



“Advent” – Arrival, Start, Beginning, Dawn, Initiation, Introduction

Welcome to the Advent Catering Group

Since its conception in 1994, the aim of the Advent Catering Group has been simple, to provide the highest standard of outside catering and event management services, with the emphasis firmly on balancing the scales of quality and value for money, hence the company emblem.

Here at The Advent Catering Group, we understand that to captivate his audience, a juggler needs flair, co-ordination and a good sense of timing.

As a discerning client, your catering requirements will be much the same. Presentation that tastefully draws the eye comes from experience, dedication and attention to detail.

Skills like these are not immediately apparent or developed overnight, which is why The Advent Catering Group has spent nearly a decade developing and fine tuning these skills, whilst keeping in touch with the ever-changing trends in the food industry in order to provide the right balance.

ADVENT CATERING GROUP
WORKING ON BEHALF OF THE FOLLOWING COMPANIES:-

Barclays Bank plc
HSBC
Berwins Solicitors
Hempsons
Thomlinsons Auctioneers & Valuers
Garbutt & Elliott Accountants
Saffrey Champness Accountants
Harrogate Borough Council
Sun Pavilion (Harrogate)
Conyngham Hall
Lee James Graphics Systems
Comino plc
Howard Matthews Partnership
Stonham Housing Association
Guinness Trust
Barbados Tourist Authority
Thirsk Race course
Dataform plc
Monk Dunstone Associates
Royal College of Nursing
National Association of Theatre Nurses
Royal Society for Promotion of Health
Northern Aldborough Festival
Ruinart Champagne
Cyber Optics Ltd
Harrogate & Knaresborough Conservatives
English Heritage
Tarmac
Co-op Funeral Services
Clarion Events
John Boyd Textiles Ltd
Ripon Race Course
Livius Events
The Fuel Card Company
Barker & Stonehouse
Argos
GSPK
Harrogate Design Group
Myring Heward Estate Agents
Eveden Ltd
Acceleris
Holeys Accountants
Leeds City Council
Fortis Bank
Ripley Castle Shoot
Belvoir Castle

Advent Catering Group Commendations

I would like to take this opportunity to thank you and your staff for all your efforts on the day. We would have no hesitation in recommending you. Thanks again”

Mr + Mrs Golding Wedding Breakfast

“On a personal note, I would basically like to thank you all for providing the service you promised. This allowed me not only to concentrate on a million and one other things going out during the day, but also to enjoy the event”

Pam Watson Dataform Print Management

“The most enormous thank you for everything did (which was practically everything!) to make the evening such a success”

Thirlestone Castle Berwickshire

“When we chose Advent to do our catering, we were in no doubt that it would be a success and that we would have no worries about anything at all. Our very high expectations were exceeded. There wasn't anything which was less than superb”

John and Katina Farnaby Wedding Breakfast

“Can I take the opportunity to compliment you on the standard of your staff and the quality of your food. As a local Councillor and Rotarian I go to many, many functions. Rarely have I been to one where the standard of service and the food represented such excellent value”

Mr D Bell Wedding Breakfast

“You have been very supportive over all the arrangements and have always come up with ideas and suggestions, even at the last minute. Your flexibility over some of our guests' particular requirements was much appreciated. We all thought that the taster evening was a success and most generous. It certainly gave us an idea of what to look forward to and on the day lived up to expectations”

Mrs B J Crosby Wedding Breakfast

“The food and service was out of this world. We cannot thank you enough for helping to make our day as perfect as it was. Recommendations will certainly be made!”

Nicki + James Walton Wedding Breakfast

“From my initial contact with you and talking me through your services and providing me with a detailed leaflet of your available buffets to visiting my home and delivery of the buffet, your service was excellent. As a local business providing a service to others, I found that using your company to be an excellent choice and I would not hesitate in recommending you to any of my friends, colleagues or client companies. Please feel free to using this testimonial as I can happily recommend your services to any potential customer as an honest, reliable and best value for money experience”

Michael Scaife Birthday Evening

“Robin and I would like to take this opportunity to formally thank you and your team for making our wedding day the best day we could ever have hoped for. You exceeded our expectations! There were many compliments from our guests on your professionalism and the outstanding quality of food and service which they received”

Alison Ashworth Wedding Breakfast

“This will be brief – we will without doubt and hesitation, recommend you, your company and services to anyone looking for outstanding quality and personal attention to detail.

This was in no small part due to the excellent planning with good communication at all times. I am not only impressed by the complete package but we simply want to thank you sincerely for being so attentive- as though we were the only people who mattered – and you ensured we were there to enjoy ourselves”

Susan + Ian Clark Wedding Breakfast

Contents

1	Index of Services
2	Soups
3	Entrées
4	Main Courses/Vegetarian Dishes
5	Sweets
6	Cocktail / Canapé Menus
7	Hot/Cold Buffet Menus
8	Supper Menu Suggestions
9	Afternoon Tea Suggestions
10	Hog Roast/Barbecue Menus
11	Wine Lists
12	Terms & Conditions

Please note all prices quoted are exclusive of VAT

INDEX OF SERVICES

Catering Services

A full spectrum of catering services is available, from a home drop off buffet to a large themed event.

