.

Thank you for your interest. Please contact us for further information, or visit our website:

www.johnlowecatering.co.uk

Yours Sincerely
John Lowe Catering Services

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Wedding Reception Drinks

Pimms	per glass £.....
Sherry	per glass £.....
Wine	per glass £.....
Sparkling Toast	per glass £.....
Bucks Fizz	per glass £.....
Champagne	per glass £.....
Orange Juice	per glass £.....
Mineral Water	per litre £.....



Also arranged for your Wedding Day:

Reception Halls - Master of Ceremonies - Formal Hire
Photography - Marquees - Venues - Barbeques - Outside Bars - Balloons
Wedding Cakes Made to Order

The Rose Wedding Menu

Four Course Meal

A Choice of Two Starters from the following:

*Chef's Home Made Cream of Vegetable Soup & Bread Croutons
Served with Bread Rolls and Butter*

*Quenelles of Brussels Pate with Onion Relish
Served on a Bed of Mixed Leaves with Melba Toast*

*Baked Salmon & Watercress Tartlets
Served with a Baby Leaf Salad and Lemon Mayonnaise Dressing*

*Fan of Melon garnished with Fresh Fruits
Drizzled with a Fruit Coulis*



A Choice of Two Main Courses from the following:

Roast English Beef with Yorkshire Pudding

*Roast Breast of Spring Chicken
Served with Sausage & Bacon Roll, Seasoning and Cranberry Sauce*

*Roast Leg of Lamb & Rosemary
Served with Mint Sauce and Redcurrant Jelly*

*Roast Loin of Pork with Seasoning
Served with Wholegrain Mustard and Apple Sauce*

*Roast Norfolk Turkey
Served with Sausage & Bacon Roll, Seasoning and Cranberry Sauce*

*Vegetarian Dish:
Roasted Mediterranean Vegetables
Baked in a Filo Pastry Case with a Red Pepper Sauce
All Served with Fresh Market Vegetables and Potatoes*



A Choice of Two Desserts from the following:

Home Made Baileys Chocolate Torte - Served with Baileys Cream

Dark Chocolate Torte - Served with a Berry Coulis and Fresh Cream

Home Made Apple Pie - Served with Fresh Cream or Custard Sauce

Profiteroles with Chocolate Filling - Served with Fresh Cream

Old English Trifle

Lemon Torte with Frosted Grapes - Served with Fresh Cream

Sticky Toffee Pudding - Served with Custard Sauce

Selection of Five Assorted Cheeses served with Biscuits and Celery



Tea and Coffee with Dinner Mints



Three Course Wedding Menu

As above, but without the Cheese Course

The Ash Wedding Menu

Four Course Meal

A Choice of Two Starters from the following:

Home Made Soup of your choice, with Potato Shavings
Served with a Petit Pan and Butter

*Choose from: Rich Brown Windsor; Cauliflower, Stilton and Broccoli; Tomato and Bacon;
Leek and Potato; Minestrone; Asparagus; Vegetable Mulligatawny*

Ribbons of Smoked Salmon with Mediterranean Prawns
Served on a bed of Baby Leaves, with Horseradish Cream and a Lime Vinaigrette

Chicken Liver Parfait with Spiced Apple Chutney
Served with Toasted Ciabatta Bread

Half Galia Melon filled with Exotic Fresh Fruits - *Drizzled with a Blackcurrant Coulis*

Cold Poached Fillets of Scotch Salmon
With Mediterranean Prawns in a Marie Rose Sauce with a hint of Brandy

Smoked Bacon and Wild Mushroom Tartlets
Topped with Melted Stilton, on a bed of Salad Leaves

Prawn Cocktail Tower - *Served with Brown Bread and Butter*



A Choice of Two Main Courses from the following:

Fillet of Beef Wellington
Beef Fillet topped with Pate, Mushrooms, baked in a Puff Pastry Case and served with a Rich Burgundy Sauce

Pan Roasted Breast of Duckling
Served with a Brandy and Black Cherry Sauce

Roast Cannon of Lamb
Wrapped in Pancetta with a Caramelised Shallot and Smoked Bacon Filling, served with a Port Wine Sauce

Ballotine Breast of Chicken
With a Wild Mushroom, Smoked Bacon and Spinach Filling, served with a Brandy and Mustard Cream Sauce

Roast Sirloin of Beef Steak
With a Garlic and Herb Crust, Horseradish and Mustard Sauce and Red Wine Jus

Pan Fried Loin of Cod
Served on a bed of Pea Puree, with a Smoked Bacon and Shallot Cream Sauce

Vegetarian Dish: Sautéed Leek, Mushroom & Asparagus Fricassee
Served in a Puff Pastry Case

All Served with Fresh Market Vegetables and Potatoes

Baskets of English and Continental Breads



A Choice of Two Desserts from the following:

Assiette of Desserts, with a Raspberry Coulis - *Served with Fresh Cream*

Banana Cheesecake - *Served with a Butterscotch Sauce*

Eton Mess Parfait - *Served with a Berry Sauce and Fresh Cream*

Chocolate and Raspberry Torte - *Served with a Warm Chocolate and Cointreau Sauce*

Rich Black Forest Gateau with Morello Cherries in Kirsch - *Served with a Blackcurrant Coulis and Fresh Cream
Strawberries - Served in Tulie Baskets with Strawberry Coulis and Clotted Cream*



