

## Personal Cheffing



*Perfect for those special occasions within the comfort of your own home. We arrive with all the food, equipment and staffing. We prepare, cook & serve your meal, clearing and washing up, leaving without a trace of us having ever been!*

**2 Courses = £29.50/head**

**3 Courses = £32.50/head**

**4 Courses = £38.50/head**

**Local Cheese Board = £4.75/head**

**Canapes – Choice of 4 (8 Canapes served per person)**

### **Cold**

Lemon Marinated Spinach & Ricotta Tortellini with Sundried Tomato & Basil  
Thai Chicken Skewers with Sweet Chilli Dip  
Rosemary Cheese Sablés  
Marinated Olives  
Cucumber, Blue Cheese Mousse & Crispy Bacon Shards  
Crispy Tortilla Guacamole Triangles  
Poppy Seed & Parmesan Shortbread topped with Tomato Salsa  
Roasted Red Pepper, Feta & Mint Crostini  
Smoked Salmon Blinis with Lemon & Dill Cream Cheese & Roe  
Ploughman Scones with Cheddar Cheese & Chutney  
Hoisin Duck Filo Cups with Spring Onion & Cucumber  
Marinated Feta, Cucumber, Olive & Mint Skewers  
Cheddar & Herb Scones with Basil  
Mascarpone & Sundried Tomato  
Prosciutto Wrapped Asparagus  
King Prawns with Wasabi Mayonnaise

Pear, Gorgonzola wrapped in Prosciutto  
Chicken Liver Pate with Red Onion Marmalade Tortilla  
Crostini Topped with Creamed Goats Cheese, Tapenade & Minted Cucumber

### **Hot**

Yorkshire Pudding with Horseradish Cream & Rare Roast Beef  
Honey & Mustard Sausages  
Seasonal Soup Shot  
Roasted Baby New Potatoes with Sour Cream & Chives  
Curried Lamb Filo Cups with Fresh Coriander Yoghurt  
Scampi Bites with Homemade Tartare Sauce  
Quail Egg & Mushroom Caviar Tart with Hollandaise Sauce  
Thai Chicken Poppadum  
Pork & Stilton Patties with Apple & Port Relish  
Wild Mushroom Choux Buns  
Chicken Satay Skewers  
Balsamic Tomato & Pesto Puff Pastry Bite  
Lamb Koftas with Tzatziki

**ALL PRICES ARE INCLUSIVE OF VAT**

Rebecca Mann, Aureum Catering, Waterend Farm, Coaley, Dursley, Glos, GL11 5DR  
hello@aureumcatering.co.uk      07517 984744      www.aureumcatering.co.uk

### **Starters** (*Rustic Bread Wedges & Butter on tables*)

- Charcutiere Platter Per Table – Selection of Cured Meats, Olives, Hummus, Focaccia, Burrata Cheese, Roasted Vegetables **(+£2/head)**
- Ploughman's Platter Per Table – Frocester Fayre Ham, Pork Pie, Scotch Egg, Chutney & Local Cheeses **(+£2/head)**
- Seasonal Soup
- Smoked & Fresh Salmon Pate with Cucumber & Dill Dressing served with Crisp Pitta Strips
- Smoked Salmon with Pea Puree, Watercress Salad Drizzled with Caper & Lemon Dressing
- Warm Pear & Gorgonzola Salad
- Biryani Filo Parcel with Raita & Mango Chutney **V**
- Hamhock Terrine, Piccalilli & Dressed Leaf Salad
- Asparagus, Parma Ham **OR** Smoked Salmon & Cold Poached Egg
- Tartlet with Leaf Salad (Caramelised Onion, Spinach & Parmesan, Salmon & Dill)
- Beetroot Carpaccio, Goats Cheese Quinelle and Rocket Salad
- Warm Butternut Squash & Leek Gratin with Parmesan Sauce

### **Mains**

- Chicken Wrapped in Parma Ham with Sage served with choice braised summer vegetables or roasted root vegetables, smashed rosemary Roasted New Potatoes, Pepperonata & Jus
- Chicken Supreme, Dauphinoise Potato, Roast Carrots, Savoy Cabbage and White Wine Gravy
- Roast Beef, Roasties, Parsley Buttered Seasonal Vegetables, Yorkshire Pudding & Gravy
- Individual Pie minster Pies with Mashed Potato & Parsley Buttered Seasonal Vegetables with Gravy.
- Marinated Pancetta Wrapped Pork Loin with Roast Root Vegetables, Wholegrain Mustard Mashed Potato & Cider Gravy
- Slow Roast Lemon, Garlic & Sage Pork, Fondant Potato, Seasonal Vegetables, Stuffing & Gravy
- Peppered Duck Breast with Creamy Mash, Tenderstem Broccoli & Blackcurrant Sauce
- Marinated Slow Roasted Shoulder of Lamb, Ratatouille, Smashed Rosemary Roasted New Potatoes & Seasonal Vegetables or Salads
- Roasted Cod Fillet on a bed of Roast Potatoes with a Black Olive, Parsley & Caper Salsa served with green Beans
- Salmon En Croute, Roasted Courgettes & Vine Tomatoes, Minted New Potatoes with Watercress Sauce
- Spanakopita 'Greek Spinach Pie' with Salads or Seasonal Vegetables & Minted New Potatoes **V**
- Butternut Squash & Sage Risotto, Parmesan Shavings & Truffle Oil **V**
- Roasted Bell Pepper filled with Moroccan Cous Cous with Preserved Lemon Dressing, served with glazed carrots & peas **V**

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- Seasonal Tartlet with Seasonal Vegetable Puree, Fondant Potato & Seasonal Vegetables or Salad
- Mushroom Pithivier served with Seasonal Vegetables, Creamy Mash Potato & Parsley Sauce **V**
- Bombay Potato & Spinach Filo Parcel with Raita & Seasonal Vegetables **V**

*All mains can be served with a different potato option, vegetables or salad to meet your requirements or to match the seasons.*

## **Dessert**

- Chocolate Brownie with Raspberry Coulis & Cream
- Posset – Lemon, Lime or Orange with Vanilla Shortbread & Summer Fruits
- Eton Mess
- Vanilla Crème Brulee, Berries & Shortbread Bites
- Strawberry Tart with Lavender & Honey Infused Cream
- Fruit Loaf Bread & Butter Pudding
- Profiteroles with Vanilla Cream & Chocolate Sauce.
- Tart Au Citron with Summer Berries & Cream
- Fresh Fruit Salad
- Toffee Apple Pie
- Mini Pavlovas with Summer Berries Marinated in Mint & Elderflower
- Seasonal Fruit Crumble & Vanilla Custard
- Sticky Toffee Pudding, Toffee Sauce & Custard
- Red Wine Poached Pears, Ginger Shortbread & Cream
- Chocolate Tart with Caramelised Oranges
- Scones & Clotted Cream Trifle Pots
- Orange Almond Cake with Cointreau Cream
- French Apple Tart & Cream
- Winter Fruit Salad
- A trio of the above **(+£1/head supplement)**

## **Extras**

Plates - £0.20

Cutlery Set - £0.48

White Linen Table Cloths - £12

Deluxe Disposable Table Banquet Roll (covers 10 trestle tables) - £42

White Linen Napkins - £1.10

Glass Hire - £0.25

Tea Cup & Saucer £0.45

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