Buffets, Banqueting, Barbecues, Hog Roasts and Picnic Hampers for special occasions.

Bar and Wine Service

Outside Bar Provision serving a full spectrum of beers, wines and spirits. Working alongside a renowned vintner, we can supply wines to your requirements relating to vintage, country of origin and grape variety.

Entertainment and Music

The Advent Catering Group can arrange an infinite range of entertainment and music to suit your taste, everything from table magicians to live performances.

Flowers and Décor

The Advent Catering Group work alongside a number of bespoke interior, exterior and floral designers to ensure your event is adequately provided for. From themed décor, floral arrangements table decorations and beyond.

Marquee and Furnishings

The Advent Catering Group can arrange on behalf of its clients, marquees, in any shape or size decorated to accommodate and enhance your event.

Event Management Services

The Advent Catering Group will appoint an Event Manager who will assist with all necessary arrangements and personally liaise with you on all your requirements, from production of event itinerary to toast mastering services.

Further information regarding any of the above services can be obtained from the Advent Catering Group Management Team.

Bespoke Menu Creation Service

We are able to offer a bespoke menu creation service to enhance and compliment your event.

Should you require us to provide a specific dish or dishes, recreate a favourite recipe, or produce specific ethnic/nationality dishes then please do not hesitate to contact one of our management team to discuss your ideas.

Some recent examples of themed menus produced for clients include the following-

National Dishes

Moroccan, Icelandic, South African, Australian, Caribbean, Thai, Indian, Chinese, Malaysian, Czechoslovakian, Hungarian, Swedish, German, Mexican

Themed Menus

A night at the opera, a taste of Yorkshire, a taste of Scotland, A taste of Ireland, A Raffles experience, Ration book dining, East Enders Supper, Bombay Nights, a Caribbean experience.

Soups

Cream of Asparagus Soup with a Smoked Salmon Croute

~~~~~

*Roasted Tomato and Pasta Soup drizzled with Pesto Oil*

~~~~~

*Brown Onion Soup Laced with Red Wine, Topped with a
Cheese and Bacon Crumble*

~~~~~

*Cream of Mushroom Soup Garnished with Toasted Buttered Garlic Croutons*

~~~~~

Classic Carrot and Coriander Cream Soup finished with Crème Fraiche

~~~~~

*Lobster Bisque flavoured with Brandy*

~~~~~

Lightly Curried Cream of Parsnip Soup finished with Herb Croutons

~~~~~

*Yorkshire Leek and Chicken Broth with Wild Rice*

~~~~~

Chinese Style Hot and Sour Soup finished with Water Chestnuts

~~~~~

***Served with a selection of Crusty Breads***

**£4.50**

\*\*\*

## **Chilled Soup Selection**

*Chilled Raspberry Puree finished with Tequila*

~~~~~

Chilled Gazpacho with Extra Virgin Olive Oil and Garlic Croutons

~~~~~

*Chilled Avocado Soup finished with finely chopped Red Pepper*

~~~~~

Classic Chilled Melon Soup

£4.50

Hot Entrées

*Button Mushrooms in a Garlic Cream Sauce encased in a
Puff Pastry Tower with Snipped Chives*

£5.75

~~~~~

*Fresh Seafood Tartlet bound with Wild Rice and Fresh Herbs topped with  
Gruyere and glazed on a Cream White Wine Sauce*

**£6.95**

~~~~~

*Crisp Duck wrapped in Spicy Flaky Pastry Nestling on a bed of
French Lettuce Leaves scented with a Tomato Olive Oil Dressing*

£6.95

~~~~~

*Chinese style Fishcake wrapped in a crisp Sesame Crumb, served on a  
Sweet and Sour Sauce*

**£5.95**

~~~~~

Baked Darne of Salmon with a light Cucumber Dill and Vermouth Cream

£6.50

~~~~~

*Tower of Black Pudding nestled on a Red Onion and Leek Marmalade  
Served with a Dijon Cream*

**£6.25**

~~~~~

*Peppered Brie, Smoked Bacon and Leek Filo Parcel
Set on a Tomato Coulis*

£6.50

~~~~~

## **Warm Salads**

*Continental Salad Leaves dressed with a subtle Vinaigrette served with  
One of the following savoury accompaniments:*

*Wild Forest Mushrooms with Garlic and Herb Croutons  
Chicken, Smoked Bacon and Roasted Pine Nuts  
Crispy Duck with Hoi Sin Glaze*

