

Aureum Catering

Rebecca Mann

Events – Corporate – Private

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2024 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 = £38.50/head

3 Courses = £44/head

4 Courses = £49.50/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)*

*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 Cambazola & 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 £22.50

3 mains, 4 salads £27.50

4 mains, 5 salads £31.50

Desserts

£6.25

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 = £7

4 per person = £8.25

5 per person = £9.50

7 per person = £10.75

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

£9.25/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

£12.50/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

£15.25/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	£15
1 Main, 2 Side, 1 Dessert	£18
2 Main, 3 Sides, 1 Dessert	£19.50
2 Mains, 3 Sides, 2 Dessert	£23.50
3 Mains, 3 Sides, 2 Desserts	£25
3 Mains, 3 Sides, 3 Desserts	£28

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

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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

£18

-

3 Main Options

5 Salads

£23

-

4 Main Options

5 Salads

£27

-

Dessert

£5.75

Tea & Coffee

£1.80

-

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