Selection of English and Continental Cheeses served with Biscuits, Celery and Grapes



Coffee and Cream with Chocolates

The Oak Wedding Menu

Four Course Meal

Selection of Home Made Canapés
Served to your Guests on arrival (see Canapé List)



Choose One Starter from the following:

- Home Cured Gravadlax, Langoustine and Potted Prawns
Served with a Dill and Mustard Mayonnaise
- Quenelles of Venison Pate with Plums in a Brandy Compote
Served with Rustic Breads and Butter
- Twice Baked Blue Cheese Soufflé
Served with a Roasted Pear and Hazelnut Salad
- Cream of Wild Mushroom and Garlic Soup
With Herb Croutons, Dried Ceps and Fresh Tarragon
- Cocktail of Melon with Lightly Spiced Mediterranean Prawns
With a Marie Rose Sauce with a hint of Brandy
- Smoked Trout Fillets served on a Bacon and Potato Rosti
With Horseradish Crème Fraiche



Choose One Main Course from the following:

- Fillet of Beef Wellington
Beef Fillet topped with Pate, Mushrooms, baked in a Puff Pastry Case and served with a Rich Burgundy Sauce
- Tournedos Rossini
*English Fillet on a Bread Crouton topped with smooth Pate and a Duxelle of Mushrooms
Served with a Rich Burgundy Sauce*
- Sautéed Medallions of Beef Fillet
With Wild Mushrooms and Chestnut Puree, served with a Madeira Sauce
- Rack of Lamb with Herb and Garlic Crust
Fondant Potato, Ratatouille Nicoise with a Port Wine Jus
- Supreme of Chicken and Stilton Roulades - *Served with a Creamy Stilton Sauce*
- Pan Fried Breast of Duckling - *with a Pink Peppercorn Sauce*
- Pan Fried Rainbow Trout filled with Mediterranean Prawns - *with Sautéed Almonds and a Dill Butter Sauce*
- Vegetarian Option: Caramelised Red Onion Tartlets topped with Melted Brie
Served with Wilted Spinach and a Tomato Compote
- All Served with Fresh Market Vegetables and Potatoes*
- Baskets of English and Continental Breads



Choose One Dessert from the following:

- Assiette of Desserts, with a Raspberry Coulis - *Served with Fresh Cream*
- Passion Fruit Tart with Glazed Pineapple - *Served with Chocolate Mascarpone and Fresh Cream*
- Raspberry Parfait with Sable Biscuits - *Served with Raspberry Sauce and Chantilly Cream*
- Chocolate Pear Tart with Chocolate Truffle - *Served with a Vanilla Pod Custard Sauce*
- Apricot Crème Brulee Tart - *Served with Double Cream*
- Fresh Fruit and Honey Jelly Terrine - *With Raspberry Coulis and Clotted Cream*
- Fresh Fruit Salad served in Tulip Cups - *With a hint of Malibu, served with Fresh Cream*



Selection of English and Continental Cheeses served with Biscuits, Celery and Grapes



Coffee & Cream and Chocolates

ALL MAIN COURSE MEALS ARE SILVER SERVICE. VEGETABLES ARE PRESENTED IN SERVING DISHES FOR GUESTS TO HELP THEMSELVES. ALL WEDDING MENUS CAN BE CHANGED TO SUIT YOUR REQUIREMENTS.

Canapés

Chef's selection of Home Made Canapés and Savouries
Served to your guests on arrival

Blinis with Smoked Salmon
topped with Soured Cream and Chervil

Filo Basket filled with Smoked Chicken
topped with Lime and Cumin Mayonnaise with Fresh Mango

Cheddar Cheese Scones topped with Honey Roast Ham
with Grainy Mustard Butter

Filo Tartlets with Devilled Crab Salad, Lime and Ginger

Mini Yorkshire Puddings with Roast Beef, Horseradish and Mustard
with Wild Rocket

Wild Rice and Spring Onion Pancakes
with Avocado and Lime Salsa

Smoked Haddock, Watercress and Gruyere Tarts

Parmesan and Black Olive Shortbreads
with Parsley Pesto and Goats Cheese

Rolled Smoked Ham Crepes
with Tarragon and Mustard Cream

Filo Tartlets with Smoked Chicken, Black Olives and Parsley Pesto

Filo Tartlets with Asian Beef Salad

Roast Beef with Wholegrain Crème Fraiche in Poppy Seed Tartlets

Blue Cheese, Mascarpone and Red Onion Confit Quiches

Five Spiced Duck and Papaya Wonton Cups

King Prawns
with Sweet Chilli Dip

Pate En Croute Smooth Pate
on Crusty Garlic Croutons

Mushroom Vol-au-vents
with Creamy Mushroom and Garlic Filling

Mini Caramelised Leek and Cheese Tartlets

Tiger Prawns in Filo Pastry
with a Sweet Chilli Dip

Pate Stuffed Mushrooms
coated in Herb Breadcrumbs

Thai Chicken Bites
with Spicy Cucumber Dip

Pastry Boat filled with Duck, Spring Onions and Plum Sauce

Vegetarian Menu

Portobello Mushrooms with Spinach, Garlic and Onion Filling
Served with a Garlic Cream Sauce

