



## Catering by Little Mesters



Little Mesters is a Sheffield based family run catering company with a passion for food. Owned and run by husband and wife team David & Nicola Briggs.

Our philosophy is simple- to bring fine locally sourced food to Sheffield. We aim to offer a bespoke catering service which is tailored to each client's individual requirements. Our passion is infectious and along with our experienced team of staff we are proud to deliver a professional custom made service.

All our menus are created in house by our team of experienced chefs. We only use the finest local seasonal ingredients including meat sourced from within the Yorkshire & Derbyshire area. We use a wealth of local artisan suppliers to both create our dishes.

We firmly believe that each event is unique and as such don't offer set packages or a range of rigid menu options. All our menus are designed as samples to assist you with creating your perfect occasion.

Whether you choose to cater at Little Mesters, at one of our partner venues or in your own home we have many years' experience and can assist with the overall planning and management your event to ensure it runs perfectly.

We are incredibly proud to be caterers to Sheffield Industrial Museums Trust at both Kelham Island Museum & Abbeydale Industrial Hamlet.

So if you're looking to cater for a special event then let us create a menu and package that suits you.

Reception Drinks

Alcoholic

Prosecco

~

Bucks Fizz

~

Classic Pimms served with Fresh Mint, Cucumber & Oranges

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Peach Bellini

~

Kir Royal

~

Mesters Homemade Mulled Wine

~

Summer Fruit Punch

~

Mojito

~

White, Red & Rose Wine

2016- All £5.25 per glass/ 2017- £5.50

~

Mini Prosecco Bottles

2016-£6.95/ 2017- £7.25

~

Champagne

2016- £8.00 per glass/ 2017-£8.25

~

Premium Bottled Lagers

2016- £3.75/ 2017-£3.85

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Local Real Ale

2016- £4.00/ 2017-£4.10

Soft Drinks

Orange Juice

Apple Juice

Cranberry Juice

Elderflower Cordial

Victorian Lemonade

2016- £5.50/2017- £6.00

## Canapes

### Meat Canapes

Mini Yorkshire pudding with rare roast beef and English mustard  
~  
Chinese slow cooked duck with rice noodles, honey and oyster sauce  
~  
Lamb Kofta and minted yoghurt  
~  
Lemon and garlic sticky chicken skewer with citrus honey dressing  
~  
Ham Hock Roulade, en croute, piccalilli dressing  
~  
Mini hot dog in a bun, mustard and onion chutney  
~  
Mini gorgonzola & smoked bacon English muffin  
~  
Loin of Lamb in a Rosemary Tart Topped with a Minted Pea Puree  
~  
Pork Belly with Apple & Sage Puree

### Fish Canapes

Thai fishcakes with sweet chilli sauce  
~  
Mini fish and chips, Tartare sauce  
~  
Duo of Homed cured Dill & Beetroot Gradvalax Blini Topped with Horseradish Cream  
~  
Seared Scallops Sat on a Chorizo Blini & finished with a Pea Puree  
~  
Seared Salmon on a Black Olive Tuille  
~  
Seared Tuna, Olive Tapenade

### Vegetarian Canapes

Smoked goats cheese tart with spicy tomato jam  
~  
Crispy Tortilla, Aubergine caviar and tzatziki  
~  
Goats Cheese and Red Pepper bon bon, Tomato jam  
~  
English Crumpets, Cream cheese and chive, sun blush tomato  
~  
Roast cherry tomato, mozzarella and basil crostini, pesto  
~  
Wild Mushroom Bruschetta  
~  
Poached Quails Egg on a Parmesan Wafer  
~  
Broad Bean & Yorkshire Blue Mousse Bruschetta

2016- Select 5 Canapes £8.95/ 2017- £9.95  
Add additional item- 2016 £1.75/ 2017 £1.95

