

About Bentleys

Middleport Pottery and Bentleys both share the same ethos of flexibility allowing the bride and groom to create a truly unique and bespoke wedding.

Bentleys was cooked up over 30 years ago by Ann Bentley after many years of working in catering for the City Council. Her passion for great food, cooking and her excellent event organisational skills led her to take the leap to start her own business.

The team at Bentleys work hard to ensure everything is in place for your day. They are great believers in eat what makes you happy and want your special occasion to be a reflection of you, don't be afraid to ask for your favourite dish for your wedding breakfast or formal meal because why not?

They can tailor bespoke menus for every event so tell us what you like and we can work something that fits your taste and budget perfectly.



Pricing

Option	Price
Two Course Single Choice Menu	From £39.00 pp
Three Course Single Choice Menu	From £43.00 pp
Bowl Food	From £28.00 pp

The team are ready to discuss your day and discuss every last detail about your event to make sure it will be one to remember. Let them know what you are thinking and they can completely tailor your event to suit you and your personality perfectly.

Do you have a favourite tittle you would like to serve to your guest as a welcome drink? Do you have a favourite dessert? Prefer bowl foot or buffet? No problem.

A sample selection of the many options Bentleys will provide for your wedding catering.

Sample Canapes

- Dates with Cream Cheese
- Devils on Horseback
- Mushroom & Spring Onion Crostini
- Parma Ham Wrapped Melon
- Cherry Tomato with Basil & Mozzarella
- Cocktail Quiche Selection
- Smoked Salmon & Cream Cheese Blinis
- Sticky Sausages with Honey & Mustard
- Grilled King Prawn with Lime Zest & Japanese mayonnaise
- Mini Vegan Grilled Cheese Toastie

Sample Mains

- Roast Beef, Turkey or Leg of Pork Served with Traditional Accompaniments, Rich Roast Gravy & Chefs Potato Selection
- Rich Beef Bourguignon Served with Mashed Potatoes
- Chilli Baked Salmon with New Potatoes & Mediterranean Vegetables
- Chicken Wrapped in Pancetta with a Mushroom Sauce with Parmentier Potatoes
- Oven Roasted Duck Breast with Plum Sauce served with Creamed Potatoes & Kale
- Nut Roast Parcel with Rich Roast Tomato & Mascarpone Sauce served with Rocket & Potatoes

Sample Starters

- Choice of Homemade Soup
- Garlic Mushrooms in a creamy Sauce with Parmesan Bread Crumbs on Toasted Bread
- Pear, Cheese & Walnut Tart
- Melon served with Parma Ham
- Goats Cheese & Fig Parcels on a bed of leaves with a balsamic glaze
- Chicken with avocado and bacon salad drizzled with a Caesar dressing
- Beetroot & Feta Salad with Raspberry Dressing
- Tomato Bruschetta with Basil
- Prawn & Avocado Cocktail

Sample Desserts

- Eton Mess with Berries, Meringue & Cream
- Lemon & Rhubarb Posset with Brandy Snap
- Sticky Toffee Pudding & Creamy Custard
- Baked Cheesecake with Berry Coulis
- Warm Chocolate Brownie with Chocolate Sauce & Ice Cream
- Lemon Meringue
- Classic Profiteroles with Rich Chocolate Sauce
- Baileys Cream Choux Bun with Toffee Sauce
- Lemon Tart with Crème Fraiche
- Whisky Cranachan
- Pineapple & Lime Cheese Cake
- Rich Chocolate Tart

Why not take the formality out of your daytime meal all together and go for Small Bowls & Plates Menu. The team will serve small bowls to your guests in no particular order, just doing the rounds or your guests coming to a buffet table.

Choose Three Bowls from below and include a Dessert from our Something Sweet Selection.

- Thai Green Curry & Rice
- Chicken & Chorizo Jambalaya
- Rogan Josh & Rice
- Mini Bangers & Mash
- Loaded Fries
- Topped with Pulled Pork & BBQ Sauce
- Chicken Caesar Salad Cos Lettuce, Parmesan, Croutons, Anchovy Dressing
- Prawn Cocktail, Marie Rose Dressing, Shredded Baby Gem, Lemon Wedge
- Greek Salad (v) Plum Tomato, Cucumber, Red Onion, Kalamata Olives, Feta, Fresh Oregano
- Bruschetta
- Beef Sliders
- Fish 'n' Chip Cones Cod Goujons with Fries
- Tandoori Chicken Naan Mango Chutney
- Mini Jacket Potatoes with Cream Cheese & Chives
- Pulled Pork Slider Barbeque Sauce
- Chilli & Rice



Contact Bentleys



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**MIDDLEPORT
POTTERY**
