



Boyce Hill Golf Club
125 Vicarage Hill
Benfleet
Essex
SS7 1PD

01268 565 610

WWW.AFORDERBLECATERING.CO.UK

INFO@AFORDERBLECATERING.CO.UK

aFORDERble Catering

PACKAGE MENU

All choices to be pre ordered, with a maximum of 2 choices per course (plus, a vegetarian option if required). Gluten free options are available.

£39 PER PERSON STARTER

Pate Maison with Red Onion Marmalade served with a crisp focaccia bread

Chicken Caesar Salad

Roasted Tomato Soup served with focaccia croutons (V)

Sautee wild mushrooms with crisp pancetta on a garlic crostini

Butternut Squash, Sweet Potato & Chilli Soup (V)

Tomato & Mozzarella Stack (V)

Broccoli and stilton soup (V)

West country crabcakes with mustard and cayenne coated on crispy breadcrumbs with a sweet chilli sauce topped with rocket

Salmon mousse with char grilled toast with lemon

Prawn sundae on a bed of crisp leaves

Gnocchi with a sage butter

MAIN COURSE

Roast Turkey with traditional trimmings

Supreme of Chicken served with a wild mushroom, cream and white wine sauce with sauté potatoes and seasonal vegetables

Lemon Buttered Salmon Fillet with new potatoes and seasonal vegetables

Steak & Ale Pie with creamy mashed potato, rich gravy and seasonal vegetables

Roast shoulder of Pork with an apricot & sage stuffing, crisp roast potatoes and seasonal vegetables

Tenderloin of pork stroganoff served with a brandy cream and tarragon sauce served on a bed of white and wild rice

Brie and mushroom wellington (V)

Mediterranean Tart (V)

Vegetarian toad in the hole with seasonal vegetables and roast potatoes (V)

Fillet of seabass topped with chilli butter served with crushed new potatoes and fine green beans

Rump of lamb with port and red currant jus with crushed potato and garlic cake and fine green beans

PACKAGE - UPGRADES

Please note that when choosing any alternatives, there is an additional supplement charge

STARTERS

	ADDITIONAL COST
Crayfish and melon cocktail	£1.50
Maple glazed ham hock served with a herb salad and piccalilli and sourdough bread	£1.50
Deep fried Brie with a cranberry compote and focaccia bread	£2.00
Mulligatawny soup with baby naan	£1.50
Prawn, smoked salmon and crevette salad	£2.00
Asparagus tips with garlic butter, crisped pancetta and parmesan shavings	£2.50
Individual baked Camembert with continental breads for dipping and a red onion and port chutney	£2.50
Individual charcuterie boards	£2.50

MAIN COURSES

	ADDITIONAL COST
Roast Sirloin of Beef <i>With traditional trimmings and served with roast potatoes, season vegetables and crisp Yorkshire puddings</i>	£3.00
Chicken Ballentine <i>A succulent breast of Chicken filled with spinach and cream cheese then wrapped in Parma ham and served with a creamed spinach sauce and crushed Anya potato and garlic cake and a selection of seasonal vegetables</i>	£4.00
Fillets of Seabream <i>Served with a crayfish and parsley butter, served on a bed of samphire and herby new potatoes</i>	£4.00
Breast of Duck <i>With a black cherry and kisch dressing, served with a crushed Anya potato and garlic cake and a selection of seasonal vegetables</i>	£5.00
Beef Wellington <i>Served atop a duxelle of wild mushrooms and topped with crisp, golden puff pastry and served with a masala wine reduction all served with dauphinoise potatoes and a selection of seasonal vegetables</i>	£8.00
Loin of Monkfish on a pool of Lobster bisque <i>All served with dauphinoise potatoes and a selection of seasonal vegetables</i>	£8.00
Rack of Lamb <i>With a red wine and redcurrant reduction and served with dauphinoise potatoes and a selection of seasonal vegetables</i>	£8.00

DESSERTS

	ADDITIONAL COST
An Assiette of Desserts -	
The chocolate one - Chocolate mousse, honeycomb cheesecake and chocolate truffle torte	£3.00
The fruity one -Lemon posset, strawberry torte and cherry and almond frangipane	

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CANAPES

Choose 3 from the following:

Bruschetta

Vegetarian Spring Rolls and Sweet Chilli Dip

Mini Fish & Chip Skewers

Mini Chicken and Salsa Tacos

Tempura King Prawns with Sweet Chilli

Warm Mini Yorkshires with Beef and Horseradish

Sausage Bites with Honey and Mustard

Mini Chicken Skewers

Individual Toad in the Hole with Onion Gravy

Mini Welsh Rarebits

3 canapes per person £6

Upgrade to 5 canapes per person for an additional £3 per person

Upgrade to 7 canapes per person for an additional £5 per person

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CHILDREN'S MENU

For children under 10 years old.