~~~~~

£5.50

Cold Entrées

*Smoked Chicken and Apple Salad bound in a Coriander, Coconut Cream Dressing
Presented on a French Lettuce Leaf Salad*

£6.50

~~~~~

*Plump Prawns bound in Cocktail Sauce wrapped in Scottish Smoked Salmon set on a  
Bed of seasonal leaves and garnished with lemon*

**£6.95**

~~~~~

*Trio of Smoked Fish – Halibut, Salmon and Trout
Served classically with Lemon and Parsley*

£7.25

~~~~~

*Blue Cheese, Pear and Walnut Tartlet served with a  
Port and Cranberry Chutney*

**£5.75**

~~~~~

*Smoked Mackerel and Gooseberry Parfait with toasted French bread and
Mixed Leaf Salad Garnish*

£5.75

~~~~~

*Fan Tail of seasonal Melon with fresh Summer Fruits and a refreshing Lemon Sorbet*

**£4.95**

~~~~~

*A Blend of Fine Chefs Paté Flavoured with Peppercorns, Brandy and Cream served
with Salad Leaves, Crusty Bread and Red Onion Marmalade*

£5.50

~~~~~

*Baby Mozzarella Cheese with Sun Ripened Plum Tomatoes,  
Scented with fresh Basil and Virgin Olive Oil*

**£6.25**

~~~~~

Main Courses

*Fillet of Beef Char-grilled, filled with a force-meat Stuffing,
Wrapped in golden Flaky Pastry and set on a Port Wine Sauce*

£16.95

~~~~~

*Tender Steak and Mushrooms braised in a sauce infused with Stout,  
Topped with a crisp Pastry Crust*

**£11.50**

~~~~~

*Medallions of Pan Fried Beef, smothered with Wild Mushrooms, in a Red Wine and
Dijon Mustard Cream Sauce presented on a Potato Rosti*

£15.95

~~~~~

*Traditional Roast Sirloin of English Beef Carved with a  
Yorkshire Pudding and Rich Onion Gravy*

**£14.75**

~~~~~

*Fillet of Beef stuffed with Blue Cheese and Green Peppercorns in a
Port and Mushroom Sauce*

£16.75

~~~~~

*Fillet of English Lamb sautéed in Herb and Garlic Butter baked in a lattice of Golden  
Flaky Pastry on a Rich Madeira Gravy*

**£16.95**

~~~~~

*Rosemary roasted Rack of Nidderdale Lamb with a Redcurrant Jus
Finished with Red Wine*

£17.25

~~~~~

*Supreme of Chicken filled with Garlic Cheese wrapped in Fine Ham  
Presented on a Tomato & Basil Sauce*

**£13.75**

~~~~~

*Buttered Chicken Fillet nestled on a melange of Vegetables and
Rice with a Lemon Flavoured Cream*

£13.50

~~~~~

*Supreme of Chicken Filled with Peppered Brie wrapped in Smoked Bacon and  
Presented on a Tuscany Wine Cream Sauce*

**£13.75**

## **Main Courses**

*Pan Fried Escalope of Turkey and Fillet of Pork dressed with  
Caramelised Apple and Cranberry Chutney on a Port Sauce*

**£14.95**

~~~~~

*Roast Breast of Seasonal Pheasant carved with a Wild Mushroom,
Bacon and Tomato Flavoured Cream dusted with Fresh Basil*

Market Price

~~~~~

*Roast Breast of Duck carved pink on a Bacon and Bean Shoot Marmalade  
With an Orange Caramel Sauce*

**£15.50**

~~~~~

*Roast Loin of Venison Carved on a lake of Redcurrant and
Port Wine Gravy with a Filo Purse of Scented Rice*

Market Price

~~~~~

*Medallions of Pork Fillet flamed in Madeira, finished with Walnuts and Cream*

**£14.95**

~~~~~

*Escalope of Pork filled with Peppered Brie and Smoked Bacon,
Wrapped in Crisp Golden Filo set on a Dijon Mustard Cream Sauce*

£15.50

~~~~~

*Roast Loin of English Pork Filled with Dried Fruits carved with a  
Stuffing Croquette and a rich Cider Pan Gravy*

**£13.50**

## **Main Courses**

*(These Dishes are also available as Intermediate Courses)*

*Grilled Cod Fillet Masked with a Butter Pesto Sauce dotted with  
Icelandic Prawns and Fresh Herbs*

**£14.50**

~~~~

*Supreme of Salmon poached with a Prawn and Tomato Cream
Sauce accompanied by snipped Chives and a Caviar Tartlet*

£13.50

~~~~

*Grilled Salmon Steak masked with an Orange and Pink Peppercorn  
Sauce garnished with Orange Zest and Fresh Herbs*

**£13.50**

~~~~

*Halibut Steak baked with Garlic Butter and Fresh Lemon nestled on a
Bed of Sun Dried Tomato Pasta*

