



STICKY SAUSAGE  
CATERING

# WEDDING MENU GUIDE

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## CANAPES

*Choose a mixture of hot and cold canapes to create the perfect selection -  
We can recommend number of choices based on party size*

### HOT



HAM HOCK & BLUE CHEESE CROQUETTE

SWEET POTATO & CHORIZO QUESADILLAS,

THAI FISHCAKES WITH LIME & CHILLI

GRAND PADANO & GRUYERE BEIGNET, GARLIC AIOLI

SESAME KING PRAWNS, ROAST RED PEPPER & CHILLI SALSA

ONION BHAJI, BLACK ONION SEED & RAJITA

NDUJA ARANCINI, ROAST RED PEPPER DIP

MINI TACO SHELLS, (CHOICE OF MEAT, FISH OR VEGETABLE FILLINGS)

CRISPY HOISIN DUCK, TOASTED SESAME SEEDS & CUCUMBER

PULLED SCHEZWAN CHICKEN, SPRING ONIONS & CRISPY SHALLOTS

CRISPY CURRIED CAULIFLOWER FLORETS GREEK YOGHURT & POMEGRANATE

STICKY CHIPOLATA MAPLE & WHOLEGRAIN MUSTARD GLAZE

PORK BELLY BITES, CHINESE SALT 'N' PEPPER

SUNBLUSHED TOMATO & MOZZARELLA ARANCINI

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### COLD

CHICKEN LIVER PATE, SWEET RED ONION JAM

HAM HOCK CROSTINI & GOLDEN RAISINS

SMOKED MACKEREL & LEMON CRÈME FRAICHE

PICKLED BEETROOT & GOATS CHEESE CROSTINI

TOMATO & GOATS CHEESE PASTRIES

CRAYFISH & LIME COCKTAIL

BABY PLUM TOMATO & FETA TARTLETS

SMOKED SALMON & CREAM CHEESE BLACK ONION CROUTE

GOATS CHEESE & CARAMELISED PECAN NUT CHEESECAKE

WHIPPED GREEK FETA, SHORTBREAD & BALSAMIC STRAWBERRIES

CAESAR SALAD FILO WITH CHICKEN & SMOKED BACON

PEAR & BLUE CHEESE PASTRY BITES

# SHARING

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*Creating a relaxed & sociable service, with your guests able to help themselves to our delicious food,  
Let us know your favorite's from the below by mix'n'matching to create the perfect picky style icebreaker food*

CHICKEN LIVER PATE & PORT & RED ONION CHUTNEY  
SMOKED MACKEREL PATE WITH CRÈME FRAICHE & HORSERADISH  
HAM HOCK STUDED WITH APRICOT & HERBS  
HONEY GLAZED CHESHIRE HAM  
BEETROOT & GIN SALMON GRAVLAX  
SELECTION OF CONTINENTAL CURED MEATS  
LEMON & THYME MARINATED KALAMATA OLIVES  
JERK BAKED BUTTERNUT SQUASH, SWEET POTATO & GOATS' CHEESE  
HUMMUS LEMON & CORIANDER WITH FLAT BREAD CROUTES  
BEETROOT & MINT CREME FRAICHE  
PLUM TOMATO & BASIL SALSA  
BRUSCHETTA & CIABATTA



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# MAIN EVENT

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*These are some ideas of the foods we love to eat & prepare. We can be extremely flexible to suit your tastes & style: Available as buffet or platters - Pick and choose and put together something a little different! This section can be adaptable as the choices are endless! Please let us know if you would like our suggestions.*