Roasted Mediterranean Vegetables
Baked in a Filo Pastry Case with a Red Pepper Sauce

Roasted Red Peppers filled with Tomatoes, Anchovy Fillets and Garlic
Served with a Roasted Red Pepper Sauce

Mushroom Cranberry and Brie Wellington
With a Mushroom Cream Sauce

Sautéed Leek, Mushroom and Asparagus Fricassee
Served in a Puff Pastry Case

Caramelised Red Onion and Goats Cheese Tartlets
Served with a Red Pepper Sauce

Vegetable and Pasta Bake

Leek and Stilton Nut Roast with a Creamy Mushroom Sauce

Pancake Cannelloni and Spinach with a Cheese Sauce

Savoury Crepes filled with Creamy Mushrooms
With a White Wine Sauce topped with Cheddar Cheese

Spinach and Ricotta Roulade with a Red Pepper Salsa

Fish Menu

Served as a Fish Course or Main Course

Pan Fried Salmon Fillets
With a White Wine and Watercress Sauce

Baked Cod Fillets in a Whisky and Wholegrain Mustard Sauce

Pan Fried Fillet of Plaice topped with Tomato Butter

Pan Fried Herrings with a Lime Pepper Crust
With a Lemon Butter Sauce

Sea Bass Fillets on a bed of Creamed Leeks
With Parmesan Crisps and served with a Red Pepper Sauce

Smoked Haddock on a bed of Spinach with a Chive Butter Sauce

Fillet of Sea Bass, Asparagus and Broad Bean Potato Cake
With a Red Wine Butter Sauce

Pan Fried Cod Fillet on a bed of Pea Puree
With Smoked Bacon and a Shallot Cream Sauce

Rainbow Trout

Pan Fried with Almonds and Prawns and served with a Dill Butter Sauce



Select your own Menus

Assorted Canapés on arrival

(see Canapé list)



Starter Course

Soups

Home made Soup of your choice with Potato Shavings

Served with Petit Pan and Butter Rosettes

Cream of Broccoli - Cauliflower and Stilton - Vegetable Mulligatawny
Brown Windsor - Leek and Potato - Tomato and Bacon - Rich Pea and Ham
Potato and Watercress - Wild Mushroom - Minestrone - Asparagus



Pates & Terrines

Venison Pate with Plum Chutney

Quenelles of Course Pate with Cumberland Sauce

Pork, Apple and Calvados Pate

Chicken Liver Parfait with Devilled Sultana Sauce and Leek Crisps

Served with Toasted Ciabatta Bread and Butter

Ham Hock Terrine with Piccalilli

Served with Toasted Rye Bread with English Mustard Butter

Duck and Pork Terrine with Cranberries and Pistachios

With a Walnut Dressing

Langoustine and Vegetable Terrine

With a Radish Vinaigrette

Char Grilled Vegetable Terrine

With a Roasted Red Pepper Sauce

Roasted Red Pepper and Mozzarella Terrine

Served with Toasted Tomato Bread

Venison Parfait with Red Onion and Cognac Marmalade

All Served with Toasted Ciabatta Bread and Butter



Melon

Half Galia Melon filled with Fresh Fruits

Drizzled with a Blackcurrant Coulis

Half Galia Melon filled with Lightly Spiced Prawns in a Marie Rose Sauce

Pearls of Melon on slices of Parma Ham

With a Cranberry and Orange Port Coulis

Pearls of Melon with Fresh Strawberries

Served in a Wine Goblet with a hint of Malibu



ALL MENUS CAN BE CHANGED TO SUIT YOUR REQUIREMENTS.

Tartlets

Smoked Bacon and Mushroom Tartlets
Topped with Melted Stilton with a Caesar Dressing

Blue Cheese Tartlets
With Sautéed Apple and Bacon Lardons

Fresh Salmon and Watercress Tartlets
With a Lemon Mayonnaise Dressing

Smoked Trout and Almond Tartlet
With a Nut Brown Butter Dressing

Caramelised Red Onion and Goats Cheese Tartlet
With a Red Pepper Sauce

Caramelised Onion, Stilton and Roasted Fig Tartlet
With a Balsamic Dressing



Fish Starters

Home Cured Gravdax with Dill and Mustard Dressing
Served with Crisp Rocket Salad and Balsamic Vinegar Reduction

Salmon Rosti Fish Cakes
Served with a Toasted Sweetcorn Salsa

Pan Fried Scallops with Mediterranean Prawns
Served in a Pastry Case with a Garlic Cream Sauce

Parmesan Cheese Basket filled with Spiced Prawns
Dressed with a Lemon Chive Mayonnaise

Timbale of Smoked Salmon and Mediterranean Prawns
With a Honey and Mustard Dressing

Prawn and Avocado Cocktail Towers
Served with a Brandy Cream Sauce

Smoked Salmon, King Prawn and Avocado Mousse
Served with a Dill Cream Sauce

Roasted Scampi in Brioche Crumb
Served in a Lobster Cream Sauce

Smoked Salmon and Potted Prawns
Served with Caviar and Dill Cream Sauce

Smoked Trout Fillets with a Bacon and Potato Rosti
With a Horseradish Crème Fraiche

