

Formal Banqueting

Formal Banqueting Selector 1

All prices quoted are exclusive of VAT

Included in this package - Bread Rolls & Butter, Linen Table Cloths, Duni Napkins, a 3 Candle Candelabra, all Crockery & Glassware, Catering Event Manager & Silver Service Staff (ratio of 1 per table of 10 Guests)

3 Courses with Coffee & Welsh Fudge/Dinner Mints £28.00 per person

4 Courses with Coffee & Welsh Fudge/Dinner Mints £31.50 per person

Soups & Appetizers

Wild Mushroom Soup with Shavings of Perl Las Cheese 🇬🇧

Roasted Tomato & Basil Soup with Garlic Sippets

Crème of Leek & Laverbread Soup with Welsh Rarebit Crouton 🇬🇧

Celery, Walnut & Apple Soup with Parsley Croutons

Traditional Welsh Cawl served with grated Caerphilly Cheese 🇬🇧

Chicken Liver & Brandy Pâté with Mixed Leaves & Sliced Focaccia

Ham Hock Parsley & Leek Terrine with Beetroot Relish

Smoked Salmon & Dill Terrine with Curly Endive Lettuce & Cucumber Relish

Fan of Galia Melon with Pineapple & Kiwi slices & Blackberry Coulis

Gravadlax Salmon Slices with Potato Salad, served with a Mushroom Bruschette & Mixed Leaf Salad

Cod & Pancetta Fish Cake served with Lemon Chutney & Dressed Rocket Salad

Laverbread wrapped in Bacon, served with Salad Leaves & a Tomato & Chili Dressing

Main Course

Braised Shank of Welsh Lamb with Brains Beer Jus & Parsnip Chips 🇬🇧

Honey Roasted Leg of Welsh Lamb served with Braised Leeks Port & Redcurrant Sauce 🇬🇧

Oven roasted Rump of Welsh Lamb topped with Bubble & Squeak, served with a Garlic Rosemary Jus 🇬🇧

Roast Loin of Pork with Taffy Apple Cider Sauce & Roasted Apples 🇬🇧

Braised Sirloin of Celtic Pride Beef with Roasted Red Onions, served with a Rich Garlic & Thyme Jus 🇬🇧

Celtic Pride Roast Sirloin of Beef with Yorkshire Pudding & Shallots, served with a Red Wine & Rosemary Jus 🇬🇧

Supreme of Chicken filled with Leeks & Caerphilly Cheese, served with a Mushroom White Wine Sauce 🇬🇧

Chargrilled Supreme of Chicken with Rosemary, Lemon & Garlic Sauce

Supreme of Chicken filled with a Pork & Penderyn Whisky Pâté, wrapped in Smoked Streaky Bacon & served with a Red Wine & Tomato Sauce 🇬🇧

*All main courses are served with a selection of Fresh Market Potatoes & Vegetables

*Our Chefs will be pleased to develop a menu especially for you should none of the above suit your requirements

Formal Banqueting

Formal Banqueting Selector 2

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Included in this package - Bread Rolls & Butter, Linen Table Cloths, Duni Napkins, a 3 Candle Candelabra, all Crockery & Glassware, Catering Event Manager & Silver Service Staff (*ratio of 1 per table of 10 Guests*)

3 Courses with Coffee & Welsh Fudge/Dinner Mints £30.00

4 Courses with Coffee & Welsh Fudge/Dinner Mints £33.50

Soups & Appetizers

Asparagus Spears wrapped in Carmarthen Ham with Quails Eggs, served with Wild Salad, Balsamic Dressing, & Mango Salsa

Salad of King Prawns with a Sweet Chili Dressing, topped with a Warm Thai Spiced Crab Cake & Prawn Crackers

Wild Mushrooms in a Filo Basket topped with Perl Las Cheese 🇬🇧

Sweet Pepper & St Illtyd Cheese Tartlet, served with Dressed Wild Salad & Tomato Chutney 🇬🇧

Fillet of Smoked Salmon marinated in Welsh Honey & Mustard, served with Rocket Leaves & Lime Dressing 🇬🇧

Chargrilled Chicken Fillets topped with Caerphilly Cheese, served with Assorted Salad Leaves, Croutons, Cherry Tomatoes, & Caesar Dressing 🇬🇧

Welsh Rarebit on Walnut Bread, served with Carmarthen Ham, Dressed Mixed Leaf Salad & Pear Chutney 🇬🇧

Pressed Seafood Terrine with Wild Salad & Piccalilli Puree

Carpaccio of Celtic pride Beef with Wild Salad & Hoi-sin Dressing 🇬🇧

Warm Sliced Duck Breast with Wild Salad, Beetroot & Red Onion Relish

Hot Smoked Salmon, Smoked Mackerel, & Smoked Trout with a Warm Onion Bruschetta, Wild Salad & Apple Chutney