## BBQ MENU

### **BEEF BURGERS SERVED IN A BRIOCHE BUN**

*(VEGETARIAN OPTIONS AVAILABLE)*

*AND A CHOICE OF YOUR TOPPING- MATURE CHEDDAR CHEESE, FRIED ONIONS*

### **PORK & HERB SAUSAGE WITH A SOFT SUB BUN**

*(VEGETARIAN OPTIONS AVAILABLE)*

*KEEP THEM SIMPLE PLAIN JANE STYLE OR ADD CARAMELISED FRIED ONIONS*

### **OR TAKE THEM TO ANOTHER LEVEL & CHOOSE ONE OR ALL OUR TOPPINGS**

**THE STICKY** - OUR SIGNATURE MAPLE GLAZE

**NEW YORKER** - MUSTARD, KETCHUP & CRISPY ONIONS

**THE MEXICAN**- GUACAMOLE, SOUR CREAM & NACHO CRUMB

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### **GRILLED CHICKEN BREAST**

*CHOOSE BBQ, HARISSA OR PIRI PIRI SEASONING*

### **GRILLED FIELD MUSHROOMS WITH GARLIC & HERBS**

### **MINTED LAMB BURGERS OR KOFTA**

### **BBQ PORK BELLY**

*FINISHED WITH A SALT & PEPPER SEASONING, HONEY & MUSTARD GLAZE, OR COLA & GINGER BBO*

### **MARINATED SIRLOIN STEAKS** WITH GARLIC, THYME & SOY

### **TUNA STEAK**, FRAGRANT ASIAN STYLE DRESSING

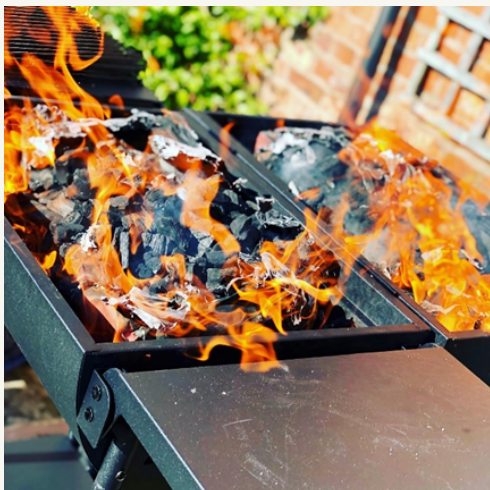
### **GRILLED HALLOUMI** - PLAIN OR WITH A HONEY & LEMON GLAZE

### **BBQ CONFIT CHICKEN THIGHS**- CHINESE SALT'N'PEPPER OR CHIPOTLE BBQ

### **BBQ SALMON** - CHILLI, FENNEL & ORANGE, BROWN SUGAR GLAZE

### **SLOW COOKED & PULLED MEATS-**

*PULLED BEEF CHILLI, COLA & GINGER BBQ PULLED PORK*





# SIDES

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BUTTER GLAZED CORN ON THE COB