Pan Fried Langoustines with a Soy, Lime and Chilli Dressing
Garnished with Parmesan Crisps

Smoked Salmon with a Beetroot and Potato Rosti
Served with a Dill Crème Fraiche



Selection of Alternative Starters

Wild Mushroom Mousse with Tarragon Toast
Served with Cherry Tomato Salad

Breast of Duckling with Orange Salad
Sliced Breast of Duck, Orange Segments with a Rich Plum Dressing

Tomato, Spinach and Mozzarella Roulade
With a Spicy Tomato Sauce

Twice Baked Goats Cheese Soufflé
With Apple and Walnut Salad

Roasted Red Pepper with Tomato and Anchovy filling
Drizzled with a Roasted Red Pepper Sauce

Sautéed Wild Mushrooms in a Chive and Garlic Cream Sauce
Served in a Puff Pastry Case

Greek Spring Rolls with a Smoked Paprika Sauce

Baked Asparagus and Parma Ham Slices
Served with Parmesan Shavings (in season)

Pan Fried Scallops with Black Pudding
With Shrimp Butter and a Pea and Radish Salad

Deep Fried Camembert with Crisp Pancetta
With a Tomato, Chilli and Onion Salsa

Goats Cheese wrapped in Pancetta with Pear Chutney
Served with Pan Fried Pears

Baked Ham Custards
With Toasted Fingers and with a Green Herb Dressing



Main Course

Beef Dishes

Tournedos Rossini

Topped with a smooth Pate and a Duxelle of Mushroom, served on a Bread Crouton with a Red Wine Sauce

Westmorland

Cauliflower Puree Topping with a Brandy and Mustard Sauce

Meyerbeer

Topped with Lambs Kidney with a Madeira Cream Sauce

Cussy

Tomato and Chestnut Puree Topping with a Madeira Sauce

Fillet of Beef Wellington

Smooth Pate and Mushroom Topping baked in a Puff Pastry Case, served with a Rich Burgundy Sauce

Sautéed Fillet of Beef with Wild Mushrooms

Served on a bed of wilted Spinach with a Whisky Cream Sauce

Pan Fried Beef Fillet with Stilton Rarebit Topping

Served with a Red Wine and Pesto Sauce

Sirloin Steak and Mini Yorkshire Pudding

With a Shallot and Garlic Confit, Honeyed Carrots, Chipped Potatoes, served with Béarnaise Sauce

Roast Rib of Beef with Braised Oxtail

Served with a Rich Burgundy Sauce

Braised Sirloin of Beefsteak with Horseradish Dumplings

Braised in a Red Wine Sauce



Lamb Dishes

Rack of Lamb with a Garlic and Herb Crust

Served with a Rich Plum Sauce

Roast Loin of Lamb with a Shallot and Bacon Filling

Served with a Port Wine Sauce

Slow Braised Chump of Lamb

Braised in a Red Wine Sauce

Medallions of Lamb with Sage and Apricot Butter

Served on a bed of Sautéed Leeks with a Port Wine Sauce

Cannon of Lamb

With a Minted Lamb Faggot, Sautéed Black Pudding, Pea Puree and Wild Garlic Potato Cakes

Braised Rump of Lamb Navarin

Served with Rosemary Dumplings, Roasted Shallots and Parsnips

All Main Courses Served with Fresh Market Vegetables and a Selection of Potatoes.



Mixed Grill

Lamb Cutlet, Steak, Liver, Kidney, Sausage, Bacon, Egg, Tomato and Mushrooms

Served with French Fries and Garden Peas



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Chicken Dishes

Ballotine Supreme of Chicken

*Poached Breast of Chicken, Wild Mushroom and Smoked Bacon
With a Spinach Filling, served with a Brandy and Mustard Cream Sauce*

Supreme Breast of Chicken with a Seared Scallop

Served with a Wild Mushroom and Creamy Curry Sauce

Pan Fried Chicken Supremes wrapped in Pancetta with Ricotta Cheese Filling

Served with a Rich Stilton Sauce

Paprika Breast of Chicken

Served on a Potato Rosti with Creamed Cabbage, Smoked Bacon and with a Tarragon Sauce

Supreme of Chicken Chasseur Sauce

With Pate Filling, braised in a Wine Sauce with Mushrooms, Tomatoes and Bacon Lardons



Pork Dishes

Fillet of Pork wrapped in Pancetta

With Apple and Sage Filling and served with a Calvados Sauce

Braised Loin of Pork with Charcutiere Sauce

Braised Loin with Gherkins in a Rich Brown Sauce

Roast Pork Loin on the Bone

Sautéed Apples and Sage Seasoning served with a Pork Jus

Roasted Old Spot of Pork Loin

Served on a bed of Creamed Leeks with Peas Pudding

Pork and Black with Caramelised Apple

Roast Pork Loin filled with Black Pudding, wrapped in Smoked Bacon



Duck Dishes

Honey Roasted Caramelised Breast of Duck

Served on a Sweet Potato Rosti with Honey Brandy Thyme Sauce

Pan Roasted Breast of Duck - Served with a Brandy and Black Cherry Sauce

Pan Fried Breast of Duck with a Raspberry Sauce



Venison Dishes

Pan Fried Venison Steaks - With Thyme Roasted Pears, served with a Blueberry and Port Wine Sauce

Venison Cutlets - With Port Wine Cabbage and a Blueberry Balsamic Jus



Pheasant Dishes

Roast Pheasant - With Potato Rosti, Onion Rings and served with a Damson Sauce

Roast Pheasant with a Brandy Cream Sauce - Served on a Bread Crouton



Vegetarian Dishes (see Vegetarian list)



Fish Dishes (see Fish list)



All Main Courses Served with Fresh Market Vegetables and a Selection of Potatoes.

