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Event Catering



Our team have been providing top class nosh for over 2 decades.
Working out of venues all over the world, from the iconic Sydney Opera house,
to private ski chalets and private super yachts.

We are available to cater for almost any event or occasion,
whether its our place or yours

From intimate fine dining dinner parties, to large buffet events or
perhaps a perfectly planned seated dinner event in a marquise or venue of your choice.

As upscale or refined as you like, our events make it simple and hassle free.

Quotes available on request.

Prices exclude vat and service staff

Please allow £30ph for chefs and service staff per 25 guests.

All crockery, cutlery & equipment hire included.

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Cold Canapes

Cold canapés menu £3 - £4.50pp

Classics

Crab sandwich - pickled cucumber - lime mayo - coriander
Chicken liver pate - red onion jam - cornichon
Tiger prawn cocktail - iceberg lettuce - marie rose sauce
Shucked Oysters - red wine vinaigrette - tabasco
Smoked salmon - cream cheese - fried capers
Pork rillette - pickled shallot - jus
Pickled carrot - honey whipped goats cheese - poppy seed - basil salt
Smoked salmon - asparagus - beetroot
Cheese & tomato quiche - pesto
Feta, chargrilled red pepper crouton - black olive crumb
Coronation chicken - mango - salad - cashew
Crab tartlet - sweetcorn - lime
Tomato consomme - basil - balsamic bubbles

Asian

Sushi salmon - rice balls- wasabi
Sashimi salmon - soy glaze - pickled ginger - wasabi
Sashimi Tuna - pomegranate molasses - soy - wasabi
Tuna sashimi - charred watermelon - chilli
Soy cured salmon - wasabi crunch - sesame - pickled cucumber
Vietnamese rice paper rolls - mint - lime - peanut dip
Shucked oysters - rock salt - soy vinaigrette - toasted sesame
Tiger prawn - bok choy - crispy shallots - soy glaze
Tuna crab parcels - wasabi - soy - spring onion

Around the World

Tiger prawn - avocado salsa - cos lettuce
Feta - courgette ribbons - sun dried tomato - basil
Caesar salad - parmesan basket - quail egg
Parma ham - melon - balsamic reduction
Pea puree - cigars - parmesan
Burrata - black garlic puree - seeded crackers
Shucked oysters - chorizo - jalapeño
Pastrami - coney island mustard - pickles - emmenthal cheese
Steak tartar - gaufrette - confit egg yolk
Humous - tahini - crudité - paprika salt

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Hot Canapes

Hot canapés menu £3.50 - £5pp

Classics

Steak - ale - pie - pea puree
Fish - chips - tartar sauce
Sausage - mash - mustard - rosemary crisps
Spam fritters - dandelion burdock
Roast beef - yorkshire pudding - horseradish
Sausage roll - fennel - apple - bacon jam
Steak sandwich - caramelised onion - blue cheese
Roast belly pork - apple puree
KFC quail - lollypop - blue cheese dressing
Chicken lollypops - blue cheese dip
KFC - popcorn chicken - harissa mayonnaise
Walnut - blue cheese - apple - salad
Ham - quail egg - chips
Scotch egg - quail egg - piccalilli
Beef burger - cheese - bacon - gribiche
Lamb lollypops - chimmichurri
Braised beef - spring roll - drunken parsnip puree - jus
Cheese toastie - tomato - pesto mayonnaise
Sausage sandwich - onion jam - cheddar cheese
Chargrilled broccolini - crispy shallots - pistachio pesto

Asian

Tempura salmon sushi rolls - siracha
Seared steak - sushi rice balls - soy glaze
Tempura prawn - avocado - rice wine - chilli
Panko black sesame crusted prawns - japanese mayonnaise
Tempura prawn - wasabi mayonnaise
Squid - salt & pepper - asian slaw - soy ginger dressing
Caramelised aubergine - miso plum - sesame
Tempura courgette flowers - sweet chilli dip
Crispy pork belly - kimchi coleslaw
Crispy pork belly - bau buns - pickled cucumber - crispy onions
Sesame crusted tofu - bau buns - kimchi - crispy chilli
Peking duck - quail scotch egg - wasabalilli
Wasabi pea soup - ham - coconut foam
Katsu curry - breaded chicken - pickled cabbage



