

Aureum Catering



Brunch Menu

Full English Breakfast £5/head

Frocester Fayre Dry Cured Bacon & Sausage, Free Range Fried Egg, Oven Baked Tomato, Field Mushroom, Baked Beans, Black Pudding with Sourdough Toast

Scrambled Egg with Smoked Salmon £3.50/head

Served on a Toasted Muffin with Lemon Wedges

Eggs Benedict £3.50/head

Frocester Fayre Ham, Poached Egg, Hollandaise Sauce on a Toasted Breakfast Muffin

Eggs Florentine £3.50/head

Wilted Spinach Leaves, Poached Egg, Hollandaise Sauce on a Toasted Breakfast Muffin

Kedgeree £5/head

Fresh Fruit Platter £20/platter

Pineapple, Melon, Orange, Strawberries, Blueberries, Bananas, Apple & Grapefruit

Yeo Valley Organic Yoghurt £1/head

Fruit Compote £1/head

Selection of Cereals £1/head

Fresh Pastries £1.50/head

Served with a selection of jams, marmalade & butter

Selection of Bread for Toasting £1/head

American Pancakes £1.50/head

Served with Summer Berries & Maple Syrup

Belgian Waffles £1.50/head

Served with Summer Berries, Cream & Maple Syrup

Blueberry Muffins £1/head

Fruit Juice £1/head

Orange, Apple & Grapefruit

English Breakfast Tea, Filter Coffee & Herbal Infusions £1/head

The above prices are for the supply of ingredients. There is a set price on top for my time cooking, preparing and sourcing ingredients. It is also subject to the availability of cutlery & crockery in the venue.