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# canapés

starting the day

## Cold Meat

Chicken Liver Pate with Red Onion Marmalade  
Tandoori Chicken with Mint Yoghurt  
Prosciutto and Cream Cheese with Chives  
Pink Roast Beef with Horseradish Mayonnaise and Micro Greens

## Hot Meat

Yorkshire Puddings with Beef and Horseradish  
Moroccan Lamb and Prune Pie  
Crispy Pork Belly with Sweet Chilli Dip  
Chicken Rolls with Sage and Shallots  
Croques Monsieur  
Cheeseburger Crostini

## Vegetarian

Stilton and Walnut with Onion Marmalade  
Sundried Tomatoes and Cream Cheese Tapenade  
Chilli with Guacamole and Cherry Tomato  
Vietnamese Vegetable Spring Roll with Coriander  
Mini Cheese and Pepper Pizza

## Fish

Norwegian Prawn and Garlic Mayo Pastry Tarts  
Chilli Crayfish and Coriander  
Smoked Salmon with Capers and Lemon  
Thai Salmon Roulade

Allergens are available on request.

£2.00 per person per canapé  
(surcharge may apply depending on venue and numbers)

# banquetmenu

keeping it formal

## Option 1

£37.00 per person

*please choose two starters, two mains and a vegetarian and two desserts.*

### Starters

Roasted Plum Tomato and Red Pimento and Basil Soup

Butternut Squash with Ginger Coriander Soup

Classic Caesar Salad with Crispy Croutons, and Parmesan Shavings

Crayfish and Prawn Salad with Tomato and Dill Mayonnaise and Baby Leaves

### Main

Marinated Pork Loin with Thyme and Garlic a Course Grain Mustard and Mushroom Cream

Breast of Chicken with Savoury Stuffing, Port and Shallot Jus

Slow Roasted Silverside of Beef with a Shallot, Green Peppercorn and Brandy Cream Sauce

Goats Cheese and Roasted Vegetable Quiche with a Sweet Tomato Sauce

Butternut Squash and Mushroom Risotto with Baby Spinach and Parmesan Shavings

*All served with seasonal Potatoes and Vegetables*

### Desserts

Spiced Apple, Pear and Ginger Crumble with English Sauce

Warm Chocolate Brownie served with Chocolate Sauce and Ice cream

Fruit Frangipane Tart with Fruit Compote and Vanilla Crème Anglaise

A selection of British Cheese served with Biscuits, Walnuts and Grapes

Allergens are available on request.

(surcharge may apply depending on venue and numbers)

# banquetmenu

keeping it formal

## Option 2

£41.00 per person

*please choose two starters, two mains and a vegetarian and two desserts.*

### Starters

Cream of Stilton and Broccoli Soup with Croutons

Minted Pea and Ham Soup with Crème Fraiche

Buffalo Mozzarella, Cherry Tomatoes and Olives served with Vignette and Garlic Dressing

Gravlax Salmon Slices with Cucumber and Mint Yoghurt Dressing

Pork Liver Pate with Red Onion Chutney and Crispy Bread

Goats Cheese and Pesto Crostini with a Balsamic Glaze

Flaked Ham Hock with Bean Salad and a Honey Mustard Dressing

### Mains

Traditional Roast Beef with Yorkshire Pudding and Roasted Onion Gravy

Fillet of Salmon with Crayfish, Cognac and Rosemary Sauce

Braised Lamb Rump with Vegetables and a Thyme and Garlic Gravy

Breast of Chicken Wrapped in Bacon, Leek Mousse and Wild Mushroom Cream

Butternut Squash and Mushroom Risotto with Baby Spinach and Parmesan Shavings

Italian Style Stuffed Aubergine with Peppers, Mushrooms, Tomatoes and Cheddar

All served with seasonal Potatoes and Vegetables

### Desserts

Baileys Irish Cream Cheesecake with Mocha Cream Sauce

Vanilla Panna Cotta with Fruit Berries and Shortbread Biscuit

A selection of British Cheese served with Biscuits, Walnuts and Grapes

Dark Chocolate and Whisky Tartlet with Sweet Double Cream

Allergens are available on request.

(surcharge may apply depending on venue and numbers)

# antipastimenu

trying something different

abbotsevents can offer the following anti pesto option, this is great for those looking to have a less formal meal, it can be instead of a started and allows your guests to find out a bit more about one another.

All our prices include crockery, cutlery and linen and are inclusive of vat.

We can offer this as a canapé option as well or even a buffet option.

A selection of Cured Meats,  
A Selection of cheeses: Brie, Cheddar Goats, Stilton  
A selection Biscuits and Breads  
Homemade chutney, Celery and Grapes  
Sundried Tomato's and Olives

A Basket of Crusty Breads

Allergens are available on request.

£17.00 per person  
(surcharge may apply depending on venue and numbers)

# afternoontea

Abbots Events can offer the following Traditional Afternoon Tea, this is great for those special occasions that you wish to celebrate in the afternoon with friends, family and colleagues.

All our prices include crockery, cutlery and linen and are inclusive of vat.

