



Apricot Catering Ltd

“Food is our Passion”

Welcome to Apricot Catering, one of the leading outside and event caterers in the West Midlands.

For over 10 years, Apricot Catering has catered at every type of event, from private celebrations to corporate events. We have worked in venues as wide ranging as stately homes, cinemas, town halls and private marquees, to gardens, private homes, village halls and the middle of a field!! We produce all kinds of foods to suit almost every event catering requirement and budget.

Our approach is to give you as much flexibility and choice as possible and to support your event with unrivalled care, service and attention to detail. We will work with you to ensure that every aspect of your catering requirements are carefully considered, planned, actioned and delivered.

Prices are charged 'per head' and the majority of general equipment required to serve and present your meal including management of the catering for your day, crockery and cutlery.

We can also assist with the supply of tables, chairs, linen etc for which we make a small charge, and we have a wide stock of wine, champagne and general glassware, which is also available for hire.

We are here to help and take great pride in contributing to make all the events that we cater for, even more special! Excellent catering will make a good event GREAT!

Menus – This pack is designed to give you a taster of what we can do and help guide you to choose what is best for your event. So if you do not see what you are looking for please do ask. It also has dishes that are specifically designed for smaller dinner parties, which are indicated by a maximum number.

We have given an over view on the pricing for the menus as well, so to get a firm quote, just choose what you are looking for and we will get straight back to you with a full quote.

We look forward to speaking with you very soon about catering for your event.

Nigel and Teé Maud and all the team at Apricot Catering

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Soups – From £5.25

All Soups are served with a Selection of Fresh Warm Crusty Farmhouse Bread

- Cream of Leek and Potato
- White Onion and Stilton
- Carrot and Coriander
- French Onion with Gruyere Cheese Crouton
- Cream of Broccoli Soup
- Cream of Tomato & Basil
- Traditional Game Soup
- Vegetable Soup with Herb snippets
- Parsnip Soup with Sesame Croutons
- Creamy Mushroom Soup

Starters – From £5.50

- Homemade Chicken Liver & Mushroom Pate & Melba Toast
- Smoked Salmon with Lemon
- Tomato & Mozzarella stack with fresh basil & pesto dressing
- Goats Cheese & Cranberry Tart with dressed side garnish
- Seasonal Melon with Fresh Berries and Camomile Syrup
- Smoked Salmon Terrine, Crisp Leaves & Lemon Vinaigrette
- Traditional Prawn Cocktail with farmhouse brown bread
- Hot Garlic Mushrooms with Toasted Brioche
- Warm Chicken & Bacon Salad with mini special breads
- Tomato & Red Pepper Terrine with Warm Farmhouse Breads
- Mussels with Herefordshire Cider & Parsley *(Max 20 People)*
- Thai Fish Cakes & Chilli Dip *(Max 20 People)*
- Smoked Mackerel Pate with Farmhouse Bread

Main Courses – From £12.95

- Slow roast Lamb Shank with Garlic, Rosemary & Flageolet Beans
- Individual Herefordshire Beef Wellington with a Rich Port Sauce
- Free Range Duck Breasts with honey & whiskey sauce
- Salmon en Croute with dill, cream and white wine sauce
- Pheasant Breasts with Pancetta & Rosemary *(Max 20 People)*
- Cameralised Breast of Duck with Honey, Lime & Ginger Sauce
- Supreme of Chicken with a bacon, thyme & mushroom sauce
- Stuffed Veal Escalope with a Basil Dressing
- Grilled Trout in Red Bell Pepper Blanket *(Max 20 People)*
- Pan Fried Fillet of Red Snapper with Grapefruit Dressing
- Lamb Chump Steaks with a Mint Gravy
- Roast Topside of Hereford Beef with Yorkshire Puddings & Red Wine Gravy
- Hunters Chicken Casserole, smoked bacon, sausage & baby onions in a rich sauce.
- Traditional Roast Turkey with Cranberry & Cumberland Sauce



- Supreme of Chicken on Roasted Vegetables with Balsamic Dressing
- Roast belly pork served with a mustard mash & cider sauce
- Fillet of Haddock with a Tomato & Hereford Hop Cheese Crumb
- Medallions of Middle White Pork with Sage & Apple Sauce
- Oven roasted chicken filled with black pudding and rich wine gravy
- Pan Fried fillet of beef with wild mushroom & baby onion sauce *(Max 20 People)*
- Pesto Baked Partridge *(Max 20 People)*
- Chicken Cacciatore, classic dish cooked with a tomato & bell pepper sauce with Jasmine rice *(Max 20 People)*

