

# WEDDING BANQUETS

FROM £19.95 PER PERSON

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## STARTERS

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### COLD STARTERS

Classic prawn cocktail with wild rocket and little gem lettuce, lime, marie rose sauce & brown bread.

Smoked salmon with baby leaves, mustard aioli and brown bread.

Pate with garden leaves compote or chutney & crusty bread.

Ripe melon with berries, fruit & raspberry coulis.

Terrine of duck confit, baby leeks and beetroot salad dressing with a cumberland sauce

Goats cheese salad with vine ripe tomatoes, red onions, & balsamic dressing.

Tomato & mozzarella salad with shallots & basil.

Chicken caesar salad with pancetta & parmesan.

Various other pates, terrines & salads available.

### HOT STARTERS

Garlic field or wild mushrooms in a cream sauce served on toasted brioche.

Creamy mushrooms in a puff pastry leaf chargrilled asparagus & chervil

Pan roasted chicken livers on buttered spinach, crispy bacon lardoons & pan juices

'Toad in the Hole' (or no sausage) with fresh thyme and a caramelised onion gravy.

Skewered king prawns on chilli rice and a mango salsa.

Pan roasted salmon on a bilinis and a warm tomato & basil vinaigrette.

Various risottos or pasta dishes

Oven roasted goats cheese on brioche, salad leaves & aged – balsamic dressing

Grilled black pudding on crushed potatoes and crispy onions.

Some dishes require a £1.50 supplement.

### SOUPS

Cream of vegetable (smooth or chunky)

Cream of broccoli with stilton or sour cream

Cream of potatoes, leek & parsley

Cream of field mushroom

Cream of potato & watercress

Tomato & basil with garlic croutons

Tomato, fennel & sour cream



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All prices exclude VAT

### **VEGETABLE SOUPS**

Chunky minestrone ( or chilli minestrone)  
Carrot & coriander pesto  
Green pea & lemon soup  
Spring vegetable broth  
Scotch broth with lentils  
French onion soup with roquefort crouton

### **MEAT SOUP**

Beef consommé  
Chicken & leek  
Oxtail & root vegetable

### **FISH & SHELLFISH SOUP**

Fish & shellfish  
Lobster/bisque  
Crab soup with saffron  
Bouillabaisse – clear fish soup  
Fish soup with cream & onions  
Mussel soup with lemon & crème fraiche

### **CHILLED SOUP**

Gazpacho with croutons  
Melon soup with various melon balls, mint and crème fraiche

## MAIN COURSES

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### CHICKEN

Pan roasted breast of chicken wrapped in smoked bacon served on a wild mushroom & leek risotto and a coarse grain mustard sauce.

Oven roasted corn-fed chicken on garlic mash asparagus & a rich red wine sauce

Chicken & salmon roulade on pesto risotto watercress oven roasted tomatoes and a white wine & garden herb sauce.

Chicken stuffed with a wild mushroom mousse on chargilled vegetable and a tomato sauce.

Chargrilled chicken breast with dauphinoise potato baby vegetable and pan juices

Dishes can be used with chicken, corn-fed chicken, guinea fowl and various game birds.

### BEEF

Peppered rib of beef with watercress, sautéed mushrooms & chateau potatoes and pan juices.

Oven roasted sirloin with a thyme Yorkshire pudding and a caramelised onion gravy

Slow roasted topside with rosemary potatoes, Yorkshire pudding and a rich gravy

Fillet of beef wellington with mushroom duxelle, mustard and bordelaise sauce. (£2 supplement)

'Sauté of beef' bourguignon with wild rice and field mushrooms in a red wine sauce.

Other joints of meats and methods of cooking can be done.

### LAMB

Oven roasted 'rosemary' leg of lamb with dauphinoise potatoes and a red wine sauce.

Best end of lamb with a mustard & herb crust puy lentils and roasted vegetables with a thyme jus.

'Confit' shoulder of lamb stuffed with garlic & parsley on mash potato and a rich gravy.

Braised lamb shank on garlic mash and a bordelaise sauce.

### PORK

Oven roasted loin of pork with sage & onion stuffing caramelised apples and a light jus.

Stuffed pork chop 'cordon bleu' on root vegetables mash and a rosemary butter sauce.

Pan roasted tender loin of pork on 'bubble & squeak' and a creamy coarse grain mustard sauce.

Knuckle of Ham with roasted pears, pease pudding & red wine sauce.

### GAME, OFFAL & DIFFERENT MEATS

Veal, Venison, Duck, Rabbit.

Game (available in season)



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## FISH

Welsh rabbit topped cod on basil mash and a tomato jus.

Oven roasted cod on buttered greens and a hot tartare sauce.

Seared salmon on a lemon & pea risotto & asparagus and a garden herb sauce.

Filet of salmon with roasted asparagus and a béarnaise sauce.

Pan roasted tune on 'ratatouille' cous-cous and a pesto sauce.

Fillo basket or puff pastry case filled with fish (and or seafood) and a white wine sauce.

Shellfish available on request

- Lobster, crab, scallops and many more.

## VEGETARIAN

Oven roasted red pepper stuffed with goat's cheese, cous cous & asparagus and a pesto cream sauce.

Wild mushroom. Leek & pea risotto with parmesan and wild rocket

Chargrilled vegetable lasagne with a tomato & basil fondue and garlic bread.

Baby leek & field mushroom carbonara with [parmesan and black pepper.

Warm quiche of broccoli & roqufort with a beetroot & pecan salad.

Sweet potato, leek & spinach bake with a mornay sauce.



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## DESSERTS

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### COLD

- 'Soft fruit pavlova' with Chantilly cream and raspberry coulis
- Glazed lemon tart with raspberries & vanilla Ice cream
- Chocolate torte with red wine figs and crème anglaise
- Strawberry shortcake mille feuille with crème patisserie and coulis
- Vanilla (or flavoured) cheesecake with berries and sauce.
- Chocolate fudge cake with cream or ice cream
- Fresh fruit salad in a orange & cointreau syrup.
- Glazed Vanilla brulee with berry compot and biscotti
- Traditional sherry trifle with custard cream and chocolate dipped strawberry
- Various chocolate & fruit mousses with tuilles or biscuits.
- Knickerbocker glory & hand made wafer.

Selection of English/continental cheeses with celery, grapes, pecans, crackers & biscuits.

### HOT

- Sticky toffee pudding & butterscotch sauce
- Steamed treacle sponge and homemade custard
- Apple & blue berry pie with ice cream
- Yorkshire spotted dick & vanilla custard
- Hot chocolate profiteroles filled with crème Chantilly
- Spicy plum crumble with custard or ice cream
- Croissant bread & butter pudding with white chocolate
- Apple or pear frangipagne tart with caramel sauce