

# Aureum Catering



Rebecca Mann

**Events – Corporate – Private**

Waterend Farm, Coaley, Dursley, Glos.

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## 2022 MENUS

## Sit Down Three Courses

A few examples of the sort of food we can provide for your big day! We try to offer bespoke quotes to our clients to meet all your food requirements, whether it be a particular style of food or budget. We are more than happy to discuss your requirements and quote for exactly what you are after!

**2 Courses = £33/head**

**3 Courses = £37/head**

**4 Courses = £44/head**

**Local Cheese Board = £3.50/head**

### 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 Crouete, 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
- 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 season*

## 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 (+£2/head supplement)*

## Extras – Hire

*Cutlery, Crockery, Glassware, Table linen, Kitchen Equipment*

*Prices all depend upon style, quantity, hire period, delivery, and breakages.*

*Get in contact for a quote*

## **BBQ Menu**

*Perfect for summer where you really want to use beautiful gardens or surroundings to their best advantages. The Barbeque is served as a buffet by our lovely staff.*

## **Mains**

### **Meat**

*Frocester Fayre Sausages*

*Frocester Fayre Burgers*

*Beef, Minted Lamb, Pork & Apple*

*Thai Chicken Kebabs*

*Butterflied Leg of Lamb Marinated in Fresh Herbs, Lemon & Garlic  
(+£1.50/head extra £1.80/head inc VAT)*

*Thai Chicken Paillard*

*Lemon Herb & Garlic Chicken Paillard*

### **Fish**

*Garlic & Lime King Prawn & Chorizo Skewers*

*Soy & Ginger Salmon Parcels*

### **Vegetarian**

*Mediterranean Vegetable & Marinated Halloumi Kebabs in a Flat Bread with  
Pesto & Salad V*

*Garlic infused Mushroom Burgers, topped with Gambazola & Chives served in a  
Bread Bun V*

## Sides

Classic Coleslaw or Curried Coleslaw  
Green Salad with Homemade Dressing  
Potato Salad with Chive Mayonnaise or French Dressing  
Hot Parsley Buttered New Potatoes  
Traditional Greek Salad  
Tomato & Basil with Black Tapenade Dressing  
Thai Sugar Snap Pea & Pepper Salad  
Roasted Butternut Squash, Sundried Tomato & Chickpea with Rocket  
Puy Lentil Salad with Tomato, Feta & Gremolata Dressing  
Vine Tomato, Basil & Mozzarella Salad with Basil Oil  
Corn on the Cob with Flavoured Butters  
Tomato Salsa  
Roasted Vegetable Cous Cous Salad  
Sweetcorn Salsa  
Carrot, Courgette & Fresh Coriander Salad  
Warm Ratatouille

*An array of condiments to match your menu choice.*

## Prices

2 Mains  
3 Salads  
£20.50/head

3 Mains  
4 Salads  
£24.75

4 Mains  
5 Salads  
£28.75

## Desserts

**£5.75**

*Summer Berry Pavlova with Lemon Curd & Raspberry Coulis*

*Strawberry Tart with Lavender & Honey Infused Cream*

*Chilled Lemon Souffle with Summer Berries & Raspberry Coulis*

*Chocolate Brownie with Summer Berries & Cream*

*Profiteroles with Chantilly Cream & Chocolate Sauce*

*Selection of Wholly Cow Gelato©*

*Fresh Fruit Salad*

## Cheese Board

**£3.50**

*A selection of Cheeses, Chutney, Biscuits, Grapes & Celery*

## Extras – Hire

*Cutlery, Crockery, Glassware, Table linen, Kitchen Equipment*

*Prices all depend upon style, quantity, hire period, delivery, and breakages.*

*Get in contact for a quote*

## Canapés

3 per person = £6.25

4 per person = £7.50

5 per person = £8.75

7 per person = £9.75

## 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 & 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 Poppadoms*

*Pork & Stilton Patties with Apple & Port Relish*

*Wild Mushroom Choux Buns*

*Chicken Satay Skewers*

*Balsamic Tomato & Pesto Puff Pastry Bite*

*Lamb Koftas with Tzatziki*

## Sweet

*Baby Scones with Whipped Fresh Double Cream and Strawberry Jam*

*Chocolate Brownie with Raspberries*

*Mini Pavlova with Summer Berries*

*Chocolate Profiteroles & Raspberry Coulis*

*Mini Lemon Posset with Shortbread Biscuit*

*Bakewell Bites*

## Afternoon Tea

If you are after more of a relaxed wedding breakfast then an afternoon tea can be perfect, especially on a hot day. We try to offer bespoke quotes to our clients to meet all your food requirements, whether it be a particular style of food or budget. We are more than happy to discuss your requirements and quote for exactly what you are after!

