foster's CATERING

UFTON Weddings

Foster's Catering are award winning caterers with over 20 years experience in the wedding and hospitality industry so we know how important it is to pay attention to the details and make every moment of your day special.

All of our menus are a guide, if you have some ideas of your own, we would be happy to create a bespoke menu. We will talk through your requirements and work with you to ensure you get the best from your day. All dietary requirements can be catered for.

All prices include VAT.

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Canapés

4 x canapé selection £8.50

6 x canapé selection £10

8 x canapé selection £12

10 x canapé selection £13.50

Cold Canapé Selection

Prosciutto ham & olive tapenade

Smoked chicken & rocket filo basket

Smoked salmon & dill blini

Ham hock terrine & pea puree

Smoked salmon tartar served on crispbread

Brie & raisin chutney crisp bread (v)

Confit tomato, basil oil & mozzarella (v, gf)

Wild mushroom & cream cheese pate (v)

Parmesan, sea salt & oregano palmier (v)

Goats cheese & poppy seed cucumber boat (v, gf)

Roasted red pepper & tomato bruschetta (ve)

Prawn cocktail spoon (gf)

Quail scotch egg

Ploughman's, cheddar, apple & chutney (v, gf)

Hot Canapé Selection

Mini cheese burger

Chilli garlic prawn brochette (gf)

Honey & mustard chipolata

Korean BBQ chicken skewer (gf)

Warm roasted pepper tart (v)

Pea frittata with blue cheese & poached pear (v)

Tandoori chicken pakora & mint raita (gf)

Duck spring roll & hoi sin sauce

Tempura battered baby corn & peppers with plum dip (v)

Mini steak & chips (gf)

Minted Falafel with Tzatziki (ve, gf)

Smoked Paprika dusted sweet potato fries & salsa (ve, gf)

Crab croquette with saffron aioli

Beef wellington with parsnip puree

Cauliflower pakora with vegan riata (ve)

Sweetcorn fritter with ranch dressing (v)

Wedding Breakfast Packages

Select one dish per course, plus vegetarian option. Choice menu available at £3.50 per head supplement for one additional dish on each course
Desserts available as a trio of mini desserts for £3.50 per head supplement

Pub Classics Wedding Breakfast Menu

£ 48.50 per head

Starter

Buffalo chicken wings & blue cheese sauce (gf)

Classic prawn cocktail with marie rose dressing & buttered brown bread

Beef tomato & buffalo mozzarella with roquette, pesto dressing & balsamic reduction (v, gf)

Main Course

Grilled pork & leek sausages, giant Yorkshire pudding, mustard mashed potato, greens & rich red onion gravy

Individual Hampshire chicken & leek pie, topped with puff pastry served with spring greens, buttery mashed potatoes & rich gravy

Hunters chicken, grilled chicken breast with smoked bacon & melted cheese topped with tangy BBQ sauce, served with garlic & herb roasted new potatoes and green salad (gf)

Dessert

Strawberry jam roly poly & custard

Strawberry picnic trifle – layered strawberry jelly, lemon drizzle sponge, Chantilly cream & fresh strawberries

Warm chocolate brownie & vanilla ice cream

Silver Wedding Breakfast Menu

£51 per head

Starter

Sweet potato & coconut soup with coriander oil (ve, gf)

Ham hock terrine served with toasted herb bread & onion chutney

Welsh Rarebit & smoked haddock tart

Main Course

Slow Cooked belly of pork served with apple & sage mashed potato, honey roasted carrots, crispy leeks & a cider sauce (gf)

Confit duck leg, sweet potato mash, roasted shallots, buttered kale & bacon finished with a berry jus (gf)

Pan fried chicken wrapped in smoked bacon, sauté new potatoes & roasted Mediterranean vegetables finished with a pesto cream sauce (gf)

Dessert

Raspberry Eton mess (gf)

Lotus Biscoff cheesecake

Classic lemon tart & raspberry compote

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Pearl Wedding Breakfast Menu

£57.50 per head

Starter

Halloumi & mint fritter with a smoked chicken & cucumber salad finished with a mango dressing (gf)

Avocado, roasted beetroot & blood orange salad with pomegranate dressing (ve, gf)

