Issue 1

established 1933 quality takes time

AubreyAllen
catered events

Wedding and event menu

■ Our chefs love a challenge so although we produce some sample menus we are delighted to design a menu around your needs

Starters
Mosaic of fish terrine with saffron dressing
Terrine of leek, potato and goats cheese with spiced beetroot salad (V)
French country paté with toast and cornichons
Trio of oak smoked Scottish salmon, salmon and crayfish and King prawn served with lemon and chive oil, and baby salad leaves
Roasted tomato, basil and bacon soup (Over 20 other soups available)
Classic prawn cocktail served in a whisky glass
Parma ham salad with sunblushed tomatoes and rocket
Warm leek and goats cheese tart (V)
Sharing platters of assorted deli items
Foccacia and ciabatta breads

Main course
Slow roasted Cornish lamb with a cassoulet of summer vegetables and parsley new potatoes
Corn fed Chicken Forestiére with fondant potatoes and summer greens
Cornish lamb saddle with dauphinoise potatoes, Chantenay carrots, asparagus and rosemary jus
Blade of Aberdeenshire beef chasseur, herb mash and roasted vegetables
Duck confit with haricot beans, chorizo and tomato sauce
Corn fed chicken with chorizo and Parmesan risotto and asparagus (in season)
Fillet of sea bass with leek, peas, crushed new potatoes and fennel and lemon cream
Slow roasted free range pork, fondant potato, cider, apple and thyme jus, and roasted root vegetables
Aberdeenshire beef medallions with roasted shallot, red wine sauce, Pommes Anna and Savoy cabbage with smoked bacon

Vegetarian main courses
Roasted Mediterranean vegetable strudel with tomato and basil sauce
Chickpea and vegetable tagine with couscous
Aubergine Parmigiana
Spiced butternut squash tart

Dessert
Dark chocolate tart with a spiced orange syrup and Mascarpone
French lemon tart with raspberry coulis
Classic crème brûlée
Vanilla cheesecake with compote of fresh berries
Eton mess served in a Martini glass
Warm sticky toffee pudding with butterscotch sauce
Spiced poached pear with shortbread biscuit and vanilla panacotta
Trio of mini desserts
Selection of British and French farmhouse cheeses with oatcakes, walnut bread, grapes and quince jelly

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