### £6.95/head

Selection of Wholegrain & White Platter of Sandwiches or Rolls

Choice of 4 fillings:

- Cheese & Chutney
- Egg & Cress
- Beef & Horseradish
- Ham & Mustard
- Cucumber & Cream Cheese
- Roasted Vegetable & Hummus
- Tomato & Pesto

Crisps or Crudité's

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### £8.95/head

Selection of Wholegrain & White Platter of Sandwiches or Rolls

Choice of 4 fillings:

- Cheese & Chutney
- Egg & Cress
- BLT
- Coronation Chicken
- Beef & Horseradish
- Ham & Mustard
- Cucumber & Cream Cheese
- Chicken Salad
- Roasted Vegetable & Hummus
- Tomato & Pesto

Crisps, Crudité's with a selection of dips

Choice of 2:

*Quiche – Lorraine, Broccoli & Stilton, Roasted Vegetable, Tomato & Basil,  
Pea, Mint & Feta, Caramelised Onion*

*Homemade Sausage Rolls*

*Honey & Mustard Glazed Sausages*

*Lemon & Thyme Chicken Skewers*

*Cheese Savouries*

*Pork Pie Wedges*

*Scotch Egg*

*Tomato, Basil & Mozzarella Skewers*

*Chicken Goujons with Tomato & Basil Sauce*

*Fresh Fruit Kebabs*

*Scones, Jam & Clotted Cream*

*Selection of Homemade Cake*

### **£11/head**

*Choice of 4 Sandwich Fillings:*

- *Salmon & Cream Cheese*
- *Egg & Cress*
- *Beef & Horseradish*
- *Coronation Chicken*
- *Ham & Mustard*
- *Cucumber & Cream Cheese*
- *Cheese & Chutney*
- *Roasted Vegetable & Hummus*
- *Tomato & Pesto*

*Crisps, Crudités with a selection of dips*

**Choice of 3:**

*Quiche – Lorraine, Broccoli & Stilton, Roasted Vegetable, Tomato & Basil,  
Pea, Mint & Feta, Caramelised Onion*

*Homemade Sausage Rolls*

*Honey & Mustard Glazed Sausages*

*Lemon & Thyme Chicken Skewers*

*Pork Pie Wedges*

*Scotch Eggs*

*Tomato, Mozzarella & Basil Skewers*

*Tempura Prawns with Sweet Chilli Sauce*

*Mini Roasted New Potatoes with Cream Cheese & Chive or Coronation Chicken*

*Chicken Goujons with Tomato & Basil Sauce*

*Fresh Fruit Kebab*

*Scones, Jam & Clotted Cream*

*Selection of Homemade Cakes*

*Antipasti Platter – Cured Meats, Olives, Nuts, Sundried Tomatoes*

**£14.50/head**

*Choice of 5 Sandwich Fillings:*

- *Salmon & Cream Cheese*
- *Egg & Cress*
- *Beef & Horseradish*
- *Coronation Chicken*
- *Ham & Mustard*
- *Cucumber & Cream Cheese*
- *Cheese & Chutney*
- *Roasted Vegetable & Hummus*
- *Tomato & Pesto*

*Crisps & Crudités with a selection of dips*

Choice of 4:

*Quiche – Lorraine, Broccoli & Stilton, Roasted Vegetable, Tomato & Basil,  
Pea, Mint & Feta, Caramelised Onion*

*Homemade Sausage Rolls*

*Honey & Mustard Glazed Sausages*

*Lemon & Thyme Chicken Skewers*

*Pork Pie Wedges*

*Scotch Eggs*

*Tomato, Mozzarella & Basil Skewers*

*Chicken Goujons with Tomato & Basil Sauce*

*Mini Roasted New Potatoes with Cream Cheese & Chive or Coronation Chicken*

*Tempura Prawns with Chilli Sauce*

*Scones, Jam & Clotted Cream*

*Selection of Homemade Cakes*

*Fresh Fruit Kebabs*

*Antipasti Platter – Cured Meats, Olives, Nuts, Sundried Tomatoes*

**Unlimited Tea & Coffee = £2/head**

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**Extras – Hire**

*Cutlery, Crockery, Glassware, Table linen, Kitchen Equipment*

Prices all depend upon style, quantity, hire period, delivery, and breakages.

*Get in contact for a quote*

## Hot Buffet

If you are after a more relaxed and cheaper option for your big day, then a hot buffet might be a good option. We try to offer bespoke quotes to our clients to meet all your food requirements, whether it be a particular style of food or budget. We are more than happy to discuss your requirements and quote for exactly what you are after!

1 Main, 2 Side	£12
1 Main, 2 Side, 1 Dessert	£14.95
2 Main, 3 Sides, 1 Dessert	£17.50
2 Mains, 3 Sides, 2 Dessert	£20
3 Mains, 3 Sides, 2 Desserts	£23
3 Mains, 3 Sides, 3 Desserts	£25

Prices include staffing for food service.