To include a selection of three vegetables and a potato dish – please ask for suggestions

Vegetarian Dishes – One selection included if required

- Wild Mushroom Risotto with Parmesan
- Individual veggie Wellington filled with mozzarella, basil, spinach, mushrooms and sun dried tomatoes
- Stuffed Peppers served on Mixed Leaves
- Oven baked vegetarian tart with Arrabiata sauce, mozzarella, fresh basil, mushrooms and parmesan
- Penne pasta with roasted vegetables, pesto and cream sauce.
- Beetroot, field mushrooms & potato gratin

Puddings & Cheeses - £5.50 per person

- Glazed Lemon Tart with Fresh Berry Compote
 - Sticky Toffee Pudding with Vanilla Ice Cream
 - Rich Bitter Chocolate & Orange Mousse
 - Summer Fruit Pudding and Vanilla Crème Fraiche
 - Baked Vanilla Cheesecake with Fresh Berry Compote
 - Fresh Strawberries with pouring cream – when in season
 - Fresh Strawberry or Raspberry Vacherin with Passion Fruit Cream
 - Cherry Clafoutis
 - Fruit Salad with Ginger Syrup
 - Chocolate & Prune Terrine *(Max 20 People)*
 - Poached Apricots with Honeycomb & Greek Yoghurt *(Max 20 People)*
 - Strawberry Truffle Pots *(Max 20 People)*
 - Bakes Apples with Peppercorns *(Max 20 People)*
 - Classic Crepe Suzette *(Max 20 People)*
 - Thai rice Pudding with coconut & Lemon Grass *(Max 20 People)*
 - Traditional Bread & Butter Pudding
 - Traditional Sherry Trifle
 - Profiteroles with Rich Chocolate Sauce
- Selection of Herefordshire Cheeses, Fruit, Celery and Chutneys served with Water Biscuits - **£6.50**



Coffee & Tea - from £1.25 per person

- Selection of Teas
- Filter Coffee
- Cafetiere of Coffee
- Mints, Petit Fours, Home Made Truffles

Event Bars

Whilst we are delighted to serve your drinks for your reception or meal as part of the food service & provide the glasses required for this, we no longer operate portable bars, to allow us to concentrate solely on the food.

We currently work with 3 different bar operators in Herefordshire & the surrounding counties and will be delighted to provide their details if you require them. Please be aware that if you choose to operate your own cash bar, you will require the appropriate license, but please do ask us if you have any questions.

Apricot Catering's Operation

Please be aware that in order to offer you the very highest standard of food for your event, we do restrict the numbers we cater for sit down meals and the locations we offer the catering. We must have access to a kitchen area to provide this style of food and if it is for a marquee, there is a minimum specification we require to guarantee excellent food & service.

Marquee Kitchen Specification:

1. The space required does depend on the amount of people you will be having at your event, however the standard requirement for kitchen space is 6m x 6m, which allows us to be totally self contained.
2. If it is your plan for us to use a space in an adjacent barn, this has to be spotlessly clean with access only for the catering staff.
3. If you plan for us to use your house kitchen, please note that it cannot be used by others whilst we cater and cannot have pets present.
4. We will require electric to any outside area - 16amp if not requiring tea & coffee or 32amp if you require tea & coffee, the extra is needed for the water boilers. (It is advised that you use the skills of the marquee company to advise on your electric as you may require a silent generator to power all your requirements for your event, once you have included, your lighting, our requirements, bar requirements and of course a DJ if needed.)
5. We will require lighting in the kitchen area. Ideally a fluorescent light at the ceiling, which can be provided by the Marquee company.
6. We will require a water supply for the kitchen. This can be a garden tap that is no more than 5m from the kitchen area or a stand pipe next to the kitchen area. We cannot operate without a water supply.
7. Due to the equipment that we will need to provide your food we do need close access to the marquee kitchen area for the vans to unload and locate the equipment. Please remember these are quite heavy vans and need a reasonably firm surface.

If you have any questions on the menus or the marquee kitchen specification, please do speak to us.