We can offer this as a canapé option as well - which is a popular way of bringing your guests together.

A selection of crustless sandwiches

Chicken Salad

Smoked Salmon & Cream Cheese

Wiltshire Ham & Wholegrain Mustard

Mature Cheese & Chunky Pickle

Tuna Mayonnaise and Red Onion

Coronation Egg Mayonnaise

*Served on a mixture of white & granary breads*

Miniature Roast Red Pepper Tartlets

Miniature Cheese, Onion & Bacon Quiches

Chefs Choice Selection of Cakes

Fruit Scones with Cream & Jam

Fairtrade Tea & Coffee

Allergens are available on request.

£19.00 per person  
(surcharge may apply depending on venue and numbers)

# weddingfestivals

an innovative way of celebrating the day

abbotsevents offer a unique way to celebrate your day, with **street food** a popular trend at the moment. We offer a range of catering units and own six catering units that can be adapted to you and your guests needs.

## Artisan Stonebaked Pizzas

served in pizza boxes individually made to order

Margarita (V)

Goats Cheese, Mushroom & Caramelised Onions (V)

Anchovies & Olives

Ham & Pineapple

Pepperoni & Jalapeños

Parma Ham, Rocket and Parmesan

## Crepes and Waffles

Freshly made to order crepes and waffles for your guests

Toppings to include;

Lemon

Sugar

Golden Syrup

Cream

Berries

Nutella

Sweet Shop (Pick and Mix Station)

Ice Cream Bike

gelato served in front of your guests with a variety of flavours to meet all your guests needs.

Allergens are available on request.

Please enquire for prices and additional options

# weddingfestivals

Innovative ways of celebrating the day

## Fish & Chips

Freshly battered fish with skinny chips or sweet potato fries  
With; curry sauce, mushy peas, homemade tartar sauce

## Burgers

### Nacho Cheese Burger

Served in a Brioche Bun, with Nachos, Cheese, Salsa, Sour Cream and Chopped Avocado.

### Moo Burger

Plain Patty and Brioche Bun

### Mooder Burger

Served in Brioche Bun, Spicy Burger Relish, Chillies, Bacon, Onions.

## Bedford Afternoon Tea

Fairtrade tea and coffee served alongside cakes, brownies, cookies and scones.

Or add

Sausage rolls , red pepper tartlets and cheese and onion quiche,

Allergens are available on request.

Please enquire for prices and additional options



# hotforkbuffet

All our prices include crockery, cutlery and linen, please choose from the two options below,

## Menu 1

Slow roasted Brisket of Beef

Or

Chicken Marinated in Thyme, Lemon with Roasted Cherry Tomatoes

Dauphinoise Potatoes

Fresh Garden Salad, Coleslaw and Greek Salad

Basket of Crusty Breads

A selection of the following desserts;

Chocolate Brownie with Chocolate Sauce and Blueberry Cheesecake

## Menu 2

Glazed Sweet Chilli Gammon

Or

Beef Lasagne

Minted New Potatoes

Fresh Garden Salad, Rice and Roasted Pepper Salad and Fresh Pea and Bean Salad

Basket of Crusty Breads

A selection of the following desserts;

Choux Buns Filled with Whipped Cream and Citrus Tart with Fruit Compote

## Vegetarian options available

Allergens are available on request.

£25.50 per person

(surcharge may apply depending on venue and numbers)

# coldforkbuffet

Our Cold Fork Buffet option includes a great selection for all guests, with an addition of two dessert options served by our waiting staff.

All our prices include crockery, cutlery and linen and are inclusive of vat.

## Cold Fork Buffet

A Selection of Salamis, Cured Meats and Olives

A Warm Bread Basket

Hot Seasonal Potatoes

A Selection of Cheeses, with pickles and relishes (V)

Accompanied with Fresh Garden Salad – Fresh Leaves, Cucumber, Tomato, Onions topped with house dressing,

Rice Salad

Coleslaw

Tomato, Mozzarella and Rocket

## Desserts

Classic Summer Pudding

Served with Fresh Cream and Summer Berries

Fruit Frangipane Tart

Served with Fruit Compote and Vanilla Crème Anglaise

Allergens are available on request.

£21.50 per person

(surcharge may apply depending on venue and numbers)

# Indianbuffet

All our prices include crockery, cutlery and linen and are inclusive of vat.

Chicken Korma  
Basmati Rice  
Beef Jalfrezi

Vegetable Dhansak

Selection of Samosas and Bhajis  
Naan Bread

Allergens are available on request.

£21.50 per person

(surcharge may apply depending on venue and numbers)

# Germanbuffet

All our prices include crockery, cutlery and linen and are inclusive of vat.

Bratwurst and Currywurst

served in a fresh roll

With SauerKraut, Ketchup, Brown Sauce, Mustard.

Chicken Schnitzel (alternative to pork)

Black Forrest Cake with cherries and dark chocolate

Allergens are available on request.