Wild mushroom & spinach arancini with red pepper pesto (v)

Main Course

Roasted loin of cod, warm tartare sauce, pomme puree & minted peas (gf)

Pan fried corn fed chicken, saute new potatoes, served with a fricassee of wild mushrooms, baby onions & baby leeks bound in a creamy white wine sauce (gf)

Slow braised shoulder of lamb cooked in rosemary & red wine, dauphinoise potatoes, red cabbage, green beans & parsnip crisps (gf)

Dessert

White chocolate & raspberry cheesecake

Lemon Posset & cherry compote with a shortbread biscuit

Sticky Toffee Pudding with toffee sauce and toffee ice cream

Ruby Wedding Breakfast Menu

£60.50 per head

Starter

Lightly curried cauliflower with sweet potato fritters served with a tomato & mango salsa (ve, gf)

Smoked salmon mousse served on toasted sour dough with pickled shallots, capers & lemon dressing

Duck bon bon, pea shoots & chilli jam

Main Course

Braised short rib of beef in deep red wine sauce, brisket croquette, colcannon mash, bone marrow crumb

Roasted lamb rump, basil mash, fine ratatouille, sauté green beans & rosemary jus (gf)

Pan fried duck breast, raspberry jus, buttered savoy cabbage, fondant potato & griddled asparagus (gf)

Salmon en croute with cream cheese & spinach served with herb new potatoes, creamed leeks, white wine butter sauce & chive oil

Dessert

White chocolate cremeux with honeycomb, served with salted caramel sauce, fresh raspberries & white chocolate shavings

Gin & tonic jelly and lime mousse (gf)

Rhubarb crumble with heather & lemon shortbread

What's included?

All China, cutlery, glassware, white linen napkins, white table cloths, waiting staff 1per 16 guests, 1x floor manager,

cake knife, full set up and clear down, tea & coffee following your meal

Vegetarian and Vegan Menu

Vegetarian Main Course Dishes

Select a vegetarian or vegan main course dish alongside your chosen wedding breakfast menu

Primavera risotto (gf)

Lentil & roasted red pepper gateaux, tomato & basil coulis (gf)

Stuffed Portobello mushroom with garlic, spinach & gruyere cheese (gf)

Mushroom and spinach wellington

Sun blushed tomato ravioli,, served in a roasted red pepper cream sauce garnished with crispy onions & herb oil

Roasted butternut squash with goats cheese and lentils (gf)

Gnocchi with tomato, basil and mascarpone sauce

Chick pea, spinach, feta and sun dried tomato pie

Vegan Wedding Breakfast Package

£48 .50 per head

Starter

Courgette & Tomato tart with pickled baby onions, endive salad & balsamic, honey dressing

Lightly curried cauliflower & sweet potato fritters with a mango & tomato salsa (gf)

Butternut squash & Pear soup with ginger (gf)

Main Course

Roasted red pepper & lentil gateaux with vegan cheddar cheese, tomato & rosemary jus, charred corn & grilled leeks (gf)

Spinach, chickpea & sun blushed tomato pie with, sweet potato mash & spring greens

Confit leeks, vegan truffle mayo, burnt leek oil & vegan cheese crumb

Baked beef tomato filled a cassoulet of beans served on a bed of rosemary saute new potatoes & spinach (gf)

Dessert

Avocado & dark chocolate mousse (gf)

Vanilla poached pear with cherry compote (gf)

Coconut panna cotta with pineapple & chilli salsa (gf)

What's included?

All China, cutlery, glassware, white linen napkins, white table cloths, waiting staff 1per 16 guests, 1x floor manager, cake knife, full set up and clear down, tea & coffee following your meal

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Family Sharing Menus

Served on platters in the middle of your tables for
your guests to dive into and enjoy together

Italian Family Sharing Menu

£ 53 per head

Starter

Antipasti sharing boards - marinated olives, roasted artichokes, roasted marinated peppers, pesto mozzarella, sun dried tomato arancini, bresaola, Italian salami & mortadella

Main Course

Braised beef brisket lasagne, with rich tomato & red wine ragu & topped with cheese sauce