## Starters

### Vegetarian Starters

Asparagus, Poached Egg, Stilton Crumb & a Pesto Dressing  
~  
Heritage Tomatoes, Quinoa Breaded Camembert & a Balsamic Reduction  
~  
Pea and Mint Panna Cota with a Spring Onion & Pea Salsa  
~  
Parmesan Mousse with Seared Asparagus & a Parmesan Crisp  
~  
Hummus Fritters with a Spicy Tomato Jam  
~  
Wensleydale & Spring Onion Parfait with a Waldorf Chutney  
~  
Red Pepper Bavarois with a Tuscan Bread Salad  
~  
Yorkshire Blue Mousse with a Poached Pear Relish  
~  
Balsamic Beetroot, Roasted Red Onion Salad with Feta & Herb Croutons  
~  
Goats cheese and leek tart with red pepper and onion marmalade, mixed leaf

All dishes 2016- £7.95/ 2017- £8.95

### Meat Starters

Tartare of Beef, Grated Horseradish on a bed of micro herbs & an English mustard dressing  
~  
Yorkshire pudding, rare roast beef & horseradish  
~  
Homemade Black pudding scotch egg with crispy bacon & mixed leaf  
~  
Roast field mushrooms, dry cured bacon, Yorkshire blue and a Henderson's relish reduction  
~  
Ham hock and caper terrine with Mesters piccalilli and salad  
~  
Corned beef terrine with potato and chive salad  
~  
Chicken liver parfait with plum chutney & melba toast  
~  
Slow cooked tea smoked chicken with crispy bacon salad, leek and walnut dressing  
~  
Soy and anise braised belly pork with celeriac remoulade and sweet chilli salsa

All dishes 2016- £7.95/ 2017- £8.95

### Fish Starters

Ceviche of Scallop with a Chilli & Lime Salsa & a Micro Herb Salad  
2016- £9.95/ 2017- £10.95

~

Tian of Whitby crab and smoked trout  
2016- £9.95/ 2017- £10.95

~

Yorkshire Fishcakes with a minted pea puree  
2016- £7.95/ 2017- £8.95

~

Delice of Teriyaki salmon with cucumber and spring onion salad, sweet chilli dressing  
2016- £8.95/ 2017- £9.95

### Soup Starters

Minted pea soup with herbal sippetts

~

Leek and potato soup with sultana and shallot flatbread

~

Spiced cauliflower soup with cumin flatbread

~

Celeriac soup with fig and apple bread

All dishes 2016- £5.95/ 2017- £6.95

## Main Courses

### Beef Main Courses

28 day aged Fillet of Beef, braised shallots, baby carrots, blackberry jelly & madeira jus  
2016-£32.00/ 2017-£33.00

~

Slow cooked brisket of beef, horseradish mash, diced root vegetables in a cooking liquor  
2016-£19.50/ 2017-£20.50

~

Rib of Beef on the Bone- a joint served to the table for you to carve served with a selection of seasonal vegetables, roast potatoes, Yorkshire puddings & a red wine gravy  
2016-£26.00/ 2017-£27.00

~

Steak & Brown Cow Ale Pie served with Little Mesters Wholegrain Mustard Mash, minted Mushy Peas & Henderson's Relish  
2016-£17.50/ 2017-£18.50

### Lamb Main Courses

Roast lamb rump with parmentiere potatoes, braised red onions and olives, rosemary jus  
2016-£26.00/ 2017-£27.00

~

Noisette of Lamb, on a bed of watercress, dauphinoise potatoes & a cranberry & redcurrant reduction  
2016-£32.00/ 2017-£33.00

~

Rack of Wortley Lamb served with a Rosemary Infused Fondant Potato & Fine Beans  
2016-£32.00/ 2017-£33.00

~

Slow Roasted Lamb Shank served with Root vegetable mash, green beans & a redcurrant reduction  
2016-£26.00/ 2017-£27.00

### Venison Main Courses

Haunch of Venison served on a bed of braised red cabbage & a potato rosti

~

Rump of Venison with a Chocolate Sauce, carrot puree, wild mushrooms & roast celeriac