Market Price

~~~~

*Seasonal Seafood wrapped in a creamy White Wine Sauce, topped in a  
Garlic Potato Crumb glazed with Cheddar Cheese*

**£12.95**

~~~~

Baked Lemon Sole with Cucumber, Almond and Dill Cream

£14.50

~~~~

*Grilled Tuna Steak with a Roasted Tomato Concassé accompanied by a  
Chilli and Green Tomato Salsa*

**£13.50**

~~~~

*Pan Fried Crevettes tossed in Garlic Butter, Parsley and served with a
Wild Rice Timbale*

£15.50

~~~~

*Seafood Platters*

*A selection of Shellfish, Crustacean and Smoked Fish  
Served with Assorted Dressings*

**Market Price**

**Please ask for further details**

## **Main Courses**

### **Vegetarian Dishes**

*Courgette and Rice Patties pan fried with Fresh Herbs topped with Gruyere and glazed with a Tomato Herb Sauce*

**£11.50**

~~~~~

Grilled Italian Style Vegetables wrapped in a ruffle of golden Filo Pastry dressed on a Saffron and Basil Cream Sauce

£12.50

~~~~~

*Wild Mushrooms pan fried in Garlic seasoned with Paprika and scented with an Onion and Pepper Compote nestled on a bed of Savoury Rice*

**£12.50**

~~~~~

Savoury Bean & Vegetable Pancake with a Tomato & Mushroom Sauce

£11.50

~~~~~

*Spinach and Cream Cheese Dumplings on a Tomato and Basil Sauce*

**£11.75**

~~~~~

Baked Goat's Cheese Tartlet drizzled with a Nut Oil Dressing

£12.50

~~~~~

*Creamed Mushroom and Herb En Croute served with a Dijon Mustard Cream*

**£11.50**

~~~~~

Tian of Aubergine and Tomatoes

£11.50

Sweets

*Chocolate Sponge Roulade filled with Chocolate Gnash,
Brandy and Whipped Cream*

£4.50

~~~~~

*Seasonal Berries Steeped in a Rich Red Wine Sauce wrapped  
in a blanket of Sweet Bread and nestled on a Fruit Sauce*

**£4.75**

~~~~~

*Crisp Choux Pastries enveloped in a Rich Fondant filled with a
Sweet Cream and towered on a Lake of Chocolate*

£4.75

~~~~~

*Brulee Citrus Tart*

**£4.75**

~~~~~

Pecan Sticky Toffee Pudding with Caramel Sauce and Whipped Cream

£4.75

~~~~~

*Old English Apple Tart with pouring Cream*

**£4.50**

~~~~~

*Plump Strawberries bound in a heavenly scented Lemon Mousse wrapped in Light
Sponge and set on a Rich Fruit Coulis*

£4.75

~~~~~

*Slender Brandy Snap Basket filled with plump Strawberries,  
Topped with Ice-cream nestled on a Rich Fruit Sauce*

**£5.25**

~~~~~

*White & Dark Chocolate Truffle topped with Chocolate Curls and served on a lake of
Fresh Cream*

£5.25

~~~~~

*A selection of traditional Steamed Sponge Puddings for you to choose from:*

*Spotted Dick*

*Jam Roly Poly*

*Treacle Sponge*

*Apple and Sultana Sponge*

*The above served with a Rich Thick Crème Anglaise*

**£4.50**

~~~~~

*Selection of English or Continental Cheeses Served with English
Water Biscuits, Crisp Celery & Sweet Tuscany Grapes*

£5.95

Standard Canapé Selection

Prawn and Sesame Seed Toast (warm)

~~~~~

*Thai Prawns in Filo (warm)*

~~~~~

Strips of Duck in Spicy Pastry (warm)

~~~~~

*Spiced Prawns in Pastry Towers*

~~~~~

Baby Filo Parcels of Brie (warm)

~~~~~

*Smoked Salmon & Cream Cheese Roulades*

~~~~~

Salmon & Asparagus on Herbed Pastry

~~~~~

*Chicken Satay dressed on a Skewer*

~~~~~

Mini Seafood Tarts (warm)

~~~~~

*Chefs Paté on Crisp Danish Toast*

~~~~~

Mini Goats Cheese & Caramelised Red Onion Tartlets

~~~~~

*Smoked Duck with Onion Compote*

~~~~~

Cream Mushroom in Pastry Bouchees

~~~~~

*Smoked Chicken and Mango on Crisp Toast*

~~~~~

Please choose five items

***£6.50 exc. vat
Per person***

Contemporary Canapé Selection

Grilled Halloumi and Cherry Tomato on Toasted Olive Bread

~

Shot Glass of Crudites with a Selection of Dipping Sauces

~

Glazed Mini Sausages with Mustard Mashed Potato Dip

~

Asparagus Spears wrapped in Smoked Salmon with warmed Hollandaise Dip.