Children may have a smaller portion of the adult's menu if preferred.

All choices to be pre ordered with a maximum of 1 choice

2 courses £16

3 courses £20

STARTER

Cheesy Garlic Bread

Mozzarella Sticks

Carrot and Cucumber Sticks

Tomato Soup

Melon

MAIN COURSE

Sausage and Mash

Tomato Pasta

Chicken Goujons, Chips and Peas

Scampi and Chips

Fish Fingers and Chips

Margherita Pizza

DESSERT

Strawberries and ice-cream

Chocolate Fudge Cake

Ice-cream Sundae

Banana Split

Chocolate Waffle and Ice-cream

Warm Cookies and Ice-cream

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VEGAN MENU

STARTER

Tomato Soup

Sautee Wild Mushroom on a Garlic Crostini

Butternut Squash and Sweet Potato Soup

Vegetarian spring roll- individual

Tomato and Vegan Mozzarella Salad

Tomato and Onion salad

Melon and Berries

Beetroot Falafels

MAIN COURSE

Mediterranean Tart

Vegetarian Sausages and Mash with rich onion gravy

Stuffed Pepper filled with a wild mushroom and pea and asparagus risotto

Butternut Squash and Wild Mushroom Risotto

Loaded Courgette stuffed with Mediterranean vegetables

Beetroot Wellington

Vegan Chilli Con Carne

Butternut Squash, Sweet Potato & Spinach Curry

DESSERT

Fresh Fruit Salad with a Raspberry Sorbet

Raspberry & Pistachio Bavarois

Chocolate Tart

Praline Chocolate Fudge Cake

Salted Caramel Brownie and Ice Cream

Pina Colada Bavarois

Lemon Tart

Cherry Bakewell

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BUFFET WEDDING BREAKFAST

Served buffet style table by table.

GOLD BUFFET - £29

Honey Roast Ham

Roast Rump of Beef & Roasted Crown of Turkey

Dressed Salmon

A selection of savoury pastries

Caramelised onion & goats cheese tartlets

A selection of freshly prepared salads

Buttered new potatoes

A selection of breads

A choice of desserts to finish.

PLATINUM BUFFET - £37

Dressed Poached Salmon

Roasted Rump of Beef, Honey Roasted Ham & Roasted Crown of Turkey,
all carved at the table

A platter of crevettes, prawns, smoked salmon and tiger prawns

Roasted red pepper & buffalo mozzarella tartlets

A selection of freshly prepared salads

Oven roasted potatoes with garlic and thyme

A selection of breads

A choice of delicious desserts and a cheeseboard to finish.

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BBQ WEDDING BREAKFAST

Includes soft floured baps and a selection of condiments.

MENU 2 - £21.00

100% Pure Beef Burgers.

Pork and Beef Gourmet Sausages.

Barbecue Chicken Thighs.

Sweet individual Corn Cobs.

Your choice of 3 salads and 1 potato from the options below.

MENU 3 - £28.50

100% Pure Beef Burgers.

Pork and Beef Gourmet Sausages.

Barbecue Chicken Thighs.

Sweet individual Corn Cobs.

Plus, a choice of 2 from; Lamb Kofte, Rump Steak, Teriyaki Tuna or Barbecue Ribs.

Your choice of 3 salads and 1 potato from the options below.

VEGETARIAN OPTION

Vegetarian Burger

Bean Burger

Pulled BBQ Jackfruit

Nut roast

Vegetarian Fajita

SALADS

Mixed Green Leaf.

Tomato and Basil.

Waldorf.

Caesar.

Pesto pasta

Roasted Mediterranean Vegetable Couscous.

New Potato and Horseradish Salad.

Coleslaw

Pesto Pasta

POTATOES

Add a Potatoe side for £2 per person

Herbed Diced Potatoes.

New Potatoes.

Roast Potatoes.

Potato Wedges.

Shoestring Fries

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HOG ROAST WEDDING BREAKFAST

£18.50 PER PERSON

Slow roasted hog served with fresh breads, stuffing, apple sauce and amazing crispy crackling.

VEGETARIAN OPTION

Vegetarian Burger

Bean Burger

Pulled BBQ Jackfruit

Nutroast

Vegetarian Fajitas

The above price includes two salads and one potato option from the below

SALADS

Mixed Green Leaf.