Ricotta & spinach cannelloni, topped with crumbled dolcelatte cheese (v)

Frito misto di mare, anchovies, prawns, calamari, fennel Aioli garlic dip

& fresh squeezed lemon juice

Cesar salad (v)

Garlic ciabatta (v)

Green beans in a tomato & black olive sauce (ve, gf)

Dessert

Tiramisu

French Family Sharing Menu

£53 per head

Starter

Baked camembert & crusty French bread

Balsamic onion tart tatin (ve)

Main Course

Beef bourguignon (gf)

Coq au vin (gf)

Provencal vegetable tart with whipped goats cheese (v)

Pommes puree (v, gf)

White bean cassolette (ve, gf)

Warm green bean & tomato salad (ve, gf)

Dessert

Vanilla crème brulee with shortbread

Family Sharing Menus

British Family Sharing Menu

£53 per head

Starter

Ploughmans Sharing board – smoked ham, cornichons, cherry tomato salad, scotch egg, brie, cheddar, celery, apple, piccalilli & red onion chutney

Main Course

Traditional roasted chicken with sausage meat stuffing, pigs in blankets, Yorkshire puddings & pan gravy

(Roast sirloin of beef, additional £6 per head)

Vegetable & lentil roast (ve, gf)

Roasted potatoes (v, gf)

Roasted root vegetables (ve, gf)

Tenderstem broccoli (ve, gf)

Dessert

Seasonal Crumble & vanilla custard

Spanish Family Sharing Menu

£53 per head

Starter

Tapas sharing board - Prosciutto ham, rouile, calmares, Spanish olives, roasted red peppers, Spanish tortilla, chorizo in red wine

Main Course

Albondigas – Spanish meatballs with smoked paprika (gf)

Seafood Paella – traditional paella with mussels, prawns & squid cooked in saffron (gf)

Pisto- Spanish vegetable stew topped with fried egg & Manchego cheese (v, gf)

Patatas bravas (ve, gf)

Padron peppers (ve, gf)

Fried aubergine & honey (v)

Dessert

Churros & dipping sauces

What's included?

All of our family sharing menu packages include the following; china, cutlery, glassware, white linen napkins, white table cloths, waiting staff 1per 16 guests, 1x floor manager, cake knife, full set up and clear down, tea & coffee following your meal

Wedding Breakfast BBQ Menus

Our delicious two course BBQ menus are perfect for the Summer but available all year round, please select your main course BBQ option and dessert from the list

The Smoker - £55 per person

This is pure low and slow cooking with real wood smoke in our very own drum smoker cooked for hours until it's juicy and melting

Beef brisket – rubbed and cooked for 18 hours (gf)

Half chicken – aromatic spiced chicken Smokey & tender (gf)

Smoked German style sausage

Sticky Tennessee pork belly

Pulled BBQ Jack fruit (ve, gf)

Plant based burger (ve)

Roasted vegetables (ve, gf)

Apple & smoked cheddar slaw (v, gf)

Mac & cheese (v)

Cowboy beans

Pickled red cabbage (ve, gf)

Freshly baked bread basket

The Classic BBQ - £47 per person

Beef Burgers and sliced cheese (gf)

Butchers style Cumberland Sausage

Lemon & herb chicken thigh (gf)

Plant based burger (ve)

Plant based sausage (ve)

Grilled Corn on the cob (v, gf)

Red Cabbage slaw (v, gf)

Mixed Salad with Italian dressing (ve, gf)

Penne Pasta Salad with Sun blushed tomato & black olive dressing (ve)

Flour Baps

Wedding Breakfast BBQ Menus

The Cypriot BBQ - £50 per person

Sheftalia – ground pork with parsley & seasoning (gf)

Chicken Souvlaki – chicken kebabs (gf)

Lamb Souvla – rubbed with sea salt & oregano (gf)

Honey & mint grilled Mediterranean vegetables (v, gf)

Grilled Halloumi (v, gf)

Whole grilled seabass with lemon & herb (gf)

Traditional Greek salad with feta & olive oil (v, gf)

Tzatziki (v, gf)

Humus (ve, gf)

Roasted onion yoghurt (v, gf)

