

## Canapés and Bite Size Bits

### Warm

TINY YORKSHIRES WITH ROAST BEEF, HORSERADISH AND WATERCRESS

ROAST PORK BELLY WITH SPICED APPLE SAUCE

LITTLE CUMBERLAND BANGERS WITH CREAMY MASH AND CARAMELISED ONIONS

TINY CRABCAKES WITH LEMONGRASS AND SPRING ONION MAYONNAISE

SMOKED HADDOCK AND LEEK TARTLET

TINY CONE OF COD AND CHIPS, SEA SALT AND VINEGAR

RED ONION TARTE TARTIN WITH BLACKSTICKS BLUE AND FIG CHUTNEY (V)

ROASTED COURGETTE AND SPRING ONION FILO PARCELS (V)

GOATS CHEESE AND CRANBERRY CROQUETTES (V)

CRISPY VEGETABLE SPRING ROLLS WITH SOY AND HONEY DIP (V)

### Ambient

CONFIT DUCK AND BEETROOT TOASTS

CORONATION CHICKEN ON MINI POPPADUMS WITH MICRO CORIANDER

SMOKED CHICKEN ON PIKELETS, MANGO AND RED ONION SALSA

POACHED SALMON AND HOLLANDAISE FILO BASKETS

CRAB BRUSCHETTA WITH CHILLI AND LIME

SMOKED SALMON WITH CHIVE CRÈME FRAICHE AND RED ONION

GRAVADLAX WITH LEMON MASCARPONE ON RYE BREAD

ROSEMARY AND OLIVE DROP SCONES WITH GOATS CHEESE AND SUN BLUSHED TOMATO (V)

RED PESTO MEDITERRANEAN VEGETABLE BRUSCHETTA (V)

Recommend a minimum of 3 items and a maximum of 5

## “CHINA TERRACE”

THAI SALMON FISHCAKE  
WITH RED ONION, MANGO AND CHILLI SALSA

*Locally Made Breads*

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TARRAGON ROASTED CHESHIRE CHICKEN  
ON NEW POTATOES WITH FINE GREEN BEANS  
GLAZED CARROTS,  
LIGHT RED WINE JUS

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CLASSIC LEMON TART WITH CHOCOLATE CRACKLES  
AND RED BERRY COMPOTE

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TEA AND COFFEE

## “COPELAND”

CHICKEN LIVER PARFAIT WITH CRISPY PANCETTA  
TOMATO AND GRAPE SALSA AND TOASTED BRIOCHE

*Locally Made Breads*

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PAN FRIED FILLET OF SALMON ON CRUSHED NEW POTATOES  
BABY SPINACH, CONFIT TOMATO  
LEMON BUTTER SAUCE

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CARAMEL CRÈME BRULEE  
WITH PASSION FRUIT COULIS AND GINGER CRUMB

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TEA, COFFEE AND SWEETMEATS

## “PATTERN BOOKS”

CREAM OF ASPARAGUS SOUP WITH CHIVE CRÈME FRAICHE  
AND TOASTED SIPPITS

*Locally Made Breads*

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ROAST LOIN OF GAMMON WITH A HONEY AND MUSTARD GLAZE  
CHAMP POTATO, ROASTED ROOT VEGETABLES  
AND A GRAIN MUSTARD SAUCE

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BANANA AND RASPBERRY EATON MESS  
WITH A CHOCOLATE STRAW

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TEA AND COFFEE

## “FELSPAR”

SMOKED SALMON AND TROUT TERRINE  
HORSERADISH AND CHIVE CRÈME FRAICHE

*Locally Made Breads*

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ROASTED RUMP OF LAMB  
ON CHARGRILLED ASPARAGUS  
FONDANT POTATO, CHANTENAY CARROTS  
ROSEMARY JUS

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RETRO ARTIC ROLL WITH CRUSHED RED BERRIES  
AND CHANTILLY CREAM

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TEA, COFFEE AND SWEETMEATS

## “SPODE BLUE”

FRESH BEETROOT AND GOATS CHEESE SALAD  
WITH FINE GREEN BEANS, CAPER AND GARLIC DRESSING

*Locally Made Breads*

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TRADITIONAL ROAST BEEF  
WITH YORKSHIRE PUDDING AND HORSERADISH  
FONDANT POTATO, ROOT VEGETABLES  
RICH RED WINE JUS

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TRIO OF DESSERTS  
LITTLE LEMON TART, WARM CHOCOLATE BROWNIE  
AND RASPBERRY MOUSSE