Goats Cheese & Truffle Potato Terrine with Lemon Oil & Balsamic Dressing 🇬🇧

Main Courses

Honey Glazed Three Boned Best End of Welsh Lamb, topped with a Smoked Bacon Rosti & Wilted Spinach, served with a Rosemary & Garlic Jus 🇬🇧

Roast Saddle of Welsh Lamb filled with Apricots, served with a Swede Rosti & Orange & Laverbread Sauce 🇬🇧

Three Boned Best End of Welsh Lamb marinated in Mead & Honey, served with Welsh Beer & Oyster Jus 🇬🇧

Fillet of Celtic Pride Beef with Game Pâté wrapped in Carmarthen Ham, served with a Wild Mushroom & Danzy Jones Welsh Liquor Cream Sauce 🇬🇧

Chargrilled Fillet of Celtic Pride Beef topped with Cajun Spiced Onion Rings & served with a Green Pepper & Cream Sauce 🇬🇧

Fillet of Celtic Pride Beef with Grain Mustard, Mushrooms & Red Wine Sauce, served with a Pastry Top 🇬🇧

Half a Roast Duck with a classic Orange Sauce

Baked Guinea Fowl with a Lemon & Thyme Facie, served with a Port Sauce & Baby Pear

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🇬🇧 Welsh produce or local supplier used 🇬🇧 Fairtrade product (v) Suitable for vegetarians

www.cardiffcatering.co.uk

*we are happy to tailor our menus to suit your requirements



Prised to be supporting Welsh Produce and Local Suppliers
Ffais i fod yn atgwyb Cynnyrch Cymraeg a Chyffwrdd Lleol

Formal Banqueting

Vegetarian Selection

All prices quoted are exclusive of VAT

Starters

Chilled Mango & Melon Salad garnished with a sprinkle of Fresh Ginger

Mosaic of Fresh Vegetables set in Tomato Sauce, served with a Vodka Dressing & Wild Salad

Glamorgan Cheese Sausages served on a bed of Mixed Salad 🇬🇧

Goats Cheese with Toasted Pine Nuts, served on a bed of Dressed Leaves

Deep Fried Brown Capped Mushrooms rolled in Breadcrumbs & filled with Garlic & St Illtyd Cheese, served with Lemon Oil & Sherry Vinegar Dressing 🇬🇧

Poached Pear in Red Wine with Dolcelatte & Assorted Leaves, dressed with a Balsamic & Raspberry Vinegar

Warm Welsh Rarebit on Rosemary Bread topped with Onion Marmalade & served with a Dressed Salad 🇬🇧

Sweet Pepper & St Illtyd Cheese Tartlet with Dressed Wild Salad & Tomato Chutney 🇬🇧

Herb Ricotta, Sun Blushed Tomato & Asparagus Tartlet with a Herb & Rocket Salad

Chargrilled Mediterranean Vegetable Salad with a Chili & Mint Dressing

Oven Baked Flat Mushroom filled with Caerphilly Cheese & a Spiced Onion Marmalade on a Dressed Green Salad 🇬🇧

Main Course

Spinach & Goats Cheese Cannelloni in a traditional Tomato Sauce

Roasted Mediterranean Vegetables served on a bed of Couscous accompanied with Minted Yoghurt

Wild Mushroom Risotto with a Medley of Stir-fried Vegetables & Tomato Salsa

Selection of Welsh Baked Vegetables in a Cream Sauce topped with Herbs & Caerphilly Cheese 🇬🇧

Quorn & Thai Vegetable Curry with Noodles

Brie Cheese, Mushroom & Redcurrant with Rocket Filo Parcel & Pilau Rice

Quorn & Root Vegetable, Three Bean Hotpot topped with Sliced Potatoes

Red onion, Artichoke & Sweet Peppers with Y Fenni Cheese wrapped in Crisp Filo Pastry, served with Plum Chutney & Mixed Leaves 🇬🇧

Fried Polenta with a Wild Mushroom & Perl Las Cheese Ragout 🇬🇧

Soft Potato Gnocchi with Roasted Vegetable, Chili Oil & Parmesan Cheese

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Formal Banqueting

Fish Course

All prices quoted are exclusive of VAT

**The dishes below can be used to replace a Main Course from Banqueting Selector 1 or 2
Alternatively they can be used as a Fish Course at an additional £7.50 per person**