GARLIC & THYME JACKET MINI POTATO

CHARRED ASPARAGUS TUSCAN PANZANELLA

CRUNCHY RED CABBAGE & CRANBERRY SLAW

COUSCOUS WITH BEETROOT, MINT & FETA CHEESE

SEASONAL POTATOES WITH PESTO & WALNUTS

ROASTED BUTTERNUT, BEETS, PARSNIPS & CELERIAC WITH CRUMBLED GOAT'S CHEESE & CANDIED WALNUTS

SPICED MIXED BEANS & PULSES WITH LIMES, HERBS & CHILLI

CAPRESE SALAD, TOMATOES, MOZZARELLA, BASIL DRESSING & TOASTED PINE NUTS

TABBOULEH & MIXED BEAN WITH LIME & CORIANDER

WATERMELON, TOMATO, MINT & A LIGHT BALSAMIC DRESSING

PASTA WITH HONEY & MUSTARD MAYONNAISE

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## SAUCES & DIPS

KETCHUP, MAYO, BBQ, GARLIC AIOLI, TZATZIK



# STREET FOOD

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*Minimum 60 people*

## **MEDITERRANEAN SENSATION**

**SMOKED PAPRIKA PAELLA**, ROAST PEPPERS & HERBS  
*WITH A CHOICE OF CHORIZO, CHICKEN & KING PRAWN*

ROAST PEPPER, CHICK PEAS & AUBERGINE PAELLA

CHARCUTERIA SELECTION, CHORIZO, SERRANO & MANCHEGO

MARINATED OLIVES, CROSTINI, ROAST PEPPERS & SUN BLUSHED TOMATOES

ROAST PADRON PEPPERS & SEA SALT

PAN CON TOMATE - TOASTED BREAD WITH TOMATO & GARLIC

CHORIZO IN RIOJA REDUCTION OR STICKY HONEY GLAZE

CHICORY & PEAR SALAD, WALNUTS & MANCHEGO

PATATAS BRAVAS, RICH TOMATO RAGU & CHILLI

ROASTED RED PEPPER & PLUM TOMATO SALAD CITRUS DRESSING



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## **ASIAN STREET FOOD**

CHICKEN SATAY CURRY WITH PINEAPPLE & CORIANDER

AUBERGINE SATAY CURRY WITH PINEAPPLE & CORIANDER

SOY GLAZED CHICKEN WINGS, CHILLI, CORIANDER & LIME AIOLI

CRISPY SALT & PEPPER BEEF, LIME, CHILLI & HONEY DRESSING & CRISPY SHALLOTS

KOREAN PORK BELLY, SESAME SEED, PICKLED RED CABBAGE & JAPANESE MILK BREAD

ROAST SWEET POTATO & COCONUT CURRY, MANGO, TURMERIC & LIME

ASIAN CRUNCHY SLAW, SPRING ONION & GINGER DRESSING

GREEN SALAD, MISO, LEMONGRASS & CHILLI DRESSING

THAI NOODLES, PEANUT, CITRUS & HONEY DRESSING

JASMINE RICE WITH PEAS & LEMONGRASS

# HOG ROAST

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*Minimum 60 people*

## **HOG ROAST & THE TRIMMINGS**

**12-HOUR SLOW COOKED PULLED PORK & JUICES OR**  
·WHOLE ROAST PIG

*SERVED WITH*

SAGE & ONION STUFFING, BAPS & APPLE SAUCE  
THYME & GARLIC ROAST POTATOES  
RED CABBAGE COLESLAW

# KEBABS

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*Minimum 60 people*

**SERVED IN SOFT KHOBEZ WRAPS**

**CHOICES OF MEAT-**

CHICKEN, GARLIC, LEMON & HERBS

TERIYAKI SALMON

MOROCCAN LAMB

ROASTED BELL PEPPERS AND ONIONS

PULLED PORK AND BBQ DRESSING

**COLESLAW, SALADS & DIPS**



# DIRTY FRIES

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*SEASONED SKIN ON FRIES, WE HAVE A CHOICE OF OUR FAVOURITE TOPPINGS OR LET US  
KNOW YOUR!!*