All Dishes 2016-£32.00/ 2017-£33.00

### Pork Main Courses

Aromatic slow braised belly pork with tabbouleh salad, mint and lemon yoghurt

~

Roast loin of pork, black pudding mashed potato, bramley apple puree and jus

~

Slow cooked belly pork with braised red cabbage and Boston baked beans

All Dishes 2016-£18.95/ 2017-£19.95

### Poultry Main Courses

Oven baked chicken breast stuffed with olives, soft herbs and gruyere with crushed new potato cake and sauce vierge

~

Supreme of chicken stuffed with sage & onion with bubble and squeak potato cake, roasted carrots & a chicken jus

~

Breast of chicken wrapped in pancetta on a bed of vegetable tagliatelle & a tarragon cream

~

Earl grey marinated chicken with vanilla honey and sesame roasted root vegetables

All Dishes 2016-£17.50/ 2017-£18.50

~

Gressingham Duck Breast served on a smoked bacon potato cake, braised red cabbage & a rich port sauce

2016-£26.00/ 2017-£27.00

### Fish Main Courses

Baked salmon with garlic pomme puree, sun blush tomato pesto

~

Oven baked salmon fillet, parsley new potato cake, pea puree and herb oil

~

Fillet of Red Mullet with a Chemula marinade, herb & raisin cous cous and a lemon & mint dressing

All Dishes 2016-£17.50/ 2017-£18.50

Oven baked cod on a pea and parmesan risotto with dressed rocket and watercress, horseradish cream

~

Pan Fried Fillet of Seabass served with a ratatouille, buttered new potatoes & a herb oil

2016-£21.00/ 2017-£22.00

## Vegetarian Mains

Moroccan chickpea and vegetable tagine with beetroot flat bread

~

Butter nut squash gnocchi with rocket salad and pesto

~

Provencal vegetable tower with mozzarella and rocket

~

Wild mushroom and artichoke tartin with shallot jam

~

Butternut squash risotto with salad and onion salad

~

Chestnut mushroom and filo tart with ginger tomato coulis, courgette linguini and toasted pine nuts

~

Egg Plant, Gorgonzola & Thyme Lasagne with a Garlic & Thyme Tuille

~

Warm Heritage Beets, Pink Grapefruit, Broad beans & a Tomato Jelly

~

Apple, potato and yam casserole with coriander rice (vegan)

~

Yellow curry of chickpea and potatoes (vegan)



## Desserts

Poached Pear with a Gingerbread cream  
~  
Lemon and lime cheesecake with citrus marmalade sauce  
~  
Rhubarb ginger and apple crumble and custard  
~  
Rosewater panna cotta, dark chocolate mousse and strawberry reduction  
~  
Mesters treacle tart with a homemade custard  
~  
Rich chocolate and cherry brownie with orange crème fraiche  
~  
Lemon curd Panna Cotta with almond biscuit  
~  
White chocolate and orange crème brulee with shortbread biscuit  
~  
Mesters berry Mess, poached berry compote and vanilla cream  
~  
Duo of chocolate mousse with syrup and oat biscuits  
~  
Longshaw tart with vanilla ice cream  
~  
Lemon posset with lemon biscuit thins  
~  
Coffee crème brulee with cinnamon shortbread  
~  
Banana cheesecake with thick toffee sauce  
~  
Chocolate torte with raspberry coulis  
~  
Dark chocolate cheesecake with white chocolate sauce  
~  
Hot balsamic strawberries served in a brandy snap basket & homemade biscotti  
~  
Pimms Jelly topped with mint cream served in individual jam jars  
~  
Raspberry mille feuille, raspberry sorbet & raspberry jelly

All dishes 2016- £5.95/ 2017- £6.95

~  
English Afternoon Tea Plate- mini Victoria sponge, mini fruit scone with clotted cream & jam,  
chocolate dipped strawberry & a mini lemon meringue

