

Banbury Catering & Events

Wedding Menu

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Canapes

Why not welcome your guests with a selection of canapes on arrival to the venue.

We will have waiting staff ready to greet your guests with some delicious handcrafted canapes.

Vegetarian

- ~ Goats cheese and roasted onion tart
- ~ Vegetable spring roll
- ~ Opened vegetable samosa
- ~ Sun blushed tomato bruschetta with marinated bocconcini
- ~ Asparagus, quail egg and lemon spoon
- ~ Charred goats cheese and fig filo parcels
- ~ Fig and goats cheese filo parcels
- ~ Pea, mint, broad bean and feta pesto cone



Please choose 5 different canapés from the list below

1 hour canapes serves with unlimited canapes

Meat

- ~ Yorkshire pudding with seared beef and horseradish
- ~ Bourbon whisky-glazed pork belly with puffed pork skin
- ~ Chicken and apricot terrine with a burnt onion puree
- ~ Smoked duck and celeriac remoulade crostini (supplement £1.00pp)
- ~ Curried chicken poppadum, tzatziki and bhaji
- ~ Honey and mustard sausages
- ~ Blue cheese and crispy pancetta cups
- ~ Thai chicken filo parcels with black onion seeds
- ~ Mini beef wellington (supplement £1.00pp)
- ~ Shredded duck and hoisin spring rolls
- ~ Ham hock and pea press with piccalilli puree
- ~ Chilli beef taco with a citrus salsa
- ~ Ham hock fritter with an apple puree (supplement 50p)
- ~ BBQ pork sliders and apple slaw
- ~ Mini hand raised Cornish pasty's
- ~ Lamb and cumin koftas with a mint and yoghurt dip (supplement 50p)

Seafood

- ~ Mini scampi and triple fried chips with tartar
- ~ Chilli and lime crab cakes
- ~ Thai marinated king prawns with a chilli and garlic aioli (supplement £1.00pp)
- ~ Smoked salmon and dill mousse in a black sesame cone (supplement £1.00pp)

Starters

Please choose one from the list below,

~ Carpaccio of Cotswold beef with roast baby beets, toasted pine nuts, pickled radish, horseradish cream and micro basil (£3.00 supplement charge)

~ Home cured dill salmon with scoured cucumber, crab fritter and wild herb and pea shoot salad (£1.00 supplement charge)

~ Free range chicken and apricot terrine finished with parmesan crisp breads and red onion chutney

~ Ham hock press served with homemade piccalilli, crostini and lambs lettuce

~ Thai style duck salad with confit duck leg, vermicelli noodles, mint, coriander, fresh chilli, toasted crushed cashews, cucumber flesh, spring onions and a sweet lime dressing. (£1.00pp supplement charge)

~ Antipasto Sharing board of cured meats salami, prosciutto, Vegetables, peppers, olives, spicy eggplant, artichokes, sundried tomatoes, stuffed vine leaves, selection of breads oils and balsamic (£1.00 supplement charge)

If you are interested in a vegetarian starter please see the vegetarian page for more choices.



Main Course



Please choose from one listed below,

~ Chicken wrapped in bacon

Chicken breast stuffed with wild mushrooms, wrapped in Tamworth streaky bacon, dauphinoise potatoes, baked carrot, roasted vine tomatoes and a Madeira jus

~ Lamb shank

Slow cooked lamb shank, olive oil mash, roasted garlic roots and a red wine jus
(£2.50pp supplement charge)

~ Spinach and ricotta chicken

Pan seared chicken supreme filled with spinach & ricotta, garlic and thyme fondant, heritage carrots, greens and white wine sauce

~ Cracked roast loin of pork

Cracked roast loin of British pork, lemon and cracked black pepper stuffing, fondant potato, curly kale and a rich gravy
Seasonal vegetables served in bowls to the table.

~ Joint roast

Joint of pork with crackling and stuffing or joint of beef with Yorkshire pudding served on a large wooden board presented on the table for a self serve carve, served with seasonal vegetables, herb buttered new potatoes and rich gravy
(£2.00pp supplement charge on the beef)

~ Sharing platter (£2.00pp supplement charge)

Chargrilled chicken breast, traditional baked ham, rare roast beef and homemade vegetarian tart selection

Mixed leaf salad, garnished with vine tomatoes and pine nuts

Potato salad with mayonnaise and fresh chives and Traditional homemade coleslaw

~ Duck breast

Gressingham duck, buttered mash, baby vegetables
Served with a rich redcurrant jus
(£2.50pp supplement charge)

~ Supreme of chicken

Succulent chicken breast stuffed with creamed leeks, ham hock and potato press and a chive cream sauce

~ Butter poached salmon

Butter poached pacific salmon, gratin potato and crisp fennel baby vegetables and lemon cream sauce
(£2.00pp supplement charge)

~ Oxfordshire beef fillet (£10.00pp supplement charge)

Prime fillet of Oxfordshire beef served medium rare with wild mushrooms and a creamy mustard sauce accompanied by fine beans, carrots in a leek parcel, dauphinoise potatoes and rich red wine jus.