~

Minted Lamb Burgers with Greek Yoghurt

~

Prunes wrapped in Smoked Bacon with Chilled Tabasco.

~

Scallops Gratin on a Porcelain Spoon

~

Blue Cheese & Leek Tartlet

~

Tiny Salmon and Leek Fish Cakes with Sweet Chilli Dip.

~

Mini Cheese Scones with Mackerel and Salmon Pate.

~

*Warmed Filo parcels of-
Spinach and Ricotta with Grated Nutmeg
Spiced Moroccan Chicken
Salmon and Cream Cheese with Chive*

~

Mini Hot Dogs in Finger Rolls with Fried Onions & English Mustard

~

King Prawn and Sugar Snap Skewers with Hoi Sin Dip.

Please choose any five items.

£8.50 exc. vat

Per person

~~~~~

## **Sweet Canapés**

*Mini Fruit Tarts or*

~

*Trio of Melon dressed on a Skewer*

~

*Mini Lemon Tarts*

~

*Mini Profiterole dipped in Chocolate or Caramel*

~

*Mini Chocolate & Hazelnut Meringue*

~

*Shot Glass filled with Assorted Fruit Smoothies*

~

*Mini Tiramisu on a Porcelain Spoon*

*Please choose any three items*

**£3.50 exc. vat**

**Per person**

## ***Yorkshire Tapas Menu***

*A Selection of small dishes.*

*Demi Tasse of assorted Yorkshire Soups*

~

*Mini Yorkshire Pudding with Roast Beef & Gravy Dip*

*Or*

*Mini Yorkshire Pudding with Onion Gravy*

~

*Black Pudding with Caramelised Apple Chutney served on a Porcelain Spoon*

~

*Yorkshire Blue Stuffed Mushrooms*

~

*Local Sausage with Cheesy Mash*

~

*Whitby Cod Fishcakes with Mushy Pea Dip*

~

*Smoked Wensleydale & Spiced Chutney on a Crisp Rosti Potato*

~

*Roast Vegetable & Feta Brochette*

~

*Leek, Mushroom & Fennel Risotto*

~

*Mini Jacket Potatoes with a Selection of Fillings*

~

*Shot Glass of Summer Fruit Jelly*

~

*Mini Chocolate Brownie*

~

*Mini Rhubarb & Ginger Syllabub*

~

*Wensleydale & Yorkshire Blue with Oatcakes & Fruit Chutney*

***£17.50 exc. vat  
Per Person***

## **Buffet Selection**

### **Finger Buffet 1st Selection**

*Selection of Finger Sandwiches as Follows*  
*Roast Sirloin of Beef with Mustard*  
*Traditional Cheese, Onion & Black Pepper*  
*Tuna Salad & Garlic Mayonnaise*  
*Honey Roast Ham & Country Pickle*

~~~~

Traditional Fresh Mushroom & Herb Quiche
Spiced Chicken Pieces Dressed on a Skewer
Local Country Style Pork Pie

~~~~

*Selection of Fruit Tarts with Pouring Cream*

~~~~

£9.25

Per Person

Finger Buffet 2nd Selection

Selection of Finger Sandwiches as Follows
Norfolk Turkey with Cranberry Stuffing
Egg Mayonnaise with Cress
Honey Roast York Ham

~~~~

*Selection of Scandinavian Open Sandwiches:-*  
*Rare Roast Sirloin of Beef with Radish*  
*French Brie with Grape*  
*Smoked Salmon, Cream Cheese & Prawn*

~~~~

Marinated Chicken Satay dressed on a Skewer
Country Style Pork & Apple Slice
Broccoli & Stilton Quiche
Prawn & Mushroom Pastry Towers

~~~~

*Selection of Sweet Pastry Tartlets, Caramel Dipped Profiteroles and*  
*Mini Meringues with Chocolate & Hazelnut Filling*

~~~~

£11.85

Per Person

Hot Fork Buffet First Selection

Beef Braised in a Red Wine and Mushroom Sauce

~~~~~

*Tender Chicken Pieces with Ham and Mushrooms bound in a  
Cheese Sauce with Pasta Shells*

~~~~~

*Selection of Fish in a Veloute Cream Sauce topped
with Garlic Mashed Potato & Melted Cheese*

~~~~~

*Accompanied with:-*

*Buttered Potatoes with Snipped Chives*

*Bakers Selection of Fresh Bread*

*French Salad Leaves in Vinaigrette*

~~~~~

Tipsy Sherry Trifle

Chocolate and Brandy Roulade

~~~~~

**£16.50**

**Per Person**

\*\*\*\*\*

## **Hot Fork Buffet Second Selection**

*Medallions of Beef Pan Fried with Chinese Vegetables in a Rich Plum Sauce*