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Dessert Course

- Vanilla Panna Cotta
With Poached Strawberries and Lemon Shortbread
- Eton Mess Parfait
With a Berry Sauce and Fresh Cream
- Baileys Chocolate Torte with Amaretti Biscuit Base
Served with a Baileys Cream
- Classic Lemon Flan with raspberry Compote
Served with Clotted Cream
- Zabaglione Red Fruit Trifle
With Meringue and Amaretti Biscuit
- Fresh Fruit Salad served in Tulie Baskets
With Chocolate Mascarpone
- Assiette of Desserts
With a Raspberry Coulis and Fresh Cream
- Apricot Creams with Brandy Snap Biscuits
Served with Fresh Cream
- Lemon Cheesecake with Chocolate and Ginger Sauce
- Summer Fruit Pudding
With a Raspberry Coulis and Fresh Cream
- Poached Pears in Red Wine
With Hot Chocolate Sauce
- Coffee Mousse with Almond Shortbread Fingers
Served with a Coffee Cream
- Treacle Tart
Served with Lime Clotted Cream
- Coffee Semifreddo
Served with Coffee Cream
- Crème Caramel with Caramelised Peaches
Served in a Brandy Basket with Fresh Cream

Alternatively, choose Desserts from the Wedding Menus



- Selection of English and Continental Cheeses
Served with Biscuits, Celery and Grapes
- Roquefort and William Pear Salad
With Caramelised Walnuts and Honey Dressing
- Oxford Blue with Port Wine Pears
Served with a Redcurrant Jam



Coffee and Cream



Chocolates

ALL MENUS CAN BE CHANGED TO SUIT YOUR REQUIREMENTS.

The Snowdrop Menu

Trio of Melon and Mixed Fruits, served with a Fruit Coulis

or

Chef's Pate served with Melba Toast and Butter



Scotch Fillet of Salmon En Crouete with a Lemon Mayonnaise Dressing

Roast Honey and Mustard Glazed Ham

Herb Crusted Roast Beef and Horseradish Cream

Roast Breast of Turkey and Cranberry Sauce

Asparagus and Herb Quiche

Hot Minted New Potatoes

Seasonal Mixed Salad - Waldorf Salad - Coleslaw

Basket of Rustic Breads and Butter



Baked Lemon Flan with Raspberry Coulis and Fresh Cream

Fresh Strawberries served in Tulie Baskets with a Fruit Coulis and Fresh Cream

Fresh Fruit



Selection of Cheeses served with Biscuits and Celery



Tea and Coffee with Dinner Mints

Decorated Carving Buffet

Half Galia Melon filled with Mixed Berries

Timbale of Prawns with Toasted Finger Bread

Whole Dressed Scotch Salmon with Prawns and Lemon Mayonnaise Dressing

English Fillet of Beef Wellington

Carved Honey and Mustard Glazed Ham with Cranberry Relish

Crown of Lamb with Apricot and Almond Seasoning

Asparagus Quiche

Hot Minted New Potatoes

Salads (*see Salad List*)

Desserts (*see Desserts List*)



English Stilton and Port



Coffee and Cream

Chocolates

ALL MENUS CAN BE CHANGED TO SUIT YOUR REQUIREMENTS.

Salads

Fresh Mixed Leaf Salad
Seasonal Mixed Leaves

Mixed Salad
Tomatoes, Cucumber, Egg, Lettuce and Vinaigrette Dressing

Potato Salad
Diced Potatoes and Onion in Mayonnaise with Paprika and Parsley

Coleslaw
Cabbage, Carrots, Onions, Celery and Mayonnaise

Cheese and Red Onion Coleslaw
with Red Leicester, Cheddar and Apple

Spicy Tomato Pasta
Coated in a Tomato Dressing, Diced Peppers and Sweetcorn

Caesar Pasta Salad
Parmesan Cheese, Watercress, Chives and Mayonnaise

Tuna Pasta Salad
Tuna, Pasta and Sweetcorn with Mayonnaise Dressing

Waldorf
Apples, Celery, Walnuts and Mayonnaise

Mediterranean Rice Salad

Tomato and Basil
Carrot, Orange, Beetroot and Red Onion

Sag Aloo Potato Salad
Diced Potatoes, Chick Peas and Spinach in a Curry Dressing

Roasted Vegetable Cous Cous Salad
*Roasted Aubergine, Courgette, Red and Yellow Peppers, Onions,
Black Olives, Balsamic Vinegar, Olive Oil Dressing*

Rice with Pancetta and Lentil Salad
Wild Rice with Puy Lentils, Crispy Pancetta in a Herb Dressing

Traditional Greek Salad

The Aster Menu

Selection of Assorted Sandwiches and Rolls
Served on White and Brown Bread

Honey Roast Ham - Roast Beef - Turkey and Stuffing - Egg, Cress and Mayonnaise - Cheese and Onion



