

Banbury Catering & Events

Wedding Menus



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Canapé Menu

- ❖ Goats cheese and caramelised onion tartlets
- ❖ Yorkshire pudding with roast beef and horseradish
- ❖ Home cured beetroot salmon crostini & horseradish cream
- ❖ Smoked salmon, cream cheese & dill roulade
- ❖ Crab fritters with lemon & chilli mayonnaise
- ❖ Thai marinated king prawns with garlic and chilli aioli
- ❖ Bourbon whisky-glazed pork belly
- ❖ Vegetable spring roll with a Thai dipping sauce
- ❖ Mini scotch egg (30 covers or less)
- ❖ Crispy haggis bon bon
- ❖ Ham hock and chicken ballotine with pineapple salsa
- ❖ Smoked duck and celeriac remoulade crostini
- ❖ Chilli and sea salt popcorn
- ❖ Wild mushroom arancini
- ❖ Handmade pork & apricot sausage rolls
- ❖ Honey & mustard sausages
- ❖ Mini beef wellington
- ❖ Mini vegetable samosas
- ❖ Blue cheese & pancetta cups
- ❖ Tomato & mozzarella bruschetta
- ❖ Dolcelatte And fig prosciutto wraps
- ❖ Thai chicken filo parcels
- ❖ Quails eggs filo tartlet with smoked salmon, crème fraiche & dill
- ❖ Crispy duck pancakes
- ❖ Scotch fillet, beetroot compote on rosemary shortbread & horseradish Chantilly
- ❖ Layered ham hock terrene lolly pop with a piccalilli dip
- ❖ Mini fish and triple fried chips with tartar
- ❖ Asparagus and quail egg spoons
- ❖ Smoke House salmon on a potato scone
- ❖ Chilli and lime crab cake with Thai dipping sauce
- ❖ Classic prawn cocktail with bloody mary mayo
- ❖ Salt and Szechwan peppers chicken wings

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Starter

Please choose one from the list below, vegetarians and special dietary requirements will be catered for separately with pre-booking, there is no additional charge for this

Carpaccio of Cotswold beef with roast baby beets, toasted pine nuts, pickled radish, horseradish cream and micro basil

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Home cured dill salmon with scoured cucumber, crab fritter and wild herb and pea shoot salad

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Free range chicken, wild herb and pistachio terrine finished with parmesan crisp breads and red onion chutney

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Ham hock press served with homemade piccalilli, crostini and lambs lettuce

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Asparagus, fig and goats cheese tart, honey walnuts, and baby cress

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Mackerel and salmon roulade, pickled celery, dill cucumber and puffed rice

Thai style duck salad with confit duck leg, vermicelli noodles, mint, coriander, fresh chilli, toasted crushed cashews, cucumber flesh, spring onions and a sweet lime dressing.

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Rainbow heritage tomato and bocconcini bruschetta with fresh rocket pesto

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Red onion and goats cheese filo pie,
Charred goats cheese, onion hearts, burnt onion puree and tomato crisps

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Hand made tortellini filled with butternut squash and ricotta, wilted greens, sage foam and truffle oil (10 covers or less)

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Goats cheese and beetroot

Goats cheese quiche, candid beets, roasted hazelnuts and a honey dressing

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Duck egg and soldiers

Panko duck egg, charred asparagus, brioche fingers and hedge row herbs

All served with artisan rolls

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Main Menu

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Duo of Duck

Sticky glazed breast of Aylesbury duck with a confit duck spring roll, smoked celeriac puree, potato terrine and sesame sprouting finished with a plum jus

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Slow braised Cotswold lamb shank with olive oil mash, fennel and thyme roast carrots, pea shoots and a port wine and redcurrant jus

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Crispy belly of pork with a lemon and parsley crumb served with dauphinoise potato, butternut squash puree and an apple and Madera sauce

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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

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Butter poached salmon fillet, gratin potato and crisp fennel baby vegetables 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 sauce

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Crackled roast loin of British pork served with lemon and cracked black pepper stuffing, fondant potato, heritage carrots and a rich gravy

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Wiltshire back bacon wrapped free range chicken breast stuffed with wild mushrooms served with Dauphinoise potato, Heritage carrots and roasted vine tomatoes finished with a Madera cream sauce

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Gloucestershire Old Spot sausage and mash with confit onions and a rich red wine sauce served with bowls of honey roasted root vegetables

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Woodland mushrooms on toast

Fried wild mushrooms on griddled ciabatta with garlic and hedgerow herbs topped with a free range poached hens egg

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Char Masala vegetable burger with Cajun wedges and spiced red cabbage salad

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Vegetable wellington with roast onion compote and seasonal vegetables

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Dessert Menu

Please choose one from the list below, special dietary requirements will be catered for separately with pre-booking, there is no additional charge for this

- ❖ Chocolate, hazelnut & salted caramel tart
- ❖ Apricot bakewell with cinnamon ice cream
- ❖ Toasted marshmallow brownie, butterscotch sauce and popcorn
- ❖ Apple financier, nougat, candied apple, butterscotch sauce
- ❖ Banoffee pie cheesecake with glazed banana and rum syrup
- ❖ Passion fruit panna cotta, mango and pineapple salsa, vanilla syrup, almond brittle
- ❖ Summer pudding with honey mascarpone cheese
- ❖ Dutch apple crumble tart, vanilla anglaise
- ❖ Passion fruit brûlée with lavender shortbread
- ❖ Apple & blackberry deconstructed crumble

Trio Desserts

- ❖ Chocolate brownies
- ❖ Chocolate shots
- ❖ Mini custard cream
- ❖ Mini fresh fruit basket
- ❖ Shortbread biscuit, cream and strawberries
- ❖ Lemon posset
- ❖ English trifle
- ❖ Bourbon biscuit
- ❖ Mini tart au citron
- ❖ Lemon meringue pie
- ❖ Macaroon selection
- ❖ Chocolate, hazelnut & salted caramel tart
- ❖ Eton mess
- ❖ Banoffee tart
- ❖ White chocolate cheesecake
- ❖ Jaffa cake tart