~~~~~

*Cod, Salmon and Prawns bound in a Tomato and Oregano Sauce with
Buttered Pasta Shells*

~~~~~

*Strips of Chicken Sautéed in a White Wine Mushroom Cream Sauce*

~~~~~

Accompanied With:-

Savoury Rice

Cajun Style Spicy Potato Wedges

Garlic and Herb Bread

Mixed Salad tossed in Dressing

Button Mushrooms filled with Garlic Cream Cheese in a Crunchy Crumb

~~~~~

*Luxury light Raspberry Pavlova served with Fresh Cream*

~~~~~

Baileys Irish Cream Gateaux

~~~~~

**£18.50**

**Per Person**

Please note that all prices quoted are excluding VAT.

## **Cold Buffet First Selection**

*Avocado and Prawn Salad dressed with French Lettuce Leaves  
Masked with a tangy Cocktail Sauce*

~~~~~

*Carved York Ham served with a Country Style Pickle
Fresh Poached Salmon Fillets dressed in Aspic and presented
with a Lime and Lemon Mayonnaise
Buttered Norfolk Turkey Carved with Cranberry and Apple Chutney
Roasted Mediterranean Vegetable Quiche*

~~~~~

*Green Bean and Tuna Salad bound with Tomatoes and Black Olives  
French Lettuce Leaves dressed with Garlic Croutons and Anchovy Fillets  
Basmati Rice Salad wrapped with Fresh Herbs  
Buttered Minted New Potatoes  
Bakers Selection of Fresh Bread Rolls*

~~~~~

*Raspberry and Almond Roulade
Profiterole Mountain with Chocolate and Brandy Sauce*

£17.95

Per Person

Cold Buffet Second Selection

Chef's Paté served with Crisp Melba Toast and Seasonal Salad Leaves

~~~~~

*Sirloin of Beef Carved with a Trivet of Honey Roast Vegetables and  
Dijon Mustard Sauce  
Scottish Salmon Poached in Aspic and Dressed with a Lemon and Lime Mayonnaise  
Chicken Pieces in a Spiced Creamy Coating with a Hint of Garlic and  
Coriander on a Bed of Savoury Rice  
Glazed Honey Roast Ham carved with a Country Pickle*

~~~~~

*Pasta and Pesto Salad with Crisp Peppers, tossed with Fresh Basil and Parmesan
French Lettuce Leaves Bound with Red Onions in a Summer Salad
With Vinaigrette Dressing
Tomato and Onion Salad with Black Pepper and Olive Oil
Hot Spicy Potato Wedges served with Soured Cream and Snipped Chives*

~~~~~

*Tiramisu Gateaux  
Tropical Fruit Tart with Pouring Cream  
Selection of Cheeses with Water Biscuits & Sweet Tuscany Grapes*

**£19.95**

**Per Person**

## **Basic Hot Buffet Style Supper**

### **Main Course Dishes**

**Choose two from the following selection:**

<i>Lasagna Bolognaise</i>	<i>Steak and Ale Pie</i>
<i>Vegetarian Lasagne</i>	<i>Turkey and Ham Pie</i>
<i>Moussaka</i>	<i>Beef Stew and Dumplings</i>
<i>Chilli Con Carné</i>	<i>Tuna and Sweet Corn Pasta Bake</i>
<i>Classic Chicken Curry</i>	<i>Wild Mushroom Risotto</i>
<i>Chicken Tikka Masala</i>	<i>Roasted Vegetable Crumble</i>
<i>Fish Pie</i>	<i>Traditional Pie and Peas</i>

~~~~~

Choose three from the following selection:

| | |
|---|------------------------------------|
| <i>Savoury Rice</i> | <i>Poppadums and Mango Chutney</i> |
| <i>Special Pilau Rice</i> | <i>Tossed Green Salad</i> |
| <i>Spicy Jacket Wedges</i> | <i>Salad Niçoise</i> |
| <i>Whole Jacket Potatoes</i> | <i>Caesar Salad</i> |
| <i>Buttered and Minted New Potatoes</i> | <i>Tomato and Red Onion Salad</i> |
| <i>Savoury Vegetable Melange</i> | <i>Coleslaw</i> |
| <i>Ratatouille</i> | <i>Potato Salad</i> |
| <i>Garlic and Herb Bread</i> | <i>Beetroot Salad</i> |
| <i>Naan Bread</i> | <i>French Baguette</i> |

~~~~~

### **Desserts**

**Choose two from the following selection**

<i>Profiterole Mountain with Chocolate Sauce</i>	<i>Chocolate Sponge Pudding with Chocolate Sauce</i>
<i>Lemon Cheesecake</i>	<i>Strawberry Shortcake Torte</i>
<i>Tipsy Sherry Trifle</i>	<i>Old English Apple Tart</i>
<i>Black Forest Roulade</i>	<i>Banoffee Pie</i>
<i>Bailey's Irish Cream Gateau</i>	<i>Lemon Meringue Pie</i>

**£13.50**

**Per Person**

### **Hot Roll Selection**

*A selection of the following hot rolls served buffet style from heated chafing dishes to compliment your evening event as an alternative to a finger buffet.*

*Farm Cured Best Back Bacon  
Award Winning Local Pork Sausage  
Honey Roasted Mediterranean Vegetable*

*The above items are served in Soft Floured Rolls with assorted  
Sauces, Condiments & Mustards*

**£4.75 Per Person**

*Please note that all prices quoted are excluding vat*

## ***Afternoon Tea Selection***

### ***Full English Afternoon Tea***

*Brown and White Bread Sandwich Selection:-*

*Country Style Ham,  
Egg Mayonnaise and Cress,  
Fresh Salmon and Lemon Dill Mayonnaise  
Coronation Chicken Salad  
Peppered Cream Cheese and Cucumber*

*~~~~*

*Yorkshire Scones with Clotted Cream and Jams*

*~~~~*

*Choice of Fruit Cake with Wensleydale Cheese*

*~~~~*

*Indian Tea with Milk or Lemon*

*~~~~*

***£8.95***

***Per Person***

\*\*\*\*\*

### ***Light English Afternoon Tea***

*Sweet Pastry Tartlet filled with Fresh Fruits and Glazed  
served with Fresh Clotted Cream*

*~~~~*

*Choice of Fruit Cake with Wensleydale Cheese*

*~~~~*

*Indian Tea with Milk or Lemon*

*~~~~*

***£5.75***

***Per person***

*Please note that all prices quoted are exclusive of VAT*

## **Hog Roast Specialities**

*Working alongside a reputable local company specialising in the provision of roasting whole pigs for special events, ACG can offer the following to enhance your event.*

*Prices for each event are quoted on an individual basis and are dictated by numbers attending and pork market prices.*

### **A typical example of Hog Roast Menu:**

*Carved directly from the spit and served in a freshly baked Farmhouse Cob with chunky Apple Sauce and Sage and Onion Stuffing, accompanied by a selection of Traditional Salads, Dressings and Pickles*

**Price on Application**

## **Barbecue One**

*Barbecued Chicken Breast dressed on a Skewer*

~~~~

Local Country Style Sausages

~~~~

*Char-Grilled Beef Burgers*

~~~~

Baked Jacket Potatoes

~~~~

*American Style Coleslaw*

*Mixed Lettuce Leaf Salad*

*Basmati Rice Salad with Peppers*

*Pasta Salad with Tomato and Basil*

~~~~

Bakers Selection of fresh Bread Rolls

~~~~

*Selection of Dressings and Sauces*

~~~~

Tipsy Sherry Trifle

~~~~

*Lemon and Lime Meringue Pie*

~~~~

Fresh Ground Coffee with Mints

**£15.50
Per Person**

Barbecue Two

Char-Grilled Steak Smothered in Parisian Butter

~~~~~

*Chicken Breast Marinated in Honey and Whole Grain Mustard*

~~~~~

Local Country Style Sausages

~~~~~

*Fish Kebabs with Lemon and Garlic Sauce*

~~~~~

Potato Wedges with Cajun Spice

~~~~~

*Pasta Salad with crisp Peppers, Pesto and Black Olives*

*Tomato and Onion Salad with Black Pepper & Olive Oil*

*Green Leaf Salad dressed with Garlic Croutons*

*American Style Coleslaw*

~~~~~

Bakers Selection of Fresh Bread Rolls

~~~~~

*Double Chocolate and Brandy Roulade*

~~~~~

Exotic Fruit Salad with Oyster Meringues

~~~~~

*Fresh Ground Coffee with Mints*

***£19.50***  
***Per Person***

## **Barbecue Three**

*Chilled Spicy Tomato Summer Soup served with Herb and Garlic Croutons*

~~~~~

Char-grilled Steak smothered in Parisian Butter

~~~~~

*Chicken Breast in a Sweet and Spicy Marinade*

~~~~~

Jumbo Prawn Tails dressed on a skewer in a Garlic Sauce

~~~~~

*Country Style Sausages flavoured with Dijon Mustard*

~~~~~

Spicy Potato Wedges with Sour Cream and Snipped Chives

~~~~~

*Green Bean and Tuna Salad with Black Olives  
Cous Cous Salad with Garlic, Mint and Coriander  
Pasta and Pesto Salad mellowed with Crisp Peppers and tossed  
With fresh Basil and Parmesan*

~~~~~

Garlic and Herb Bread

~~~~~

*Strawberry Pavlova with Fresh Cream*

~~~~~

Profiterole Pyramid with Chocolate & Brandy Sauce

~~~~~

*Selection of Cheeses with Water Biscuits and Sweet Tuscany Grapes*

~~~~~

Fresh Ground Coffee with Mints

**£22.50
Per Person**

The Advent Catering Group House Wine List

House Wine

Mendoza Heights Chenin Sauvignon, Argentina 2009 £13.00
A fruity medium dry wine with an explosion of grapefruit and citrus flavours with a refreshing crisp finish.