£19.00 per person

(surcharge may apply depending on venue and numbers)

# thebuffetmenu

No-1 - £10.50 per person

Selection of sandwiches

Served on a variety of breads to include meat, fish & vegetarian fillings

Panko crumbed chicken goujons

Served with mango mayo

Vegetable spring rolls

Served with soy, spring onion & chilli dip

Fruit skewers

Served with passion fruit crème fraîche

No- 2 - £12.00 per person

Selection of sandwiches

Served on a variety of breads to include meat, fish & vegetarian fillings

Margarita pizettes

Cherry tomato, mozzarella & fresh basil

Crudités platter

Freshly cut vegetables & tortilla chips with a selection of dips including hummus, tzatziki, guacamole & tomato salsa

Choc-chip cookies

Chewy with chocolate chunks

No- 3 - £13.00 per person

Selection of sandwiches

Served on a variety of breads to include meat, fish & vegetarian fillings

Chicken tikka skewers

Served with mint sauce

Asian salmon skewers

Served with spring onion crème fraîche

Mixed mini sweet platter

Selection of mini cakes & sweet treats

# thebuffetmenu

No- 4 - £15.00 per person

Selection of sandwiches

Served on a variety of breads to include meat, fish & vegetarian fillings

Lemon & oregano chicken skewers

Served with pesto mayo

Roast red pepper tartlets

With spinach & goat's cheese

Mixed mini sweet platter

Selection of mini cakes & sweet treats

Fruit platter

Selection of sliced tropical & seasonal fruits

No- 5 - £17.00 per person

Selection of sandwiches, wraps & rolls

Served on a variety of breads, tortillas & rolls to include meat, fish & vegetarian fillings

Cajun chicken skewers

Served with avocado & lime mayo

Parma-ham tartlets

With roast red peppers, basil & Parmesan

Duck pancakes

Barbeque duck with cucumber, spring onion, ginger & plum sauce

Grilled king prawn skewers

Served with lime sweet chilli

Mixed mini sweet platter

Selection of mini cakes & sweet treats

Fruit skewers

Served with passion fruit crème fraîche

These prices include plates but does not include, linen or cutlery, please ask for this additional. Allergens are available on request.

(surcharge will apply depending on Event and Venue)

# barbeque

## BBQ Menu A £25.00 per person

Char grilled Minuet Steak

Chicken Skewers with BBQ Sauce

Moroccan Lamb

Lincolnshire sausage

Halloumi & Red Pepper Kebabs

Fresh Garden Salad – Fresh Leaves, Cucumber, Tomato, onions topped with house dressing

Hot new Potato Salad

Plus Three Salad of your choice

## BBQ Menu B £22.00 per person

Marinated Chicken Breast

King Prawn Kebabs

Beef Burgers and Local Sausage served in a fresh bun (50/50)

Halloumi & Red Pepper Kebabs

Fresh Garden Salad – Fresh Leaves, Cucumber, Tomato, onions topped with house dressing

Hot new Potato Salad

Plus Two Salad of your choice

## BBQ Menu C £19.00 per person

Marinated Chicken Breast

Beef Burgers and Local Sausage served in a fresh bun (50/50)

Halloumi & Red Pepper Kebabs

Fresh Garden Salad – Fresh Leaves, Cucumber, Tomato, onions topped with house dressing

Hot new Potato Salad

Plus one Salad of your choice

Allergens are available on request.  
(surcharge may apply depending on venue and numbers)

# spitroastmenu

## Spit Roast Menu

Menu A - £8.00 per person

Whole British Organically Reared Hog carved in front of your guests Served with Apple Sauce, Stuffing in a Fresh Bread Roll  
(Served using disposable cutlery and plates)

Menu B - £12.00 per person

Whole British Organically Reared Hog carved in front of your guests Served with Apple Sauce, Stuffing in a Fresh Bread Roll

Accompanied with Fresh Garden Salad – Fresh Leaves, Cucumber, Tomato, Onions topped with house dressing. Hot New Potatoes or Jacket Potatoes

All Served with a Choice of Three Salads from the Salad Menu

Served with cutlery and crockery

Menu C - £18.00 per person

Rump and Loin of Beef Spit Roasted to your liking in front of your Guests and Served in Fresh Rolls with Mustard or Horseradish

Or

Spit Roasted Whole Lamb carved in front of your Guests and served in Turkish Bread with Mint Sauce and Tzatziki

Accompanied with Fresh Garden Salad – Fresh Leaves, Cucumber, Tomato, Onions topped with house dressing. Hot New Potatoes or Jacket Potatoes

All Served with a Choice of Three Salads from the Salad Menu

Served with cutlery and crockery

Allergens are available on request.  
(surcharge may apply depending on venue and numbers)

# thesaladmenu

## Salad Menu

Please see below a list of our freshly served salads to accompany your menu,

Greek Salaad

Rice Salad

Coleslaw

Celeriac and Walnut Salad

Tomato, Mozzarella and Rocket

Cous Cous Salad

Potato Salad

Spicy Bean Salad

Asian Slaw

If you have any specific salad you would like for your event, please do not hesitate to ask us.

Allergens are available on request.

(surcharge may apply depending on venue and numbers)