



Occasions

★ CATERING | EVENTS

TOTALLY ★ DELICIOUS

# About us

*Whatever the occasion,  
we deliver exceptional events with great food and great people.*

Our team of expert chefs have a wealth of experience in catering for a variety of events. Using the best local ingredients, our dishes are hand crafted delivering unique flavours and an on-trend appeal.

We offer more than just catering for your event. Our team of hospitality professionals will be on hand from the very initial planning stages through to the event itself.

Since 2009 Totally Delicious have developed an excellent track record of delivering hospitality within the Trentham Estate. Our team have successfully provisioned a variety of occasions including weddings, parties and corporate events.



# Canapes

## COLD SELECTION

Chicken liver parfait crostini  
Smoked salmon bellini  
Cheese scones with onion chutney (V)  
Caprese salad skewer (V)  
Vegetable frittata  
Marinated olives  
Mushroom pate crostini

*Choose 2 - 7.75 per person or 3 - 9.95 per person*

## HOT SELECTION

Yorkshire puddings with beef and stilton  
Fish goujons and chips  
Glazed honey & mustard sausages  
Crispy pork belly bites with honey & soy  
Wild mushroom arancini (VG)  
Goats cheese bon bon with beetroot ketchup (V)  
Crispy spring rolls (VG)  
Brie wedges (V)  
Onion bhajis with mint yoghurt

*Choose 2 - 9.95 per person or 3 - 11.95 per person*

## SWEET SELECTION

Scones with jam preserve & clotted cream  
Flavoured macaroons  
Miniature chocolate brownie bites  
Miniature victoria sponges  
Lemon tarts

*Choose 3 - 9.95 or 4 - 11.95 per person*



# Wedding Breakfast

## STARTERS

Homemade soup & artisan bread rolls. (VG)

Homemade chicken liver parfait, apricot chutney, whipped butter crostini.

Confit duck croquette chilli & hoisin dressing, pickled cucumber salad.

Prawn & crab cocktail, iceberg lettuce, classic cocktail sauce.

Beetroot carpaccio, thinly sliced golden, candied and heritage beetroot, honey whipped goats cheese, walnut crumble, balsamic, rocket. (V)

*Can be made vegan*

Ham hock & black pudding terrine, piccalilli gel, pistachio, toasted brioche.

Sautéed wild mushrooms, black garlic & caramelised onion cream sauce, Dovedale blue cheese, toasted sourdough bread.

### CHOOSING FROM THE MENU

Select a starter, main course and dessert. Price is determined by the cost of the main course chosen.

Additional choices may be added at an additional cost.



## DESSERTS

Homemade baked white chocolate and lemon cheesecake, passionfruit curd, meringue shards, raspberry sorbet.

Homemade chocolate fudge cake (GF), caramelised white chocolate panna cotta, balsamic macerated strawberries, vanilla ice cream.

Homemade sticky toffee pudding, toffee sauce, honeycomb ice cream.

Pear and ginger crumble tart, poached pear and dairy free ice cream. (VG)

Selection of sorbets, forest fruits.

Chocolate orange tart, dark chocolate sauce, mango sorbet. (VG) (GF)

Morrello cherry bakewell tart, clotted cream, ice cream, cherry gel.



# Wedding Breakfast

## MAIN COURSE

Braised shin of Staffordshire beef, horseradish pomme puree, beef dripping, carrot, roast tender stem broccoli, red wine jus.  
47.00

Pork tenderloin wrapped in pancetta, sweet potato fondants, charred sweetcorn, braised fennel, chimichurri dressing.  
45.00

Curried butternut squash wellington, saag aloo potatoes, roast tender stem broccoli, coconut curry sauce.  
39.00

Roasted red pepper risotto, crumbled goats cheese, crispy basil.  
39.00

Chicken supreme, mushroom tarragon mousse, fondant potato, savoy cabbage, petit pois, mushroom & masala wine cream sauce.  
42.00

Slow roast pork belly, roasted apple, black pudding bon bon, boulangère potato, braised red cabbage, cider jus crackling.  
42.00

Roasted cauliflower steak, burnet leek puree, poached duck egg, crispy capers, salsa verde.  
39.00

Braised lamb shoulder, dauphinoise potato, braised heritage carrots, lamb & mint jus.  
50.00

Hake supreme poached in butter, crushed herby new potatoes, braised fennel, split white wine & dill cream sauce with tempura samphire.  
49.00



Do you have a query about our wedding breakfast?

Please get in contact with us and a member of a team will be able to help

Looking for something specific?

Our team of chefs are able to create bespoke items to cater to your requirements.



# Social Selections

## BOWL FOOD

*Choose 2 - 12.95 per person or 3 - 15.95 per person*

- Beef chilli and rice
- Three bean chilli and rice (VG)
- Chicken curry and rice
- Sweet potato and chickpea curry (VG)
- Fish and chip baskets
- Singapore noodles
- Mac n Cheese

## BUFFET

*Enjoy our buffet selection for 15.95 per person*

- Selection of cold cooked meats
- Freshly baked bread rolls
- Pasta salad (VG)
- Asian slaw
- Potato salad (VG)
- Hand cut potato crisps (VG)

## HAND CARVED MEATS

*Choose 2 - 10.95 per person or 3 - 12.95 per person*

Served in fresh bread rolls

***Pulled pork*** & apple sauce

***Roast beef*** & horseradish

***Roast turkey*** & cranberry



\*All menus and pricing are subject to change

# Stonebaked Pizza

*Serve your guests directly from our airstream pizza trailer.  
Let your guests see the theatre of our chefs creating stone baked pizza from scratch.*

## THE GOAT

Pizza sauce, mozzarella cheese, crumbled goats cheese, red onion, roquito peppers, balsamic glaze.