Mendoza Heights Shiraz Bonarda, Argentina 2009 £13.00
A deeply coloured wine with an abundance of rich black fruits, with an elegant lingering finish.

France:

Terre du Soleil Sauvignon Blanc, 2009 £14.00
Zippy and fresh with citrus fruit flavours

Terre du Soleil Merlot, 2009 £14.00
Notes of Tobacco and Chocolate with plummy fruit in an elegant soft style.

Chablis Domaine Henry Cottec , France 2009 £21.00
Steely, fresh and balanced acidity, with a consistent length on the palate.

Italy:

Capitol Pinot Grigio, Sachetto, Italy 2009 £14.00
A dry white with beautiful soft green fruit flavours, and a lovely creamy finish

Merlot Venezia IGT Sachetto, Italy 2009 £14.00
Soft and Juicy plummy fruits, with a smooth finish

Spain:

El Tidon, Cabernet Sauvignon/Tempranillo, 2008 £14.00
Modern style, rich red fruits, full of vibrant fruit.

Quasar Rioja Crianza, Ondarra, Spain 2006 £17.00
A beautifully made Rioja, soft oak ageing, rich red fruits with A soft smooth finish

Australia:

Opal Ridge Semillon Chardonnay 2008 £15.00
A delicate blend of herbaceous Semillon and exotic tropical chardonnay fruit characters, with a lively rich finish

Opal Ridge Shiraz Cabernet 2008 £15.00
Aromas of spice and black pepper with undertones of cherries
A soft easy drinking wine

Chile:

Tierra Antica Sauvignon Blanc, Chile 2009 £15.00
Fresh and fruity style with delicious flavours of melons, apples and grapefruits. Fresh and fruity with a zippy finish

Tierra Antica Cabernet Sauvignon, Chile 2009 £15.00
A beautifully balanced wine with aromas of ripe small black fruits. A smooth lingering finish

New Zealand:

Faultline Sauvignon Blanc, Marlborough 2008 £17.00
A well rounded and fresh wine with the delicate aromas of tropical fruits and a subtle hint of herbs

Argentina:

Coleccion Malbec , Michel Torino 2008 £17.00
A wonderfully made wine, showing rich dark berried fruits, with a full flavour and a balanced finish

Sparkling Wine:

Veuve Chappelle Brut Cuvee Close NV France £18.00
Clean and fruity with Lively Bubbles.

San Marco Prosecco, Italy £18.00
Lively, soft and appealing, driven by lush rich green fruits

Champagne:

Moutard Grand Cuvee NV £26.00
Fine, rich developed nose with fragrances of butter, almond and brioche.

Moutard Prestige Rose NV £27.50
A beautiful distinctive style, delicate salmon pink, flavours of wild strawberries.

All the above prices include VAT @ 17.5% and also include full service and provision of glassware.

This wine list represents a small proportion of the wines that are available to us through our vintner-these are just some of our favourites! If there is anything in particular that you require please discuss this, with one of our team.

Advent Catering Group Terms and Conditions of Business

This information details our terms and conditions of business to assist in planning your event.

1. Menu prices are quoted using a basis of twenty guests and over, parties of less than twenty may be quoted accordingly if so required.
2. Further charges may be incurred due to instances such as remoteness of location or health and hygiene aspects. A free site inspection will be undertaken prior to any event and any charges will be detailed.
3. We reserve the right to substitute a dish or negotiate a surcharge due to any seasonal or market imposed fluctuations in price.
4. Final numbers for each event must be given no later than forty-eight hours prior to the event. Whichever the greater of this final number compared with the actual number served will be charged.
5. Confirmation of each event will only be acknowledged on completion and return of the Advent Catering Group Hire Agreement Form.
6. Service Charges – no service charges are included.
7. The Advent Catering Group requires a non-refundable deposit from all clients of 25% of the total amount at the time of written confirmation, followed by 50% of the total amount no later than 3 months in advance of the event date. Payment of final accounts is due fourteen days post event. Cheques should be made payable to The Advent Catering Group.
8. Cancellation – the following scale is applied to normal circumstances:-

| | | |
|----------------------------------|---|------------------------|
| 6 – 12 months prior to the event | - | 25% of the gross value |
| 3 - 6 months prior to the event | - | 50% of the gross value |
| 0 – 3 months prior to the event | - | 75% of the gross value |

The above terms and conditions may be subject to further sub-contracted charges due to late cancellation.

9. Licensing – if your event requires a licensed bar for cash sales, we are legally bound to apply for the temporary event notice at least one month prior to the event.