Tomato and Basil.

Waldorf.

Caesar.

Pesto pasta

Roasted Mediterranean Vegetable Couscous.

New Potato and Horseradish Salad.

Coleslaw.

Pesto Pasta

POTATOES

Herbed Diced Potatoes.

New Potatoes.

Roast Potatoes.

Potato Wedges.

Shoestring Fries

Served buffet style. If you would like table service, there is a charge of £2 per person

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ADDITIONAL EXTRAS

Add any of the below to your BBQ or Hog Roast

DESSERT TO BE SERVED - £7.00

A selection of desserts to be pre ordered. Choose 3 desserts from the following:

- Lemon meringue pie
- Honeycomb Cheesecake
- Lemon Cheesecake
- Profiterole Torte Cheesecake
- Warm chocolate brownie
- White Chocolate Cheesecake
- Chocolate torte
- Key Lime Tart

HALLOUMI PITTA - £6.00

Warm pitta bread filled with pesto, lettuce, tomato, and halloumi

HALLOUMI & CHIPS - £8.00

Served in a cone filled with chips and halloumi portions

CHIP CONES - £5.00

A cone filled with delicious steakhouse chips

DOUGHNUT WALL - £2

A selection of ring doughnuts placed on our doughnut wall. Minimum order of 60 doughnuts. Selection of ring doughnuts available or plain.

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AFTERNOON TEA WEDDING BREAKFAST

A traditional tea, perfect as an alternative to a formal Wedding Breakfast

£28.00 PER PERSON

A selection of sandwiches served with kettle chips

Fresh Baked Sausage Rolls

Sausage Bites with honey and mustard glaze

A selection of homemade cakes and scones

Strawberries and clotted cream

Tea and coffee

SANDWICH FILLINGS

Egg and Cress

Ham and Tomato

Brie and Cranberry

Tuna and cucumber

Cheese and Pickle

Coronation Chicken

Seafood Mix

Prawns in a Marie Rose Sauce

Duck & Hoisin

CAKES

Lemon Drizzle

Victoria Sponge

Chocolate Guinness Cake

Carrot Cake

Fruit Cake

Coffee and Walnut

A choice of four sandwich fillings and three cakes can be chosen

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BUFFETS

EVENING BUFFET - £12.00

A choice of 8 items from the below:

Sausage Rolls

Cocktail Sausages

Quiches

Pork Pie

Cheese and Onion Lattice

Assorted Sandwiches

Indian Bites

Spicy Chicken Wings

Chicken Goujons

Dips and Crudités

Crisps

Spring rolls

Mozzarella Sticks

BRONZE BUFFET - £17.50

A selection of sandwiches, Mini beef and horseradish yorkies, breaded king prawns, Chorizo and red pepper skewers, savoury crostini, smoked salmon and cream cheese bellinis, various mini quiches, goats' cheese and cherry tomato bites, fiery chicken wings, honey and mustard sausage bites, oriental rolls, mini chicken kebabs, dips and crudités.

SILVER BUFFET - £22.00

Sticky BBQ ribs, satay chicken, honey roasted Cumberland sausage bites, hot 'n' spicy chicken wings, jalapeno peppers, duck spring rolls, vegetarian samosas (all served hot).

A selection of sandwiches, mini quiches, sausage rolls, breaded king prawns, dips and crudités.

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WAKE BUFFETS

Bronze Buffet: £19.50 per head

Selection of Open Sandwiches, assorted Canapés, breaded King Prawns, Salmon Cream Cheese Bagels, Savoury Crostini, various mini quiches, Fiery Chicken Wings, Sausage Bites with Honey & Mustard, Oriental Rolls, Mini Chicken Kebabs, Dips & Crudités.

Silver Buffet: £24.00 per head

Sticky Bar B Q Ribs, Satay Chicken, Honey Roasted Cumberland Sausage bites, Hot 'n' Spicy Chicken Wings, Jalapeno Peppers, all served hot, plus a selection of Open Sandwiches, Mini Quiches, Sausage Rolls, Breaded King Prawns, Dips and Crudités.

Gold Buffet: £30.50 per head

Honey Roast Ham, Roast Rump of Beef & Roasted Crown of Turkey, a platter of seafoods including prawns, smoked salmon and crevettes a selection of savoury pastries, caramelised onion & goats cheese tartlets, a selection of freshly prepared salads, buttered new potatoes & a selection of breads. A choice of desserts.