2016- £7.95/ 2017- £8.95

~  
English Cheeseboard- a selection of English cheeses, crackers, fruit & homemade chutney

2016- £9.95/ 2017- £10.95

Desserts suitable for Allergies

Orange polenta cake with marmalade sauce (GF/LF)

~

Chocolate fudge brownie with chocolate sauce (GF/LF)

~

Sticky toffee pudding with toffee sauce (GF/LF)

~

Rhubarb ginger and apple crumble and custard (GF/LF)

Rosewater panna cotta, dark chocolate mousse and strawberry reduction (GF)

~

Lemon curd Panna Cotta with almond biscuit (GF)

~

White chocolate and orange crème brulee with shortbread biscuit (GF)

~

Mesters berry Mess, poached berry compote and vanilla cream (GF)

~

Baby chocolate cake with chocolate sauce (GF/LF)

All dishes 2016- £5.95/ 2017- £6.95

## Sharing Platters

### Starter Platter

All guests will receive breads & oils. Then Select 2 items from the cold meats, fish & cheese menu, 1 vegetable & 1 savoury item.

~

Warm breads with a selection of dipping oils:

Smoked and roasted garlic oil

Olive oil with balsamic

Pesto oil

Smoked paprika oil

### Cold Meats, Fish & Cheese

Chorizo

Salami

Honey glazed ham

Smoked salmon

Smoked mackerel

Roll mops

Marinated anchovies

Herb chicken

Rare roast beef

Cajun chicken

Pastrami

Feta cheese

Brie

Chilli Cheese

### Marinated Vegetables & Pate

Herb and smoked garlic olives

Basil marinated Mediterranean vegetables

Seared aubergines in thyme oil

Homemade Hummus

Carrot and tarragon pate

Mushroom pate

Cream cheese and chive

Olive tapenade

Seared Peppers

Smoked fish pate

### Savoury

Spinach and goats cheese samosas

Onion bhajis

Courgette fritters

Vegetable pakoras

Welsh rarebit

2016- £9.95/ 2017- £10.95

### Sharing Platter Main Course

Select Two Meats/Fish and Two Sides, all to be served with a green salad & warm bread rolls

#### Meats & Fish

Slow cooked chicken  
Spiced braised pork  
Confit salmon fillet  
Sirloin of Beef  
Rump of Lamb  
Spicy Five Bean Roast  
Spiced Ham  
Loin of Bacon  
Lemon & Garlic King Prawns

#### Vegetables & Sides

Buttered New Potatoes  
Wild Rice  
Cous Cous  
Celeriac coleslaw with caraway seeds  
Tabbouleh  
Quinoa and seared vegetable salad  
New potatoes with dill crème fraiche  
Mediterranean Vegetable Pasta Salad

2016- £24.95/ 2017- £26.95

#### Mini Dessert Selection

Choice of 3 Mini Desserts from the following:

Mini carrot cakes  
Banana and date muffins  
Mini strawberry tarts  
Chocolate brownie  
Flap jack squares  
Shortbread fingers  
Mini chocolate chip cookies  
Mini Victoria Sponge  
Shot Glasses of Chocolate Mousse  
Shot Glasses of Strawberries & Cream  
Mini Tarte au Citron

2016- £6.95/ 2017- £7.95

From The Carvery

A Choice of Three of the Following Main Course Options:

Roast Loin of Pork  
~  
Roast Sirloin of Beef  
~  
Honey Glazed Ham  
~  
Roast Turkey  
~  
Spicy Five Bean Roast

All served with New Potatoes, Roast Potatoes, Fresh Seasonal Vegetables, Yorkshire Puddings,  
Sage & Onion Stuffing and a Rich Gravy

2016- £24.00/ 2017- £26.00

Mesters Street Food Inspired Menu

A Choice of Two of the Following Main Course Options:

Lamb Rogan Josh  
~  
Traditional Mexican Chilli Con Carne  
~  
Beef Stroganoff  
~  
Lamb Tagine  
~  
Chicken Korma  
~  
Thai Green Spring Vegetable Curry  
~  
Stir Fried Beef in Oyster Sauce  
~  
Crispy Chinese Pork  
~  
Chinese Noodles with Tofu & Hazelnuts

Served with Wild Rice or Cous Cous,  
Fresh Seasonal Salads  
Warm Naan Breads & Tortilla Wraps

2016- £21.95/ 2017- £23.95

### Traditional Afternoon Tea

Select a choice of 4 sandwich fillings, 2 savoury items & 3 desserts.  
All to be served with freshly brewed Yorkshire Tea & Coffee.

#### Finger Sandwiches

Smoked salmon with a black pepper & lemon cream cheese  
Cucumber with dill crème fraiche  
Honey roasted ham with English mustard  
Tuna mayonnaise  
Slow cooked chicken with sweet chilli mayonnaise  
Cheese and Mesters homemade chutney  
Rare roast beef and horseradish  
Roast Mediterranean vegetable and smoked goats cheese  
Carrot hummus

#### Savoury Items

Homemade Sausage rolls  
Mini caramelised onion tarts  
Cheese and onion rolls  
Mushroom and thyme puffs  
Cheese and walnut scones  
Black Pudding Scotch Eggs  
Mini Quiche Lorraine  
Blue Cheese Profiteroles

#### Cakes & Desserts

Mini Fruit scones with clotted cream & jam  
Mesters Tea Bread  
Mini Victoria Sponge  
Macaroons  
Lemon Meringue  
Chocolate Dipped Strawberries  
Fruit Tarts  
Mini lemon drizzle cake  
Mini carrot cake  
Baby chocolate cake  
Banana cake  
Shortbread fingers  
Melting moments  
Mini chocolate chip cookies

2016- £19.95/ 2017- £21.95

## BBQ Menu

Select Three Meat or Veggie Options to be served with chef's selection of seasonal salads & breads

### Meat options

Hand Pressed Mesters Rump Steak Burgers served with Henderson's Onions  
Premium Cumberland Sausage served with Apple & Sage Sauce  
Cajun Chicken Fillet with Coriander Mayonnaise  
Lamb Kofta Burger with Mint Dressing  
Ginger Pork & Vegetable Kebab with a Honey & Lemon Dressing  
Marinated Chinese Pork Steaks  
Minute Rump Steaks with English Mustard  
Tandoori Chicken Drumsticks

### Vegetarian options

Tandoori Vegetable Kebabs with Raita  
Homemade Spicy Bean Burgers  
Homemade Asparagus & Stilton Sausage  
Chilli Cheddar Stuffed Field Mushrooms  
Tandoori Halloumi

2016- £19.95/ 2017- £21.95

### Fish Options

Thai Green Curry King Prawn Skewer  
Lemon & Dill Marinated Rainbow Trout  
Herb Crusted Salmon Fillet  
Smoked Mackerel  
Chemula Red Mullet  
Salt & Pepper Sardines  
Fish Kebabs

Add £1.00 per item

~

Add Hot buttered new potatoes £1.00 a head

~

### BBQ Dessert Menu

Fruit Kebabs  
Pineapple with Mascarpone  
Bananas with Honey  
BBQ Biscuits with Marshmallows  
Cinnamon Oranges

All dishes 2016- £5.95/ 2017- £6.95

## Children's Menu

### Starters

Vegetable Dippers with Dip

~

Fresh Fruit Platter

~

Mozzarella Sticks with a Tomato Dip

### Main Courses

Sausage, Chips & Beans

~

Pasta Napoli

~

Beef Meatballs with Pasta

~

Mini Fish & Chips with Garden Peas

~

Chicken Goujons with Chips & Peas

~

French bread Pizza, Chips & Beans

### Desserts

Ice Cream

~

Chocolate Mousse

~

Fresh Fruit Salad

Main Course Only- 2016- £7.95/ 2017- £8.95

Two Courses- 2016- £11.00/ 2017- £12.00

Three Courses- 2016- £14.00/ 2017- £15.00



## Evening Reception Menus

### Mesters Cheeseboard

What better way to end an evening than with a cheeseboard? Mesters Evening Cheeseboard is ideal for grazing throughout your evening reception.