Selection of Buffet Items:

Sausage Rolls - Pork Pie - Mini Savoury Quiche - Pizza Slices
Sausage on Sticks - Cheese and Pineapple - Salad Garnish

The Primrose Menu

Selection of Assorted Rolls:

Honey Roast Ham - Roast Beef - Turkey & Stuffing
Egg, Cress and Mayonnaise - Cheese & Onion - Tuna Mayonnaise
Coleslaw - Salad Garnish



Selection of Buffet Items:

Breaded Chicken Goujons - Savoury Oatcakes - Savoury Quiche Tartlet
Home Made Sausage Rolls - Cocktail Pork Pies - Sausage on Sticks - Pickles

The Sabvia Menu

Selection of Freshly Made Sandwiches
Served on White and Wholemeal Bread

Honey Roast Ham - Tomato and Wholegrain Mustard - Roast Beef with Sautéed Onions
Egg, Cress and Mayonnaise - Tuna Mayonnaise and Cucumber



Selection of Open Soft Baps

Roast Turkey and Stuffing - Grated Cheese and Red Onion



Selection of Buffet Items:

Barbecued or Plain Chicken Drumsticks - Home Made Sausage Rolls - Cocktail Pork Pies - Mini Savoury Quiche
Cheese and Tomato Pizza - Sausage on Sticks - Pickles - Cheese and Pineapple - Salad Garnish



Choice of two Desserts – *see Buffet Desserts*

The Daffodil Menu

Selection of Freshly Made Sandwiches and Assorted Rolls
Served on White and Wholemeal Bread

Roast Beef and Caramelised onions - Roast Turkey and Stuffing - Honey Roast Ham with English Mustard
Cottage Cheese and Chives - Grated Cheese and Red Onion - Salmon and Cucumber



Selection of Buffet Items:

Deep Fried Goujons of Chicken in Breadcrumbs - Savoury Quiche Tartlets - Mushroom Vol-au-Vents
Spring Rolls - Home Made Sausage Rolls - Cocktail Pork Pies - Cheese and Tomato Pizza Slices
Sausage on Sticks - Pickles - Cheese and Pineapple - Home Made Coleslaw - Salad Garnish



Choice of two Desserts – *see Buffet Desserts*

ALL MENUS CAN BE CHANGED TO SUIT YOUR REQUIREMENTS.

The Willow Menu

Selection of Freshly Made Sandwiches
Served on White and Wholemeal Bread

Honey Roast Ham - Roast Beef and Wholegrain Mustard
Cheddar Cheese and Pickle - Salmon and Cucumber - Roast Turkey and Stuffing



Selection of Buffet Items:

Staffordshire Savoury Filled Oatcakes
Deep Fried Mushrooms with Pate Filling
Tandoori Chicken with Mint Yoghurt Dip - Onion Bhajis with Raita Dip
Home Made Sausage Rolls - Cocktail Pork Pies
Chicken, Bacon and Mushroom Kebabs
Vegetable Samosa - Vegetable Spring Rolls
Sausage on Sticks - Pickles - Cheese and Pineapple
Bowls of Coleslaw - Pasta Salad - Salad Garnish



Choice of two Desserts – *see Buffet Desserts*

The Marigold Menu

Selection of Freshly Made Sandwiches
Served on White and Wholemeal Bread

Roast Beef and Caramelised Onions - Bacon, Lettuce and Tomato
Honey Roast Ham, Tomato and Wholegrain Mustard
Roast Turkey and Cranberry - Salmon and Cucumber
Cream Cheese Salad - Cheddar Cheese and Branston Pickle



Selection of Mini Wraps:

Coronation Chicken - Roasted Vegetables - Mozzarella and Tomato



Selection of Buffet Items:

Deep Fried Goujons of Chicken with BBQ Dipping Sauce
Spicy Barbecued Spare Ribs
Savoury Quiche Tartlets
Garlic Mushroom Filled Vol-Au-Vents
Mini Vegetable Samosa - Spring Rolls - Onion Bhajis with Raita Dip
Home Made Sausage Rolls - Cocktail Pork Pies
Sticky Honey and Mustard Sausages
Cream Cheese and Pineapple Choux Buns
Bowls of Coleslaw - Pasta Salad - Salad Garnish



Choice of two Desserts – *see Buffet Desserts*

The Carnation Menu

Vegetarian

Selection of Assorted Cocktail Sandwiches:
Cottage Cheese and Chives - Cream Cheese Salad - Tuna and Sweetcorn
Egg Mayonnaise and Cress - Cheese and Tomato



Selection of Buffet Items:
Vegetable Pancake Rolls
Vegetable Pizza Slices
Creamy Filled Mushroom Vol-Au-Vents - Vegetable Kebabs
Onion Bhajis with Raita Dip - Vegetable Samosa
Cheese, Tomato and Mushroom Tartlets
Cream Cheese and Watercress Choux Buns
Cheese and Pineapple Slices
Bowls of Coleslaw - Pasta Salad



Choice of two Desserts – see *Buffet Desserts*

The Lily Menu

Healthy Eating

Selection of Cocktail Sandwiches:
Coronation Chicken - Grated Cheddar Cheese and Carrot - Tuna and Cucumber
Roast Turkey and Cranberry - Cottage Cheese and Grated Apple



Selection of Buffet Items:
Roasted Mediterranean Vegetable Wraps
Vegetable and Chicken Kebabs
Salmon and Watercress Tartlets
Roasted Red Peppers with Goats Cheese and Tomato Filling
Vegetable Spring Rolls with Sweet Chilli Dip
Potato and Green Bean Salad
Grated Apple and Coleslaw
Grated Carrot and Raisin
Mixed Salad Leaves



Bowls of Fresh Fruit
or
Cheese, Biscuits and Celery

ALL MENUS CAN BE CHANGED TO SUIT YOUR REQUIREMENTS.