### Chicken

Chicken & Chorizo Stew

Honey & Soy Sticky Chicken

Chicken Cassoulet

Thai Green Curry

Chicken, Ham & Leek Pie

### Beef

Beef Goulash

Chilli Con Carne with Sour Cream, Coriander & Lime Wedges

Lasagne

Beef in Guinness Casserole

Slow Roast Beef

Steak & Mushroom Pie

### Pork

*Pork in Cider*

*Frocester Fayre Sausages & Onion Gravy (vegetarian sausages available V)*

*Slow Roast Pork*

*Sausage & Black Pudding Hotpot*

*Sweet & Sour Pork*

### *Lamb*

*Slow Roast Lamb*

*Moussaka*

*Shepherd's Pie*

*Moroccan Lamb Tagin*

### *Fish*

*Fisherman's Pie*

*Fish Curry*

*Salmon Fillet with a Dill & Lemon Crème Fraiche Sauce*

### *Vegetarian/Vegan*

*Mediterranean Vegetable Strudel*

*Vegetable Goulash *Vegan**

*Spanakopita 'Greek Spinach Pie'*

*Mushroom, Leek & Smoked Cheddar Mac 'n' Cheese*

*Roasted Vegetable Lasagne*

*Sweet Potato & Bean Chilli *Vegan**

*Tofu Thai Green Curry *Vegan**

### *Sides*

*Seasonal Vegetable Medley*

*Roasted Root Vegetables*

*Roasted Mediterranean Vegetables*

*Braised Red Cabbage*

*Green Leaf Salad with Homemade Salad Dressing*

New Potatoes  
Creamy Mash  
Dauphinoise Potatoes  
Jacket Potatoes

Selection of breads & butter  
Naan Bread with Indian Condiments

Plain Boiled Rice  
Plain Cous Cous  
Herb Cous Cous

## **Dessert**

Bakewell Tart & Custard  
Apple Cake  
Tart AU Citron  
Summer Pavlova  
Eton Mess  
Lemon Posset  
Seasonal Fruit Crumble & Cream  
Sticky Toffee Pudding Toffee Sauce & Custard  
Winter Eton Mess  
Brioche Bread & Butter Pudding  
Chocolate Pavlova with Winter Fruit  
Vanilla Poached Pears & Chocolate Sauce  
Fresh Fruit Salad *Vegan*  
Sticky Toffee Pear Pudding *Vegan*  
Vegan Chocolate Brownies

## **Extras – Hire**

*Cutlery, Crockery, Glassware, Table linen, Kitchen Equipment*

Prices all depend upon style, quantity, hire period, delivery, and breakages.  
Get in contact for a quote



## Cold Buffet

*Frocester Fayre Ham*

*Medium Rare Sliced Beef*

*Choice of Quiche:*

*Roasted Vegetable, Salmon & Asparagus, Lorraine, Caramelised Onion, Pea,*

*Mint & Feta, Sundried Tomato & Pesto*

*Salmon Side with Lemon & Fresh Herbs*

*Turkey Crown marinated in Lemon, Garlic & Herbs*

*Classic Coronation Chicken*

*Frocester Fayre Pork Pie Wedges*

*Charcuterie Meat Platter*

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*Green Leaf Salad with Homemade Salad Dressing*

*Traditional Greek Salad*

*Salad Niçoise*

*Buttered New Potatoes with Parsley*

*Potato Salad with Spring Onion & Chive Mayonnaise or French Dressed*

*Classic or Curried Coleslaw*

*Vine Tomato, Basil & Mozzarella Salad with Basil Oil*

*Mixed Bean*

*Mediterranean Pasta*

*Tomato & Basil with Black Tapenade Dressing*

*Carrot, Courgette & Fresh Coriander*

*Tomato, Cucumber & Red Onion with Honey Dressing*

*Roasted Vegetable Cous Cous or Quinoa*

*Sweetcorn Salsa*

*Thai Sugar Snap Pea & Pepper Salad*

*Roasted Butternut Squash, Sundried Tomato & Chickpea with Rocket*

*Puy Lentil Salad with Tomato, Feta & Gremolata Dressing*

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*Bread Wedges & Butter*

*Homemade Salad Dressings & Accompaniments*

*Chocolate Brownie & Summer Berries or Caramelised Oranges*

*Parlova topped with Strawberry Mint & Elderflower*

*or*

*Poached Pears, Chocolate Cream & Caramel*

*Tart Au Citron*

*Chocolate Tart*

*Strawberry Tart with Lavender & Honey Infused Cream*

*Fresh Fruit Salad*

*Sticky Toffee Pudding*

*Banoffee Pie*

*Traditional or Summer Tiramisu*

*All served with Cream or Custard*

**Prices**

*2 Main Options*

*4 Salads*

**£14.95**

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*3 Main Options*

*5 Salads*

**£17.25**

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*4 Main Options*

*5 Salads*

**£22**

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**Dessert**

**£5.75**

**Tea & Coffee**

**£1.80**

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**Cheese Board**

*Selection of Cheeses, Chutneys, Grapes, Bread, Biscuits & Celery*

**£3.50**

**Extras – Hire**

*Cutlery, Crockery, Glassware, Table linen, Kitchen Equipment*

*Prices all depend upon style, quantity, hire period, delivery, and breakages.*

*Get in contact for a quote*

***If you have a particular favourite dish or family recipe that you would love at your special occasion, please do not hesitate to ask and we will do our best to make sure it is at your event***