Fillet of Brill Poached in White Wine with a Julienne of Vegetables, served with a Watercress Sauce 🇬🇧
Fillet of Sole filled with a Prawn Mousse, served with a Wild Mushroom & Lobster Sauce 🇬🇧
Fillet of Hake rolled in Breadcrumbs & Oats, accompanied with a Caper Sauce 🇬🇧
Poached Paupiettes of Trout, topped with Julienne of Poached Leeks, Shallots & a Criad Blush Sauce 🇬🇧
Mussels cooked in Taffy Apple Cider & Leeks, served with a Laverbread Cream Sauce & Cherry Tomatoes 🇬🇧
Steamed Seabass with a Lemon Coriander Risotto 🇬🇧
Navarin of Monkfish with Root Vegetables, garnished with Chargrilled Scallops 🇬🇧
Oven Baked Halibut Steak with a Saffron Cream Sauce, topped with Tomato Concasse 🇬🇧
Chargrilled Salmon fillet with Roasted Tomato & Asparagus, served with a Lime Sauce 🇬🇧
Oven roasted Fillet of Salmon with Baby Spinach & Sauce Vierge 🇬🇧
Pan fried Skate Wing with Brown Butter, Caper, Lemon & Parsley 🇬🇧
Classic Salmon & Sole en Croute with Hollandaise Sauce & Asparagus 🇬🇧

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Formal Banqueting

Banqueting Selector Cold Desserts

All prices quoted are exclusive of VAT

When chosen to accompany a Hot Fork Buffet add £3.50 per person

Chocolate & Penderyn Tart 🇬🇧

Served with Welsh Gold Ice Cream

Seasonal Fresh Fruit Vacherines

Meringues garnished with Mango Syrup, Seasonal Fruit & Berries & Champagne Cream

Mixed Berry & Black Mountain Liquor Crème Brulée 🇬🇧

With a Raspberry Compote & Chocolate Shortbread

Choice of Individual Bavarois 🇬🇧

Amaretto, Strawberry, Coconut & Malibu, Citrus, Mango, Passion Fruit, Cassis, Double Chocolate Truffle, Champagne & Strawberry, White Chocolate, Chocolate, Orange, Trio of Chocolate, Fruits of the Forest, Chocolate & Penderyn, or Bara Brith.

Served with Crème Anglaise, Fruit Coulis & Berries

Choice of Individual Tartlets 🇬🇧

Exotic Fruit, Mandarin, Pear, Apple, Kiwi, Citron, Pear & Almond, Chocolate Mocha & Raspberry

Served with Fruit Coulis & Seasonal Fruits

Choice of Individual Cheesecakes 🇬🇧

Blackcurrant, Fruits of the Forest, Toffee & Pecan, Passion Fruit, Raspberry, Vanilla, Chocolate or Welsh Cream Liquor

Served with Fruit Coulis & Seasonal Fruits

Symphony of Desserts

Mini Rum Baba, Strawberry & Raspberry in Champagne Jelly, Chocolate Tear Drop topped with a Chocolate Scroll.

Served with Crème Anglaise & Fruit Coulis

Chocolate Palate

Warm Chocolate Chip Pudding, White Chocolate Mousse & Chocolate Tear Drop Served with Crème Anglaise & Seasonal Fruits

Glazed Lemon Tart 🇬🇧

Served with Strawberry & Black Pepper Ice Cream

**continued on next page*

Formal Banqueting

Bitter Dark Chocolate & Orange Liqueur Torte 🇬🇧

Served with Chantilly Cream, Mango Coulis & Seasonal Fruits

Individual Summer Pudding

Served with Welsh Gold Ice Cream & Fruits of the Forest Coulis

Trio of Citrus 🇬🇧

Glazed Lemon Tart, Lime Fruit Jelly & Cointreau & Orange Bavaois.

Served with a Mango Coulis & Seasonal Fruits

Individual Eton Mess

Trio of Fruits, Crispy Meringue & Fresh Cream, drizzled with Raspberry Sauce

Banqueting Selector Hot Desserts

When chosen to accompany a Hot Fork Buffet add £3.50 per person

Chocolate Pudding served with Chocolate & Grand Marnier Sauce 🇬🇧

Sticky Toffee Pudding with Toffee & Vanilla Sauce 🇬🇧

Eve's Pudding with Crème Anglaise

Sticky Chocolate & Pear Pudding served with White Chocolate Cream Sauce 🇬🇧

Apple & Calvados Crumble served with Almond Whipped Cream

Apple & Blackberry Cinnamon Crumble served with Crème Anglaise

Chocolate Bread & Butter Pudding served with Baileys Custard

Bread & Butter Pudding with Welsh Whisky & Crème Anglaise 🇬🇧

Jam Roly Poly with Crème Anglaise

**A selection of traditional & unusual Ice Creams are available on request*

**Cheese Courses are also available (please see Sundries Menu)*

**We cannot guarantee that our desserts are nut free. They may contain traces of nuts due to the production environment that they have been made in.*