The Lilac Menu

Selection of Cocktail Sandwiches
Served on White and Wholemeal Bread

Honey Roast Ham and Wholegrain Mustard - Bacon, Lettuce and Tomato
Roast Pork and Sautéed Apples - Fresh Salmon and Cucumber - Cottage Cheese and Chives
Roast Beef and Crispy Onions - Breast of Chicken, Caramelised Onions and Crispy Bacon



Selection of Buffet Items:

Breaded Mushrooms with a Pate Filling and Garlic Dip
Cheshire Cheese, Broccoli and Red Onion Quiche
Honey Mustard Glazed Breast of Chicken Goujons
Puff Pastry Vol-Au-Vents with Creamy Mushrooms and Garlic Filling
Deep Fried King Prawns with Sweet Chilli Dip
Home Made Sausage Rolls; Pork Pie with Pickles and Chutney
Selection of Savoury Eggs with Assorted Fillings
Marinated Beef, Mushroom and Bacon Kebabs
Crispy Potato Wedges with a Salsa and Sour Cream Dip
Cumberland Sausages on Sticks; Cheese, Pineapple and Grapes



Choice of two Desserts – *see Buffet Desserts*
or
Cheese, Biscuits and Celery

Cocktail Buffet

Selection of Home Made Canapés – *see Canapés list*



Selection of Cocktail Sandwiches:

Smoked Salmon and Chive Cream Finger Sandwiches
Pear, Stilton and Honey with Olive Oil Dressing
Chicken Breast with Caramelised Onion and Crispy Bacon
Roast Beef and Horseradish Cream
Mozzarella, Cherry Tomato, Parma Ham and Rocket Salad

Selection of Buffet Items:

Filo Wrapped King Prawns with Sweet Chilli Dip
Broccoli, Stilton and Parmesan Cheese Tartlets
Asparagus and Cream Cheese Rolls
Steak and Stilton Parcels
Salmon and Prawn Filo Parcels
Filo Basket with Smoked Chicken, Lime and Cumin Mayonnaise
Mushrooms with Pate Filling, coated in Herb Crumb



Choice of two Desserts – *see Buffet Desserts*
or
Cheese, Biscuits and Celery

ALL MENUS CAN BE CHANGED TO SUIT YOUR REQUIREMENTS.

The Iris Menu

Hot Food:

Hot Beef and Sautéed Onion Baguettes
Hot Bacon and Sausage Rolls
Barbecued Spare Ribs
Tandoori Chicken Drumsticks
Savoury Quiche Tartlets: Bacon - Cheese - Onion - Tomato
Chicken, Bacon and Mushroom Kebabs



Cold Food:

Selection of Mini Wraps:
Roasted Mediterranean Vegetables - Mozzarella and Tomato - Coronation Chicken



Baskets of French Fries *or* Potato Wedges
Mixed Salad



Choice of two Desserts – *see Buffet Desserts*

The Bluebell Menu

Selection of Hot Baps and Finger Rolls:

Hot Roast Beef Baps, Caramelised Onions, Horseradish and Mustard
Hot Dogs with Sautéed Onions
Roast Pork, Apple Sauce and Seasoning
Crispy Bacon and Sausage Rolls with Caramelised Onions
Roast Vegetable and Mozzarella Baps



French Fries *or* Potato Wedges
Mixed Salad

Buffet Desserts

Home Made Assorted Fresh Cream Cakes

Fresh Cream Fruit Tartlets

Deep Chocolate Torte

Profiteroles

Sherry *or* Fruit Trifle

Home Made Apple Tartlets

Selection of Fruit Topped Cheesecakes

Baileys Chocolate Torte

Chocolate and Raspberry Torte

Fruit Platter

Lemon Meringue Pie

Fresh Fruit Salad

Bowls of Fresh Fruit

or

Half Desserts and Half Cheese, Biscuits and Celery

The Violet Menu

Pea and Pie Suppers

Steak, Mushroom and Ale Pie
Meat and Potato Pie
Steak, Kidney and Guinness Pie
Chicken, Ham and Mushroom Pie
cooked in a White Wine Sauce
Farmers Cottage Pie
Savoury Beef with Tomatoes, Mushrooms, Onions, Herbs, topped with a Creamy Leek and Potato Mash
Suet Steak Pudding or with Kidney
Lancashire Hot Pot with Red Cabbage
Rustic Vegetable Pie
Marrowfat or Garden Peas
French Fries

All Pies, Puddings etc., are all Home Made

The Crocus Menu

Fish and Chips Supper

Fillets of Cod or Haddock
Fried in Batter or Breadcrumbs
French Fries and Mushy Peas
Bread Roll and Butter

The Fern Menu

Sausage and Mash Supper

Thick Pork Sausages and Creamy Mashed Potatoes
Served with Onion Gravy and Mushy Peas
Roll and Butter



Desserts and Tea and Coffee can be added to all Menus

ALL MENUS CAN BE CHANGED TO SUIT YOUR REQUIREMENTS.

