

LITTLE MESTERS

— SHEFFIELD —

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

Reception Drink Suggestions

Alcoholic

Prosecco ~

Bucks Fizz

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Classic Pimms served with Fresh Mint, Cucumber & Oranges

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Peach Bellini

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Kir Royal

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Mesters Homemade Mulled Wine

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Summer Fruit Punch

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Mojito

~

White, Red & Rose Wine

2015- All £5.00 per glass/ 2016- All £5.25 per glass

Champagne

2015- £7.50 per glass/ 2016- £8.00 per glass

Premium Bottled Lagers

2015- £3.50 per bottle/ 2016- £3.75

Local Real Ale

2015- £3.75 per pint/ 2016- £4.00 per pint

Soft Drinks

Orange Juice

Apple Juice

Cranberry Juice

Elderflower Cordial

2015-£5.00 per litre jug/ 2016- £5.50

Canapés

Homed cured Beetroot Gradvalax Blini
Topped with Horseradish Cream

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Mini Yorkshire Pudding
Served with Rare Roast Beef & English Mustard

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Mini Fish & Chips

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Carpaccio of Beef
On a Basil Croute & finished with Parmesan

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Mini Fresh Bloody Marys

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Mini Thai Fishcake
With a Lime & Ginger Pickle

~

Smoked Goats Cheese Tartlet
With Spiced Tomato Jam

~

Lemon Chicken Skewers
With a Cracked Black Pepper Mayonnaise

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Asparagus and Red Pepper Frittata With a Black Olive Tapenade

~

Wild Mushroom Bruschetta

~

Shredded Duck
Honey Rice Noodles & Oyster Sauce

~

Seared Scallops
Sat on a Chorizo Blini & finished with a Pea Puree

~

Baby Spinach, Ricotta & Olive Pie

2015- £7.50 for 5 canapés / 2016- £7.95

2015- £1.50 per person for any additional canapés/ 2016- £1.65

A Taste of Yorkshire Wedding Menu

Three course menu price is dependent on your choice of main course.

Starters

Tian of Whitby crab and smoked trout

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Yorkshire pudding, rare roast beef & horseradish

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Yorkshire Fishcakes with a minted pea puree

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Homemade Black pudding scotch egg

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Roast field mushrooms, dry cured bacon, Yorkshire blue and a Henderson's relish reduction

Choose one dish as a platted starter

Or

Choose any 3 as a "tapas" style tasting platter on each table- add £4.50 per person

Main Courses

Rack of Wortley Farm Lamb

Served with Rosemary Infused Mash

2015- £38.50/ 2016- £40.00 a head

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Haunch of Round Green Farm Venison

Served on a bed of Braised Red Cabbage with a Potato Rosti

2015- £38.50/ 2016- £40.00 a head

~

Steak and Brown Cow Ale Pie

Little Mesters Wholegrain Mustard Mashed potatoes, mushy peas and Henderson's relish

2015- £27.50/ 2016- £28.95 a head

~

Roast Chicken Supreme

Stuffed with Wensleydale & Spinach, served with a fondant potato, tender stem broccoli, green herb salsa

2015- £27.50/ 2016- £28.95 a head

~

Slow Roast Belly Pork

Bubble and Squeak galette, glazed apple & a Yorkshire scrumpy cider sauce

2015- £30.00/ 2016- £32.95 a head

Loin of Whitby Landed Cod
Oak smoked cheddar rarebit, warm potato and cucumber salad, garlic mayonnaise
2015- £30.00/ 2016- £32.95 a head

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Barnsley Chop
Dauphinoise potatoes, glazed heritage carrots and a mint & redcurrant jus
2015- £34.00/ 2016- £35.95 a head

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Rib of Beef on the Bone
A joint on the table for you to carve with a selection of seasonal vegetables, roast potatoes, Yorkshire puddings and red wine roasting gravy
2015- £38.50/ 2016- £40.00 a head

Desserts

Yorkshire Rhubarb Mousse
Served with a Honeycomb Crumb

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Yorkshire Parkin
With Homemade Ginger Custard

~

Lemon Curd Tartlet
Served with Homemade Pistachio Ice Cream

~

Rose Petal Panna Cotta
Served with a Dark Chocolate Mousse & a Strawberry Reduction

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Individual Apple Crumble
Served with Homemade Custard

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Raspberry Crème Brulee
Served with Raspberry Shortbread

Additions

Selection of Artisan Yorkshire Cheeses
Served with breads, crackers, nuts, celery & grapes
Served as a sharing platter on the table or as individual plates
2015- £7.00/ 2016- £7.50 a head

Freshly Brewed Coffee & Yorkshire Tea
Served with Homemade Fudge
2015- £2.50/ 2016- £2.75 a head

Three Course Menus

Starters

Wild Mushroom Soup
With Freshly Baked Bread

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Antipasto Platter-
A selection of cured meat, olives, bread & pickles

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Ham Hock Terrine
With Homemade Piccalilli

~

Smoked Salmon & King Prawn Tian

~

Feta & Red Onion Tartlet
With a Tomato Jam

Main Courses

Chicken Breast
With a Mushroom Ragout, Fondant Potato & Wilted Greens

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Slow Roasted Wortley Farm Lamb Shank
Served with a Root Vegetable Mash, Green Beans and a Roasting Liquor ~

Gressingham Duck Breast
Served with a Smoked Bacon Potato Cake, Braised Red Cabbage and a Rich Port
Sauce

~

Pan Fried Fillet of Sea Bass
Served with Ratatouille, buttered new potatoes and a herb oil

