

Banbury Catering & Events

Menu

Canapés

Goat's Cheese & Red Onion Tart (V)
Mini Yorkshire Puddings with Roast Beef & Horseradish Cream
Mini Lamb & Mint Burgers
Asparagus Wrapped In Palma Ham
Steamed King Prawns with Cardamom, Coriander & Orange
Smoked Salmon Blinis
Black Pudding with a Sweet Pea Puree on a Sweet Potato Fritter
Fish & Chips with Crunchy Tartar Sauce
Mini Sausages with Caramelised Onion
Smoked Salmon with Crème Fraiche
Mini Fish Cakes with Thai Dipping Sauce
Duck Pancakes with Hoi Sin Sauce
Tomato & Mozzarella Bruschetta (V)

Starter

Old-School Chicken Liver Parfait with a Sage & Clarified Butter Topping
Smoked Salmon with King Prawns & a Horseradish Cream
Anti Pasti to Share - Meats, Cheeses & Olives
Rare glazed beef salad with toasted pine nuts, pickled baby beets, micro shoots and a punchy mustard dressing
Seafood Cocktail with scallops, Crab & Prawns
Tuna Carpaccio - Japanese style
Italian Style Baked Cheesy Mushrooms (V)
Homemade Soup such as
Broccoli & Stilton, Vegetable, Carrot & Coriander or Leek & Potato

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Tel: 0845 3888 689 | **Mobile:** 07974 264 708 | **Website:** www.banburycatering.co.uk
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Main Course

Pan Fried Breast of Duck with Port Jus

On a bed of braised leeks, buttered spinach and creamed potatoes

Slow Braised Cotswold Lamb Shank

With Olive oil mash, fennel and thyme roast carrots, pea shoots and a port wine and redcurrant jus

Griddled Breast of Free Range Chicken

Set on a pearl barley risotto mixed pod salad and a light chicken broth

Crispy Rolled Belly of Pork

With a lemon and parsley crumb stuffing served with potato fondant, cappanata and an apple

Fillet of Oxfordshire Beef

On wilted greens with a bubble and squeak croquette, pan-fried woodland mushrooms and a rich beef, red wine and thyme reduction

Butter Poached Salmon Fillet

On a warm salad of potato and fennel finished with crisp sprouting and lemon cream sauce

Mushroom and Wild Herb Crusted Neck Fillet of Lamb

Served with butter crushed jersey royal potatoes, roast roots and a port wine and juniper gravy

Vegetable Wellington

Selection of vegetables wrapped in puff pastry Served with mixed seasonal vegetables

Butternut Squash Risotto

With Sauté Wild Mushrooms, and poached egg served with home-made garlic bread (V)

Wiltshire Black Bacon Wrapped Free Range Chicken Breast

Stuffed with wild mushrooms served with Dauphinoise potato, Heritage carrots and roast vine tomatoes finished with a Madera cream sauce

Gloucestershire Old Spot Sausage and Mash

With Confit onions and a rich red wine sauce served with bowls honey roast root vegetables

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Trio of Desserts

Choose 3 from list below & each guest will receive one of each

Chocolate Brownies

Chocolate Profiteroles white, dark or milk chocolate

Chocolate Shots

Wafer baskets filled with fresh fruit and cream

Shortbread Biscuit, Cream & Strawberries

Mini Cheesecake Selection

Banoffee Shots

Lemon Posset Shots

Tea & Coffee With After Dinner Chocolates

3 Course Meal £65.00

2 Course Meal £57.50

Canapés Choose 4 £7.95pp (each person will receive 2 of each, 8 in total)

How it works

Please select two starters, two main courses and the trio selection for your guests.

Terms and conditions

This price includes top class service with your own private chef and waiters for approximately 2-3 hours. All meals to be pre-ordered 14 days before the event, final payment to be made by cash on the night or bank transfer 14 days before the event.

To secure your date a deposit is required.

Bespoke your menu

The menu above is just an idea of the type of catering we can provide, we are happy to create a bespoke menu for your requirements, please feel free to call the office to discuss this with our chefs.

Table linen and drinks are not included in this price but can be supplied if required at an additional cost

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