## AMERICAN SLICE

Pizza sauce, mozerella cheese and sliced pepperoni.

## THE FUN-GI

Pizza sauce, mozzarella cheese, sliced mushrooms, gorgonzola cheese.

## SAY CHEESE

Pizza sauce and grated mozzarella.  
(Can be made vegan upon request)

## HOT CHICK

Pizza sauce, mozzarella cheese, chicken, chorizo, chilli honey.



# Bbg Platters

## Package A

Choose two main and one salad option from the list below. Each served with freshly baked bread.  
24.95 pp

### MAIN OPTIONS

6oz homestyle beef burger, American style cheese, toasted brioche bun, caramelised onions.

100% British pork sausage, hotdog roll, caramelised onions.

Plant based burger, vegan cheese, vegan brioche bun, caramelised onions. (VG)

Pulled park bap, stuffing, apple sauce.

Slow cooked beef brisket bap, horseradish mayonnaise.

Pulled BBQ jackfruit bap, vegan chipotle salsa. (VG)

### SALADS

Butternut squash and tender stem broccoli quinoa salad with a lemon & herb vinaigrette.

Classic cabbage coleslaw.

Coronation potato salad, curried mayonnaise, sultanas.

Pickled red cabbage & carrot slaw, lime, chilli, coriander.

Moroccan spiced couscous salad, dried apricots, sultanas, roasted red peppers with a harissa yoghurt dressing.

Toss salad, mixed baby leaves, cucumber, peppers, red onion, cherry tomatoes with a French dressing.



## Package B

Choose three main and two salad options from the list below. Each served with freshly baked bread.  
28.95 pp

### MAIN OPTIONS

6oz homestyle beef burger, American style cheese, toasted brioche bun, caramelised onions.

100% British pork sausage, hotdog roll, caramelised onions.

Plant based burger, vegan cheese, vegan brioche bun, caramelised onions. (VG)

Pulled park bap, stuffing, apple sauce.

Slow cooked beef brisket bap, horseradish mayonnaise.

Pulled BBQ jackfruit bap, vegan chipotle salsa. (VG)

### VEGAN & VEGETARIAN OPTIONS

Plant based burger, vegan cheese, vegan brioche bun, caramelised onions.

Halloumi & Mediterranean vegetable kebabs, sweet chilli jam.

Crispy Korean tofu, gochujang vegan yoghurt, Asian salad.

Pulled jackfruit in a smoky homemade BBQ Sauce.

### SALADS

Butternut squash and tender stem broccoli quinoa salad with a lemon & herb vinaigrette.

Classic cabbage coleslaw.

Coronation potato salad, curried mayonnaise, sultanas.

Pickled red cabbage & carrot slaw, lime, chilli and coriander

Moroccan spiced couscous salad, dried apricots, sultanas, roasted red peppers with a harissa yoghurt dressing.

Toss salad, mixed baby leaves, cucumber, peppers, red onion, cherry tomatoes with a French dressing.





# Afternoon Tea

## Example Menu

### THE SAVOURY

#### Chicken and tarragon sandwich

Diced chicken breast with tarragon mayonnaise  
Served on a brown bloomer

#### Mature cheddar and fruit chutney sandwich

Staffordshire mature cheddar cheese with a fruit chutney  
Served on a brown bloomer

#### Cucumber sandwich

Classic cucumber sandwich with lemon infused mayonnaise  
Served on a white bloomer

#### Pesto and sun-dried tomato crustless quiche

#### Brie and mango filo parcel

### THE SWEET

All our cakes are homemade in house

#### Rhubarb angel cake

Vanilla buttercream and poached rhubarb

#### Cappuccino cake

Coffee sponge and coffee syrup topped with  
espresso buttercream

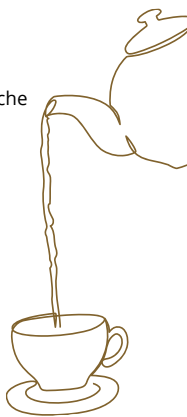
#### Mini banoffee eclair

Choux pastry filled with a caramel and banana mousse  
topped with caramel and pistachio

#### Raspberry and white chocolate sable biscuit

#### Homemade scone

Served with jam and clotted cream



Our afternoon tea is homemade by our talented chefs using the best local ingredients. The package has a selection of sweet and savoury items - including cakes, scones and sandwiches.

The afternoon tea menu is subject to seasonality changes.



Unlimited tea is included in this package.



# Drinks Packages

Alongside a drinks package, our team will provide a fully stocked bar for your guests to purchase drinks from.

## GOLD PACKAGE

Price to be confirmed

*Bespoke drinks packages to suit your guests,  
including cocktails and more*

## SILVER PACKAGE

10.00 per person

*Welcome drink of prosecco or lager upon arrival  
A drink at the bar for each guest*

## BRONZE PACKAGE

5.00 per person

*Welcome drink of prosecco or lager upon arrival*



*If you are looking for something bespoke or a specific drink, then do let us know, we're happy to be creative!*



\*T&C's apply