CHINESE SALT & PEPPER, ROAST PEPPERS & ONIONS

CHEESE, CAJUN & JALAPENOS

BURN END, BRISKET CHILLI CHEESE

STICKY PORK, BBQ, CHEESE & CRISPY SHALLOTS

# SIT DOWN MENU

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## TO START

**SMOKED DUCK SALAD**, POMEGRANATE DRESSING, *CHERRIES & SOURDOUGH CROUTES*

**PLUM TOMATOES**, CHARRED WATERMELON SALAD, *PISTACHIOS & BASIL (VE)*

**CLASSIC PRAWN COCKTAIL**, *BLOODY MARIE ROSE, ICEBERG & BROWN BREAD*

**CHICKEN LIVER & TRUFFLE PATE**, *APPLE & CRANBERRY CHUTNEY, MELBA TOAST*

**ROAST TOMATO & PEPPER**, *BASIL PESTO CROUTE (VE)*

**THAI CHICKEN SKEWERS**, *PEANUTS, CHILLI & LIME BANG BANG DIPPING SAUCE*

## MAINS

**LEMON & OREGANO ROAST CHICKEN BREAST**, BUTTER BRAISED POTATO, CREAMY LEEKS, SMOKED BACON & CRISPY SHALLOTS

**THYME & GARLIC BRAISED BEEF SHIN & GREMOLATA**, FONDANT POTATO, HONEY GLAZED CARROTS & RED WINE JUS

**HARISSA BAKED AUBERGINE**, MOROCCAN COUSCOUS, POMEGRANATE, TAHINI & ROAST CHICKPEAS (VE)

**HONEY GLAZED PORK BELLY & APPLES**, CABBAGE, CELERIAC & CIDER

**CRISPY CURRIED CAULIFLOWER FLORETS**, COCONUT & SWEET POTATO PUREE, & CHILLI (VE)

**ROAST SEA BASS FILLET**, CHORIZO & BEAN CASSOULET, GREEN BEAN & PARSLEY GREMOLATA

## DESSERTS

**RASPBERRY FRANGIPANE TART**, WHIPPED VANILLA CREAM & ENGLISH CUSTARD

**ETON MESS ROULADE**, MERINGUE KISSES & STRAWBERRIES

**DARK CHOCOLATE & PRALINE TORTE**, SALT CARAMEL

**WHITE CHOCOLATE & MALTESER CHEESECAKE**, BAILEYS CREAM

**STICKY TOFFEE PUDDING**, BUTTERSCOTCH SAUCE & WHIPPED VANILLA CREAM

**DUO OF CLASSIC SCHOOL PUDDING- 'STICKY STYLE'-**  
BROWN BREAD & BUTTER- DARK CHOCOLATE & ORANGE MARMALADE  
ROLY POLY- STRAWBERRY JAM & VANILLA CUSTARD



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# SIT DOWN MENU CONTINUED

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## **TRADITIONAL FAMILY STYLE ROAST PLATTERS CARVED MEATS SERVED ON YOUR TABLES TO SHARE**

*THYME SLOW ROAST BEEF BRISKET  
HONEY & MUSTARD GLAZED CHESHIRE HAM  
LEMON, GARLIC & OREGANO ROAST CHICKEN  
SWEET POTATO, NUT & SEED ROAST (VE)*



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## **SIDES & ACCOMPANIMENTS**

THYME ROASTIES

HONEY GLAZED CARROTS

SEASONAL GREENS

BUTTERED & MINTED NEW POTATOES

CHEDDAR GLAZED CAULIFLOWER GRATIN

BRAISED & SPICED RED CABBAGE

PIGS IN BLANKETS & APRICOT STUFFING

YORKSHIRE PUDDINGS

ROASTED ROOTS

JUGS OF PROPER GRAVY!



# PIZZA'S

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## STONE BAKED PIZZA

·MOZZARELLA, PLUM TOMATO, OREGANO & OLIVE OIL

## TOPPINGS-

- PEPPERONI
- BLUE CHEESE MUSHROOMS
- GOATS CHEESE & ROAST RED ONION
- HERB MEAT BALLS & CHILLI
- CHESHIRE HAM & MUSHROOM

TRUFFLE MAC N CHEESE WITH A PARMESAN CRUST  
WITH GARLIC MUSHROOMS OR PULLED HAM HOCK.

·GARLIC TEAR & SHARE BRIOCHE BAKE, JALAPENO'S & MOZZARELLA

SUN BLUSHED TOMATO & MOZZARELLA CAPRESE

TUSCAN PANZANELLA, OLIVES & SEASONAL CHARRED VEGETABLES

LEMON OLIVES, TOMATO & BASIL SALSA, CROSTINI

WHITE CABBAGE & WHOLEGRAIN MUSTARD COLESLAW



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# AFTERNOON TEA

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## **CLASSIC FINGER SANDWICHES**

SMOKED SALMON & LEMON CREAM CHEESE - PASTRAMI WITH PICKLES - MAPLE & MUSTARD  
GLAZED HAM -MATURE CHEDDAR, MAYO & SPRING ONION - CUCUMBER & MINT