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TEA, COFFEE AND SWEETMEATS

## “COPPERPLATES”

SHARING PLATE

SMOKED MACKERAL TERRINE WITH HORSERADISH  
CHARGRILLED ASPARAGUS WITH SQUIDGY QUAILS EGGS  
RUSTIC FARMHOUSE PATE, HOME SMOKED CHICKEN,  
SPICED APPLE AND BEETROOT CHUTNEY  
TOMATO AND RED ONION CHUTNEY

*Locally Made Breads*

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FROM THE CARVERY:

ROAST FORERIB OF BEEF WITH WATERCRESS  
HOMEMADE YORKSHIRES AND RED WINE JUS

WHOLE SIDE OF SALMON ROASTED IN BUTTER WITH PINK PEPPERCORNS  
AND A HINT OF CHILLI

CHESTNUT AND WILD MUSHROOM WELLINGTON  
TARRAGON CREAM (V)

MINTED GARDEN PEAS WITH BROAD BEANS AND SUGAR SNAP  
HONEY GLAZED PARSNIPS AND CHANTENAY CARROTS  
CHARGRILLED COURGETTES AND AUBERGINES WITH LEMON OIL  
HERBED CHESHIRE NEW POTATOES  
ROASTIES

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BRIOCHE SUMMER PUDDING WITH CLOTTED CREAM  
AND A LEMON SABLE THIN

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TEA, COFFEE AND SWEETIE JARS

## Late Night Nibbles

### Kitchen Hog Roast

WHOLE ROASTED PIG WITH APRICOT & THYME STUFFING,  
SPICED APPLE SAUCE SERVED ON A FLOURED BAP

WITH

MIXED GREEN SALAD, HOME MADE COLESLAW, CONES OF HANDCUT CHIPS  
MUSTARD MAYONNAISE AND KETCHUP

### Night Time Warmers

UNSMOKED BACK BACON ON A FLOURED BAP

CUMBERLAND SAUSAGE HOTDOG WITH CARAMELISED ONIONS

CHEDDAR AND BACON OATCAKES

MINI LAMB KOFTA WITH CRISPY SALAD AND MINT YOGHURT

FISH FINGER SANDWICH ON WHITE BUTTERED BREAD

BATTERED COD AND CHIPS IN CONES

### Cheddar...gorge

RUSTIC DISPLAY OF TRADITIONAL BRITISH AND IRISH FARMHOUSE CHEESES,  
SERVED WITH CHUTNEY, PICKLES AND A VARIETY OF BREADS

#### APPLEBY'S CHESHIRE

Unpasteurised cow's milk cheese, crumbly with a fresh tangy flavour

#### LUBBORN SOMERSET BRIE

Creamy mild fresh flavour with an edible white rind

#### BLACKSTICKS BLUE

The "Daddy of Blue Cheese", creamy with a delicious texture

#### BLACK BOB EXTRA MATURE CHEDDAR

Award winning mature strong cheddar with a slight tang

TOMATO CHUTNEY, RED ONION MARMALADE, DILL PICKLE,  
BEETROOT, CELERY AND GRAPES  
FRENCH STICK AND RUSTIC FARMHOUSE FAVOURITES

## MEADOWS VINTAGE AFTERNOON TEA

### SELECTION OF FINGER SANDWICHES:

OAK SMOKED SALMON WITH CUCUMBER ON BROWN  
CHEDDAR CHEESE AND FARMHOUSE PICKLE ON WHITE  
EGG MAYONNAISE WITH MUSTARD CRESS ON BROWN  
CHESHIRE HAM SALAD ON WHITE

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HOME BAKED SCONES WITH PLUM JAM AND CLOTTED CREAM

MINIATURE CHOCOLATE ECLAIRS

LEMON DRIZZLE CAKE

MACARONS

LITTLE VICTORIA SPONGE

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### SELECTION OF TEAS

GLASS OF SOMETHING SPARKLY

SERVED ON VINTAGE CROCKERY AND TEA STANDS



To view our full menu collection  
please contact our team at Mosaic Hospitality on 0161 273 3469  
or email: [info@mosaichospitality.com](mailto:info@mosaichospitality.com)

*We would love to hear from you!*

# WEDDINGS

at  
**POTBANK**

SPODE

## *The Perfect Partnership*

A little taster of what can be provided when dining at Pot Bank on your very special day. We are passionate about good food and enjoy being creative with ingredients. We thrive on a challenge and have experience of different food cultures which enables us to work with many unusual and exciting flavours. We use the freshest and finest of ingredients that our chefs source from local suppliers on a daily basis.

We hope this snippet from our menu collection will give you food for thought and we look forward to the opportunity of working closely with you at every stage to ensure we assist in creating a unique and memorable day.



POTBANK, SPODE

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