Desserts

White Chocolate Panna Cotta
With a Raspberry Compote

~

Poached Pear with a
Gingerbread Cream

~

Chocolate Orange Delice

~

New York Cheesecake
With a summer berry compote

Three Courses- 2015- £30.00 per person/ 2016- £32.00

Hot Fork Buffet

A Choice of Two of the Following Main Course Options:

Lamb Shoulder Hotpot with caramelised onions ~
Fisherman's Pie topped with a cheddar Rarebit

~

Lamb Rogan Josh

~

Traditional Mexican Chilli Con Carne

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Beef Stroganoff

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Broccoli & Lentil Wellington served with a Peppercorn Sauce

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Lamb Tagine

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Coq Au Vin

~

Honey Glazed Baked Salmon

~

Minted Pea & Lemon Risotto

~

Loin of Pork in an English Cider & Apple Sauce

Served with New potatoes, Wild Rice, Fresh Seasonal Salads
& Warm Bread Rolls

2015- £21.95 per person / 2016- £22.95

From The Carvery

A Choice of Three of the Following Main Course Options:

Roast Pork served with Sage & Onion Stuffing and Apple sauce

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Roast Beef served with Yorkshire Puddings

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Honey Glazed Ham with Parsley Sauce

~

Roast Turkey served with Chipolatas

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All served with New Potatoes, Roast Potatoes, Fresh Seasonal Vegetables
& Traditional accompaniments

2015- £22.95 per person/ 2016- £24.00

Afternoon Tea

Finger sandwiches on freshly baked bread-

Smoked salmon, lemon and cream cheese
Cucumber and cracked black pepper
Home cured ham and wholegrain mustard mayonnaise
Free range egg and fennel cress

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Warm bite size apple and walnut scone
Warm bite size sultana scones
Clotted cream, homemade fruit jam and butter

Chef's daily selection of cakes and pastries

~

Freshly brewed tea & coffee

2015- £16.50 a head / 2016- £17.50 a head

BBQ Menu

All our BBQ packages are for a minimum of 50 adults.

Package A

Hand Pressed Rump Steak Burgers
Premium Homemade Pork Sausage
Tandoori Chicken Drumsticks
Sticky Marinated Pork Kebabs
All served with bread and a selection of seasonal salads

2015- £12.95 per person/ 2016- £13.95

Package B

Minute Rump Steaks
Lamb Kofta
Hot Chilli Chicken Kebabs
Marinated Chinese Pork Steaks
All served with bread, a selection of seasonal salads and minted new potatoes

2015- £18.00 per person/ 2016- £19.00

Package C

Smoked Mackerel Fillets
Herb Crusted Salmon
King Prawn Skewers
Lemon & Dill Marinated Rainbow Trout
All served with bread, a selection of seasonal salads and minted new potatoes

2015- £21.95 per person/ 2016- £23.00

Hog Roast Menu

All our hog roast packages are for a minimum of 100 adults.

Package A

Hog Roast including bread cakes, stuffing & apple sauce

2015- £11.95 per person/ 2016- £12.95

Package B

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

2015- £14.95 per person/ 2016- £15.95

Traditional English Ploughman's

A selection of English Cheeses

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Home Cooked Yorkshire Gammon

~

Pork Pies

~

Freshly Baked Selection of Bread

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Selection of Artisan Crackers

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Selection of Fresh & Dried Fruits & Nuts

~

Pickled Onions

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Selection of Homemade Pickles & Chutneys

2015- £15.95 per person/ 2016- £16.95 per person

Buffet Menus

Menu 1

A selection of sandwiches served on locally sourced white & granary bread, ciabatta & wraps-

to include meat, fish & vegetarian options

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Selection of Freshly Prepared Seasonal Salads- to include mixed leaf salad, pasta salad & homemade coleslaw

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Crudities with homemade houmous & dip selection

~

Homemade Feta & Red Onion Tartlets

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Hand cooked Crisps

2014- £12.00 per person/ 2016- £13.00

Menu 2

Assorted Sandwiches & Wraps

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Honey Baked Chipolatas served in a Crusty Loaf

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Sweet Potato Tikka Rolls

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Onion Bhajjis with a Mint Yoghurt

~

Red Onion & Brie Tartlets

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Mini Yorkshire Fish Cakes

~

Selection of Fresh Seasonal Salads

2015- £15.00 per person/ 2016- £16.00

Children's Menu

Starters

Vegetable Dippers with Dip

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Fresh Fruit Platter

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Mozzarella Sticks with a Tomato Dip

Main Courses

Sausage, Chips & Beans

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Pasta Napoli

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Beef Meatballs with Pasta

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Mini Fish & Chips with Garden Peas

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Chicken Goujons with Chips & Peas

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French bread Pizza, Chips & Beans

Desserts

Ice Cream

~

Chocolate Mousse

~

Fresh Fruit Salad

Main Course Only 2015- £7.50/ 2016 £7.95

Two Courses 2015- £10.50/ 2016 £11.00

Three Courses 2015- £13.50/ 2016- £14.00 **Drinks Packages &**

Bar

Cash Bar

If Little Mesters are your chosen wedding caterers we are happy to provide a full cash bar facility at no cost to yourself. Our bar 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 The Sheffield Brewing Company, Bradfield Brewery & Abbeydale Brewery. Our bars are fully staffed and include all required glass wear.

If you have selected an alternative caterer and require a bar facility the above service can be offered with a minimum required spend of £750.00

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)

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Half Bottle of House Wine per person

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Glass of Sparkling Wine for Toast

2015- £18.00 per person/ 2016- £19.00

Children's Drinks Package

Arrival Fruit Punch

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Fresh Fruit Juice or a Simply Fruity with the Meal

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Sparkling Apple Juice for Toast drink

2015- £4.95 a head/ 2016 £5.50