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Hog Roasts

Menu One

Spit Hog Roast

Served with Apple Sauce, Sage and Onion Stuffing, Coleslaw and Crispy Crackling

Served with Two Soft Baps



Vegetarian Option available

Menu Two

Spit Hog Roast

Served with Apple Sauce, Sage and Onion Stuffing, Hot Pork Sausages, Crispy Crackling

Potato Salad *or* Hot Minted New Potatoes

Bowls of Coleslaw

Served with Two Soft Baps



Vegetarian Option available

Menu Three

Spit Hog Roast

Served with Apple Sauce, Sage and Onion Stuffing, Crispy Crackling,

Hot Pork Sausages, Savoury Bacon and Cheese Quiche

Tomato, Mozzarella and Basil Salad, Pasta Salad, Mixed Leaf Salad,

Bowls of Coleslaw, Hot Minted New Potatoes

Served with Two Soft Baps



Vegetarian Option available

*All these Hog Roast menus are served buffet style with Chef and assistant to carve and serve your Hog.
Supplied with disposable plates, cutlery and serviettes.*



Other Meats also available:

Ribs of Beef - Legs of Lamb - Whole Turkeys - Chickens



Desserts available on request.

ALL MENUS CAN BE CHANGED TO SUIT YOUR REQUIREMENTS.

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Hog Roast

for Wedding Receptions, Corporate Hospitality or Dinner Parties

Menu Four

Starter Course - served at your table

Cream of Potato and Watercress Soup
with Dinner Roll and Butter

or

Trio of Melon with Fresh Fruits served with a Fruit Coulis



Main Course - served Buffet Style

Spit Hog Roast

served with Apple Sauce, Crispy Crackling, Seasoning and a Rich Pork Jus

Spit Roasted Ribs of Beef

served with Yorkshire Pudding, Horseradish Sauce and a Red Wine Gravy

Spit Roasted Turkey

served with Cranberry Sauce and Seasoning, Chipolata Sausage and Bacon Roll and a Turkey Jus

Spit Roasted Chicken

served with Seasoning, Sausage and Bacon Roll and a Chicken Jus

Vegetarian Option:

Roasted Mediterranean Vegetables baked in a Filo Pastry Case

served with a Red Pepper Sauce

Minted New Potatoes

Salads

choose Two from the Salad List

Baskets of Assorted Rolls and Butter



Dessert Course

Choose Two from the Desserts List



Tea and Coffee with Dinner Mints

Menus include Chefs, Waiting Staff, White China Crockery, Cutlery, Linen and Serviettes

Hog Roast

for Wedding Receptions, Corporate Hospitality or Dinner Parties

Menu Five

Canapés

Selection of Canapés served to your guests on arrival (see Canapés list)



Starter Course - served at your table

Choose from Two of the following:

Medley of Fruits with a Raspberry and Mango Coulis

Smoked Salmon, Prawns, Avocado and Rocket Salad
served with a Mustard and Dill Dressing

Parma Ham, Potato and Walnut Salad with Apricot Dressing

Mushroom and Smoked Bacon Tartlet, topped with Melted Stilton

Soup of your choice
served with Petit Pan and Butter Rosettes



Main Course - served Buffet Style

Choose from One of the following:

Spit Hog Roast

served with Apple Sauce, Crispy Crackling, Seasoning with a Rich Pork Jus

Spit Roasted Lamb with Rosemary

served with a Mint and Dill Sauce

Spit Roasted Ribs of Beef

served with Yorkshire Pudding, Horseradish Sauce with a Red Wine Gravy

Spit Roasted Chicken

served with Seasoning, Chipolata Sausage and Bacon Roll

Vegetarian Option:

Caramelised Red Onion and Goats Cheese Tartlet

served with a Red Pepper Sauce

Minted New Potatoes

Salads - choose Two from the Salad List

Baskets of Assorted Rolls and Butter



Dessert Course

Choose Two from the Desserts List

or

Cheese, Biscuits and Celery



Tea and Coffee with Dinner Mints

Menus include Chefs, Waiting Staff, White China Crockery, Cutlery, Linen and Serviettes

ALL MENUS CAN BE CHANGED TO SUIT YOUR REQUIREMENTS, IF POSSIBLE.

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Barbecue Menu

Choose Three from the following:

Home Made Beef Burgers
with Caramelised Onions

Home Made Lamb Burgers
with Mint Yoghurt

Barbecued Chicken Drumsticks with Cumberland Sausages

Honey Glazed Breast of Chicken

Minted Lamb Chops
Garlic and Herb Crusted Pork Chops

Barbecued Spare ribs

Portobello Mushrooms
with Mozzarella Filling and Garlic Herb Crust

Paprika and Honey Marinated Chicken Kebabs

Thai Style Prawn Kebabs



Hot Minted New Potatoes

Seasonal Salad

Coleslaw

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