FREE RANGE EGG & CRESS - CHICKEN & BACON - MATURE CHEDDAR & PICKLE - TUNA MAYO &  
CUCUMBER - HONEY & MUSTARD GLAZED HAM- PRAWN & MARIE ROSE - BEEF & HORSERADISH -  
ROASTED VEGETABLES & PESTO CREAM CHEESE

## **SELECTION OF SAVOURIES**

HAM HOCK & GOLDEN RAISINS, CIABATTA CROSTINI - SMOKED MACKEREL & LEMON CRÈME  
FRAICHE BRUSCHETTA, ROASTED RED PEPPER HUMMUS & CRUDITÉS

FETA CHEESE & BROCCOLI TARTLETS - PORK & HERB SCOTCH EGGS, CARAMELISED RED ONION  
& HERB SAUSAGE ROLL, GOATS CHEESE FILO PARCEL, GOAT'S CHEESE & RED ONION  
CHEESECAKE

## **MINI PASTRIES & DESSERTS**

GLAZED LEMON TARTS - SALT CARAMEL PROFITEROLES - RICH CHOCOLATE TORTE WITH PRALINE  
TOPPING - WHIPPED WHITE CHOCOLATE MOUSSE WITH A PASSION FRUIT GLAZE - LEMON &  
POPPY SEED DRIZZLE - WHITE CHOCOLATE PROFITEROLES, BLACK FOREST GATEAUX MUFFINS,  
CINNAMON APPLE CRUMBLE TARTS, BANANA WHITE CHOCOLATE CUPCAKES, CHERRY BAKEWELL  
SLICE

## **SELECTION OF HOME BAKED SCONES**

PLAIN, RAISIN OR CRANBERRY & ORANGE

*SERVED WITH WHIPPED JERSEY CLOTTED CREAM & STRAWBERRY PRESERVE*





# SWEET INSPIRATION

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**STICKY'S ULTIMATE CHOCOLATE BROWNIE**, GOOEY & SIMPLE OR FILLED WITH YOUR FAVOURITE CHOC'S AND TREATS

**CHEESECAKE POTS** - PASSIONFRUIT & WHITE CHOCOLATE, KAHLUA & DARK CHOCOLATE, STRAWBERRY ETON MESS, BISCOFF BANOFFEE OR BAILEYS & MALTESERS - **THESE ARE JUST A FEW TO CHOOSE FROM BUT WE'RE HAPPY TO TAKE INSPIRATION FROM YOU.**

**CUP CAKES** - RED VELVET & VANILLA CREAM, WHITE CHOCOLATE & MALTESER, LEMON & POPPY SEED, DARK CHOCOLATE, BOURBON & PECAN CARAMEL, CRANBERRY & ORANGE MARMALADE

**RICH DARK CHOCOLATE TORTE**, NUT BRITTLE

**MORELLO CHERRY BAKEWELL MUFFINS**

**PROFITEROLES** - WHITE CHOCOLATE & RASPBERRY, DARK CHOCOLATE & NUTELLA

**TIRAMISU** - ESPRESSO & BAILEYS

**STRAWBERRY & VANILLA SHORTBREAD**

**TARTE AU CITRON**, LIMONCELLO & RASPBERRY CREAM

**TRIFLE** - PINA COLADA, MORELLO BLACK FOREST, CLASSIC SHERRY, WHITE CHOCOLATE BISCOFF



# CREPES

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NUTELLA & BISCUIT

BISCOFF & BANANA

RASPBERRY & WHITE CHOCOLATE

BALSAMIC STRAWBERRIES & BROWN SUGAR CREAM

LEMON & SUGAR

SUZETTE- ORANGE, LIQUOR & BROWN SUGAR



## LOVE CHEESE? OUR CHEESE BOARDS ARE PERFECT

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ARTISAN CHEESE BOARDS OR TIERED CAKES CAN BE CREATED BESPOKE FROM A WIDE RANGE OF ARTISAN CHEESES AVAILABLE TO US TO SUIT YOUR TASTES.

GARNISHED AND DRESSED, ACCOMPANIED BY A SELECTION OF HOMEMADE CHUTNEYS, PICKLES & FRUITS



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