If you are interested in a vegetarian starter please see the vegetarian page for more choices.

BBQ Food

Interested in something different, why not a BBQ? We will cook everything outside for your guests in paella pans and BBQs.

We will place each item separately on wooden boards and placed in the middle of the table for your guests to feast.

Choose 3 from the BBQ list and 3 salads

Supplement charge £2.00pp for the BBQ main meal

Vegetarian

- ~ Spicy bean burgers
- ~ Roasted vegetable kebabs
- ~ Halloumi, pesto & courgette kebabs

Lamb

- ~ Garlic and cumin lamb kebabs (supplement £1.50pp)
- ~ Minted lamb chops (supplement £2.00pp)
- ~ Lamb and mint burgers (supplement £1.00pp)

Beef

- ~ BBQ beef skewers (supplement £2.00pp)
- ~ Aberdeen Angus burgers with monetary Jack cheese
- ~ Peppered fillet steaks (supplement £8.00pp)

Chicken

- ~ Piri Piri chicken breast
- ~ Chicken and pineapple skewers in a Chinese coating
- ~ Hot & spicy chicken wings

Pork

- ~ Pork & apple burgers
- ~ Pork and leek sausages

Fish

- ~ Salmon parcels (supplement £1.00pp)
- ~ Spicy lemon grass prawn skewers



Salad



If you require salad with your meal please choose 3 from the list below
All served with sauces and dressings



- ~ Mixed leaf salad, garnished with vine tomatoes and pine nuts
- ~ Caesar salad, crisp green lettuce served with croutons and Caesar dressing
- ~ Traditional homemade coleslaw
- ~ Couscous with Mediterranean vegetables
- ~ Potato salad with mayonnaise and fresh chives
- ~ Pesto pasta with tomato and mozzarella
- ~ Saffron infused wild rice with peppers, onions and fresh herbs
- ~ Rocket salad finished with parmesan shavings
- ~ Hot roasted new potatoes with freshly chopped herbs



Vegetarian

Starter

~ Asparagus, fig and goats cheese tart, honey walnuts, and baby cress

~ Red onion and goats cheese filo pie, charred goats cheese, onion hearts, burnt onion puree and tomato crisps

~ Duck egg and soldiers

Panko duck egg, charred asparagus, brioche fingers and hedge row herbs

~ Wild mushroom bruschetta

Sautéed mushroom and pancetta served on a toasted garlic flatbread with a poached egg.



Main Course

~ Spice bean burger with Cajun wedges and spiced red cabbage salad

~ Spiced vegetable wellington wrapped in puff pastry served with a rich tomato sauce

~ Vegetarian sausage and mash with confit onions and a rich red wine sauce served with bowls of honey roasted root vegetables

~ Wild mushroom risotto, poached hens egg, parmesan and wild rocket



Vegan



Starter

~ Asparagus, fig and vegan goats cheese tart, honey walnuts, and baby cress

~ Red onion and vegan goats cheese filo pie, charred goats cheese, onion hearts, burnt onion puree and tomato crisps

~ Wild mushroom bruschetta

Sautéed mushroom and pancetta served on a toasted garlic flatbread.

~ Vegan rainbow spring rolls

Spring rolls wrap with vibrant with fresh veg and juicy mango.