Selection of whole British & continental cheeses  
Selection of breads including our own date bread  
Selection of artisan cheese biscuits  
A selection of Fruit  
Selection of homemade Mesters pickles and chutneys

2016- £13.95/ 2017- £14.95

### Mesters Burrito Bar

Add something a little different to your event with our Burrito Bar:

Select Two Fillings from the following list:

Spicy Pulled Pork  
Slow Cooked Chicken  
Shredded Chilli Beef  
Lamb Kofta Skewers  
Spicy Bean Medley  
Chickpea Falafel

~

Served in warm wraps with salad & a choice of  
Chilli Sauce  
Sour Cream & Chive  
Guacamole  
Garlic Mayonnaise

2016- £13.95/ 2017- £14.95

## Hog Roast Menu

All our hog roast packages are for a minimum of 100 adults & are available to be served from 7pm onwards.

### Package A

Hog Roast including bread cakes, stuffing & apple sauce

2016- £12.95/ 2017- £13.95

### Package B

As above and including a selection of fresh seasonal salads and a choice of roast potatoes or potato wedges

2016- £15.95/ 2017- £16.95

### Carvery Sandwiches

A choice of two of the following fillings

Roast pork with apple sauce

~

Rare roast beef and horseradish

~

Honey glazed ham and mustard

~

Roast turkey and cranberry sauce

~

Roast Chicken with sage & onion stuffing

~

Spicy Five Bean Roast with a Sweet Chilli Sauce

~

Quinoa & Chickpea Terrine with a Tomato & Chia Seed Relish

Served in bread cake and accompanied with mini roast potatoes & mini Yorkshire puddings

2016- £14.95/ 2017- £15.95

Retro Menu

Remember the good times with our throw back to the 1970s & 80s Menu!

Selection of Open Sandwiches:

Red Salmon

Bingham's of Sheffield "Potted Meat"

Luncheon Meat

Coronation Chicken

Cheese & Onion

Egg Mayonnaise

~

Then choose 6 dishes from the following list:

Mini Prawn Cocktails

Mushroom & Prawn Vol-au-vents

Cheese & Pineapple Hedgehog

Cocktail Sausages

Devilled Eggs

Gala Pie

Chicken Legs

Mini Margarita Pizzas

Mini Platted Cheese & Egg

Individual Cheese Pies

Pickles Cucumber & Onion

Pickled Onions

Ritz Biscuits

Profiteroles

Black Forest Gateaux

Blancmange

Sherry Trifle

Arctic Roll

Fruit Flan

Butterfly Buns

Cornflake Buns

Selection of Retro biscuits to include pink wafers, iced rings, & tea cakes

2016- £13.95/ 2017- £14.95

## Drinks Packages & Cash Bar Options

### Cash Bar

Little Mesters are able to offer a full bar service that includes a full range of bottle lagers, ciders, spirits, wines and soft drinks. We are also happy to supply local real ales on request and are proud to work with a range of local breweries. Our bars are fully staffed and include all required glass wear.

### Drinks Package

Why not complete your wedding day by including drinks for your guests. Take advantage of our special drinks package to save you money too:

Any Reception Drink Listed (excluding champagne)

~

Half Bottle of House Wine per person

~

Glass of Sparkling Wine for Toast

2015- £18.00 per person/ 2016- £19.00

### Children's Drinks Package

Arrival Fruit Punch

~

Fresh Fruit Juice or a Simply Fruity with the Meal

~

Sparkling Apple Juice for Toast drink

2015- £4.95 a head/ 2016 £5.50