Dolmades – stuffed vine leaves (ve, gf)

Grilled pitta breads

The "Posh One" - £60.50 per person

Grilled rump steak (gf)

Rosemary and garlic infused butterfly leg of lamb (gf)

Chicken & chorizo skewers (gf)

Plant based burger (ve)

Garlic buttered grilled field mushrooms (v, gf)

Grilled salmon (gf)

Warm roasted new potato & herb salad (ve, gf)

Mixed salad & Italian dressing (ve, gf)

Panzanella salad (ve)

Charred & buttered corn on the cob (v, gf)

Freshly baked bread basket

What's included?

All China, cutlery, glassware, white linen napkins, white table cloths, waiting staff 1per 16 guests, 1x floor manager, cake knife, full set up and clear down, tea & coffee following your meal

BBQ's can be served buffet style or family style service to the tables

BBQ Desserts

Please select one option

Desserts available as a trio of mini desserts for £3.50 per head supplement

Warm chocolate fudge brownie with vanilla ice cream

Sticky Toffee pudding with toffee sauce and toffee ice cream

Raspberry Eton mess (gf)

White chocolate & Raspberry Cheesecake

Lemon posset with cherry compote & shortbread biscuit (gf)

Strawberries and cream (gf)

Children's Menu

(up to age 12)

Starters

Cream of Tomato soup (v, gf)

Cheesy garlic bread (v)

Vegetable crudités and dips (v, gf)

Grilled halloumi with garlic and herb mayonnaise (v)

Main Course

Sausage, mash & peas with gravy

Chicken goujons, chips and beans

Breaded mozzarella sticks, chips and beans (v)

Cheese & Tomato pizza with salad (v)

Dessert

Warm chocolate muffin & ice cream

Ice cream sundae (gf)

Sliced fruit platter (gf)

Banana split (gf)

2 course children's meal £13

3 course children's meal £15.50

Please choose one starter, main course, and dessert for all children in your wedding party

Alternatively, if you would like the children in your party to enjoy the same food as everyone else but in a smaller portion then that is no problem

Something for the Evening

We recommend that you cater for 75% of your total evening guests

Flatbreads - Grilled Khobez flatbreads cooked and filled to order with your choice of fillings accompanied with lettuce Asian slaw, BBQ Sauce, Yoghurt and mint dressing, Lime Mayo, Hot Chilli Sauce & Garlic Mayo. Choose 3 from the following fillings - Halloumi & falafel (v), Pulled Smoked BBQ Pork, Cajun Chicken, Chicken & Chorizo, Lamb Kofta £12 per person

Enhanced Cheese table – A selection of local & British cheeses, homemade chutneys, grapes, celery, figs, cheese biscuits, fresh warm breads, traditional pork pies, flavoured scotch eggs – chorizo, black pudding, pork & leek £14 per person

Wood fired Pizza Oven – Our popular traditional Italian pizza cooked to order from our own wood fired oven direct to your guests with a large array of toppings for your guests to choose from as the pizza is made and cooked to order £12 per person

Grilled Cheese Sandwich Bar – Choose 4 options from; Brie cranberry & bacon, classic ham cheese and mustard, pesto chicken tomato & mozzarella, cajun chicken & pepper jack cheese, red Leicester & onion chutney, brie & grape, vegan cheese with Mediterranean vegetables, all served on bloomer bread £10 per person

Big Pan Paella – Traditional Spanish paella served from our big pans. Choose from seafood, chicken and chorizo, vegetarian £11 per person

Smashed burger van – 4oz smashed beef burgers, burger cheese, pickled red cabbage, iceberg lettuce, beef tomato, fosters burger sauce, gherkins & fried onions served in a brioche bun. Plant based burgers also served £10 per person

Mac & Cheese Bar – TraCreamy mac 'n' cheese with your choice of toppings; pulled brisket, maple bacon, crispy onions, truffled mushrooms, candied jalepenos, parmesan crumb, fried chorizo. £12 per person

Loaded fries – Hand cut seasoned fries topped with your choice of three of the following-