Serve with a sweet chilli dipping sauce

Main Course

~ Spicy bean burger with Cajun wedges and spiced red cabbage salad

~ Spiced vegetable wellington wrapped in puff pastry served with a rich tomato sauce

~ Vegan sausage and mash with confit onions and a rich red wine sauce served with bowls of honey roasted root vegetables

~ Wild mushroom risotto with wild rocket salad and garlic bread



Desserts

Single Desserts

Please choose 1 from the list below

- ~ Chocolate, hazelnut & salted caramel tart
- ~ Toasted marshmallow brownie, butterscotch sauce and popcorn
- ~ Banoffee pie cheesecake, glazed banana, rum syrup
- ~ Summer pudding, meringue, mascarpone cheese
- ~ Crème brûlée with vanilla shortbread
- ~ Rocky Road Chocolate Cheesecake
- ~ Tart au citron



Trio Desserts

Please choose 3 from the list below
(Supplement charge £2.00pp)

- ~ Chocolate brownies
- ~ Butter shortbread biscuit, cream and strawberries
- ~ Lemon posset
- ~ English trifle
- ~ Mini tart au citron
- ~ Lemon meringue pie
- ~ Macaroon selection
- ~ Chocolate, hazelnut & salted caramel tart
- ~ Eton mess
- ~ Banoffee tart
- ~ White chocolate cheesecake
- ~ Jaffa cake tart

Children



Children's menus are provided for children 8 or below.

If you have some children with bigger appetites they are more than welcome to have a small adult meal.

Choose one starter and one main from the list below.

Children's meals 2 course £20.00pp

3 course £25.00pp

Starters

- ~ Vegetable crudités and hummus dip
- ~ Garlic dough balls and butter pot
- ~ Mini soup cup and bread sticks
- ~ Macaroni cheese bites

Main Course

- ~ Homemade chicken goujons, triple fried chips & peas
- ~ Homemade fish goujons, triple fried chips & peas
- ~ Beef sliders with brioche roll cheese slice small salad and chips
- ~ Sausage, mash, peas and gravy
- ~ Margareta pizza
- ~ Quorn spaghetti Bolognese

Dessert

- ~ Same as the adults
- ~ Ice cream sundae with sweets, candy floss and sauce.



Evening Stands

Gourmet chips - £8.95pp

- ~ French theme skinny chips with garlic aioli, crispy onions and spring onions
- ~ Spanish theme skinny chips with chipotle mayo and crispy chorizo
- ~ English theme skinny chips with cheese and beans

Potato skins - £7.95pp

- ~ Crispy pancetta and cheddar cheese
- ~ Cheese and onion
- ~ Pulled pork and chipotle mayonnaise



Bacon rolls - £5.95pp

- ~ Smoked bacon served in a crusty roll cooked outside on a paella pan
- (Veggie option available)

Roast beef wraps - £6.95pp

- ~ Medium rare roasted strip of beef, wrapped in a giant Yorkshire pudding with a punchy mustard aioli and fresh watercress
- (Veggie option available)

BBQ - £9.95pp

- ~ Aberdeen Angus burgers with Monterey Jack cheese
- ~ Pork and leek sausages
- ~ Vegetarian spicy bean burger (Vegetarian only)

BBQ pulled pork - £7.95pp

- ~ BBQ pork shoulder served in a crusty roll with homemade chunky slaw

DIY gourmet burger - £8.95pp

- ~ choice of beef or veggie burger
- ~ add your cheese from a selection of 4
- ~ add your toppings from a huge list on the day
- ~ add your homemade sauces
- All built to order in brioche buns

Cheese and biscuits - £5.50pp

- ~ Somerset brie, blue stilton and Dewlay cheddar, 2 homemade chutneys, celery, grapes and selection of quality crackers
- All served on the chef's tree trunk

Pancake - £6.95pp

- ~ freshly prepared pancakes in front of your guests, with a selection of toppings and fillings
- ~ Banana, Nutella, nibbed almonds
- ~ Freshly squeezed lemon and sugar
- ~ Golden syrup

Frequently Asked Questions



Where are your staff recruited, and trained?

~ All our staff are recruited and trained in house, not from agencies. This ensures the quality of our team.

Do you cater for special dietary requirements?

~ Yes, we cater for all dietary requirements. A list of diets with their name and table number requested 4 weeks before your wedding.

Can we book tastings?

~ Yes, we charge £250 for a small taster section with our chefs. If you booked with us then we will credit £100 off your final invoice. Two people allowed to the tasting section, more are allowed at an additional cost. Only one tasting session allowed, this is to give you an idea of the food and quality we will be providing you on the day.

When do we need to finalise menu choices by?

~ 2 weeks before. We will require final menu choices, dietary requirements, and final numbers.

How old can children be for ½ priced meal?

~ Children's menus are provided for children 8 or below.

Do you supply bread and butter on the tables?

~ We supply fresh artisan rolls and butter if you book a starter with us. If you would still like bread and butter with your meal and not a starter a supplement charge will be added. £1.50pp