Linen, Napkins, Cutlery, Crockery and Condiments are included

Platinum Buffet: £37.00 per head

Dressed Poached Salmon, Roasted Rump of Beef, Honey Roasted Ham and Roasted Crown of turkey, all carved at the table, a platter of crevettes, prawns, smoked salmon and Tiger prawns, Roasted red pepper & buffalo mozzarella tartlets, a selection of freshly prepared salads, oven roasted potatoes with garlic and thyme, a selection of breads and a choice of delicious desserts and a cheeseboard to finish.

Linen, Napkins, Cutlery, Crockery and Condiments are included

Alternatively: You can pick and mix 8 choices from this selection at £14.00 per head

Sausage Rolls; Cocktail Sausages; Quiches; Pork Pie; Cheesy Bites; Assorted Sandwiches; Indian Bites; Spicy Chicken Wings; Chicken Goujons; Dips and Crudités; Crisps & Nibbles; Fresh Baked Rolls and Butter.

Unlimited Tea & Coffee for 2 hours included

Add a selection of Home-Made cakes- £3 per person

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BBQ & HOG ROASTS

EVENING BBQ

MENU 1 - £16.00

100% Pure Beef Burgers
Pork and Beef Gourmet Sausages
2 Salads

MENU 2 - £20.00

100% Pure Beef Burgers
A selection of Pork and Beef Gourmet Sausages
Barbecue Chicken Theighs
Sweet individual Corn Cobs
3 Salads

Includes soft floured baps and a selection of sauces. Served on disposable plates for the evening.

EVENING HOG ROAST - FROM £800

Slow roasted hog served with fresh breads, stuffing, apple sauce and amazing crispy crackling.

Served on disposable plates.
Price dependent on guest numbers.

SAUSAGE & BACON ROLLS - £6.00

A combination of bacon OR sausage crusty rolls served to your guests during the evening of your wedding day; accompanied by some good old Tomato sauce and HP Brown sauce, a perfect little crowd pleaser.

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EVENING FOOD

PIZZA BUFFET - £9

Based on 3 slices per person.
3 toppings can be chosen from the below.

Meat Feast

Spicy beef, pepperoni, ham, red onion & jalapeno peppers

Hawaiian

Ham & Pineapple

Margherita

Tuna Supreme

Tuna, red onion & black olives

Pepperoni

Vegetarian

Red onion, mushrooms, peppers, black olives & cherry tomatoes

FISH & CHIP CONES - £9

Freshly battered fish goujons accompanied by seasoned fries
with homemade tartare sauce.

PAELLA BUFFET - £12.00

Meat & Seafood

Mixture of chicken thighs, prawns, chorizo sausage, peas, squid rings, saffron all baked in a succulent chicken stock infused together with perfectly cooked rice absorbing all of the flavours.

Vegetarian

A selection of onions, courgettes, split peas, green beans, asparagus, saffron all baked in a succulent vegetable stock infused together with perfectly cooked rice absorbing all of the flavours.

CHEESE BUFFET - £8.00

Selection of cheeses including; cheddar, Stilton, Brie, and many more. Served alongside
a selection of chutneys, fresh grapes and celery, crackers, and butter portions.

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GRAZE TABLE

GRAZE TABLE - £18.00

Minimum of 50 guests.

Our graze displays are bespoke and are created using fresh, locally sourced produce.

Sausage rolls

Selection of cheeses

Chutneys/Assortment of dips

Melon

Pastries

Pate

Selection of fruits

Mini brownies/flapjacks

Roasted vegetables

Breadsticks

Crackers

Selection of meats

Various homemade breads

Satay chicken

Quiche

Olives

Gherkins

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BOWL FOOD

BOWL FOOD - £12.00 PER PERSON

Includes two bowls per person, served in small bowls with forks and ideally designed to eat standing up.

Breast of chicken in a creamy white wine and wild mushroom sauce

Honey and mustard Sausage bites with onion gravy

Thai Chicken Curry with fragranced rice

Cottage Pie

Chilli con carne with tortillas and soured cream

Beef stew with mini herbed dumplings

Beef in red wine with horseradish mash

Stir fried vegetables and noodles with sweet chilli

Pork Stroganoff with rice

Teriyaki beef with herbed salad

Bar B Q mini ribs with home-made coleslaw

Fish Pie

Salmon Fillet with Mediterranean couscous

Dessert Dishes also available

Warm chocolate brownie and ice cream

Apple and berry crumble with creme anglaise

Sticky Toffee Pudding with Custard

Add an extra bowl for £6 per person