Mexican – chilli con carne, jalepenos, nacho cheese, sour cream & spring onions

Italian – Italian meatballs, marinara sauce, parmesan style cheese

St Luis – Cajun pulled chicken, sauteed peppers, lime mayo and chipotle sauce

Vegan king – Pulled jackfruit, BBQ sauce, coriander vegan yoghurt

Breakfast – Sausage, bacon, cheddar and ketchup

Vegie – plant based sausage, nacho cheese, jalepenos, spring onions

Berlin with love – Bratwurst sausage, curried ketchup, curry salt and spring onion

£11 per person

Drinks Packages

Ufton Weddings provides a no-corkage option, allowing you to supply your own reception drinks, wedding breakfast beverages, and toast drink. As part of our service, we will supply the glassware, chill your drinks, and serve them at no extra charge. Alternatively, if you prefer us to provide the drinks, we offer the following packages:

Kilner Jar Cocktails – Our 4 x 8 litre Kilner Jars on a stand, containing two alcoholic and two soft drinks of your choice from the selection below:

Alcoholic:

Pimms and lemonade

Gin and tonic

Mojito – white rum, soda water, limes, fresh mint, sugar

Strawberry sling – strawberries, basil, sugar, gin, lemon juice, soda water

Summer Rum Punch – Orange juice, pineapple juice, ginger ale, white rum, grenadine, lime juice

Sea Breeze – Vodka, cranberry juice, grapefruit juice

Non alcoholic:

Cloudy lemonade

Fruit punch – Orange Juice, Cranberry juice, lemonade, grenadine

Iced water

£467.50

Prosecco – Three glasses of prosecco per guest

£16.50 per person

Beer buckets – A selection of bottled beers and ciders from:

Corona

Peroni

Doom Bar

Inches Medium apple

£99.00 per bucket (24 bottles)

Table Drinks Package – Half a bottle of red or white wine per guest, a bottle of elderflower cordial per table and a glass of prosecco for toasts

£33 per person

Winter Warmer Packages – Give your guests a warm glow during your winter wedding. Served in latte glasses from our staffed drinks station, this is perfect for your drinks reception, as an upgrade to your tea and coffee after your wedding breakfast or as an addition to your evening drinks options

Mulled Wine £385

Mulled Cider £385

Pimp your hot chocolate £440

Marshmallows, fudge pieces, cream, Baileys, Cointreau, Malibu

Bar Tariff

The venue's no-corkage option concludes at the end of your wedding breakfast. For your evening reception, we will provide a fully stocked bar for you and your guests, accepting both cash and card payments. Please note, a £300 bar stocking fee applies to every booking.

Bottled Lager £4.50

Corona 4.5% abv 330ml

Peroni 5.1% abv 330ml

Asahi Super Dry 5% abv 330ml

Peroni 0.0% 0% abv 330ml

Bottled Ale £5.50

Doom Bar 4.3% abv 500ml

Guinness Nitro surge 4.3abv 558ml

Cider 500ml £5

Old Mout Berries & Cherries 4% abv

Inches Medium Apple 4.5% abv

Cocktails £6.50

Aperol Spritz 11% abv

Espresso Martini 16% abv

Passionfruit Martini 11.9% abv

Spirits 25ml & Mixers £5/

Double £8

Smirnoff Vodka 37.5% abv

Gordons Gin 37.5% abv

Gordons Pink Gin 37.5% abv

Gordons "0" Gin 0% abv

Bells Whiskey 40% abv

White rum 37.5% abv

Archers 18% abv

Cointreau 40% abv

Baileys 17% abv

Jägermeister 35% abv

Disaronno 28% abv

Dead Mans Fingers Spiced Rum 37.5% abv

Jack Daniels 40% abv

Apple Sourz 15% abv

Cherry Sourz 15% abv

Tequila Rose 15% abv

Kahlua 16% abv

Wines by the glass £5

House Red 13.5% vol (£20 bottle)

House White 12% vol (£20 bottle)

House Rose 12% vol (£20 bottle)

Prosecco 11% vol (£30 bottle)

Soft Drinks £3

J2O Orange & Passionfruit

Coca Cola

Diet Coke

Lemonade

Orange Juice

Energy Drink £4

Bar prices are subject to change