European

Confit tomato tatin - feta - basil pesto
Mozzarella arancini - Red pepper ketchup
Ham - cheese - croissant
Truffled cauliflower soup - caramelised cauliflower
Prawns - garlic - lemon - aioli
Potato tortilla - chorizo - aioli
Artichoke tartlet - gorgonzola
Salt fish - croquette - spiced mayonnaise
Wild mushroom - risotto balls - trufflenaise
Hot smoked salmon - crispy caper - pickled cucumber - cream cheese
Pumpkin soup - coconut - ras el hanout
Braised beef cheek - carrot ribbons - parsnip puree
Cep tart - juniper onions - spinach
Goats cheese ravioli - ratatouille - black olive - basil
Crispy beef shortrib - caper shallot salad - hot mustard dressing

Substantial Canapes

Substantial canapés menu £8 - £12pp

Classics

Seared trout - vegetable spaghetti - chive butter sauce
Vegetable crisps - rosemary salt

Asian

Squid - salt & pepper - asian slaw - soy ginger dressing
Tempura shrimp - taco - avocado - lime - chilli

European

Proscuitio from the berkel
Mackeral - sweet & sour aubergine - pressed potato - gremoulata
Tomato - burrata - pesto - olives
Humous - crudité - pickles - crackers
Poached salmon - butternut squash - cous cous - tahini dressing - seeds
Seared tuna nicoise - quail egg - chardonnay tomato
Truffled chicken risotto - jus - parmesan
Mac & cheese - crispy onions - jamon crumb - pea shoots

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Buffet Options

Buffet options

Minimum 25 people from £400

Contact us to discuss your requirements further.

Homemade bread & whipped butters

Spam fritters - dandelion & burdock reduction

Aromatic carrot - chickpea dip - crudite - crackers - pickles - paprika salt

Roasted garlic & mushroom dip - crudite - crackers - pickles - paprika salt

Crispy chicken lollypops - blue cheese dip - harissa mayonnaise

Marinated mixed olives - roasted red pepper

Scotch eggs - piccalilli

Treacle cured salmon - pickled cucumber

Cheese boards - crackers - fruit - nuts - chutneys

Sausage rolls - bacon jam

Cup-a-soup - warm bread & butter

Tuna nicoise - beetroot - soft boiled egg

Caesar salad - parmesan crisps - quail egg - anchovy

Greek salad - persian feta - marinated tomatoes - oregano

Mini pizzas

Prawn cocktail

Pork pies - piccalilli

Oysters - ice bar

Asian noodle salad - radish - sesame - soy - honey - lime

Sushi selection - tempura - sashimi

We even have a beautiful BERKEL meat slicer we can supply to any event.

Offering sliced meats - cheeses - breads - pickles



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Food Stations

What an amazing way to entertain your guests. Eclectic food stations situated in and around your event offering visual entertainment & mouth watering food.

Food stations from £20pp
Multiple options available at once throughout your event.

Homemade breads & whipped butters
rosemary focaccia - fennel & raisin - tomato & parmesan
marmite & chorizo - pesto & pecorino - pumpkin & sage

Cheese boards
Choose your cheeses from our world wide selection - crackers - chutneys - grapes

BERKEL meat slicer with a wide range of charcuterie. finish with breads - pickles - mustards - cheeses

Roasted legs of lamb - cous cous - humous - harissa - yoghurt - chickpea

Roasted chicken - lemon thyme - pearl barley - crispy lettuce - asparagus

Whole roasted & deboned chicken - Truffle risotto - parmesan

Falafel - humous - cous cous - harissa - yoghurt - pitta

Curry club - samosas - rice - naan bread - chutneys - pickles - yoghurt

Vegetable dip station guacamole - babaghanoush - red pepper almond - humous - tapenade - vegan cheese
crudite - crackers - pickled vegetables

Whole roast belly of pork - apple sauce - potato puree - red wine jus - vegetables

Steamed bau buns - pickled cucumber - crispy onion - chilli - soy reduction
available with crispy pork belly - spiced chicken - spiced tofu

Moroccan tagine - cous cous - vegetables - apricot - vegetables available with lamb - beef - vegetables

Salt beef - pickles - homemade breads - mustards - coleslaw

Sea food platter Includes lobster - prawn - crab - oyster - scallops

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Dessert Canapes

Dessert canapés from £5pp

Macaroons

Whoopie pies - triple chocolate

Fruit kebabs - praline crust

Strawberry tartlet - lemon pastry - vanilla cream

Pear tart - mascarpone - caramelised red wine

White chocolate cheesecake - wasabi - strawberry

Frangipane tartlets - blueberry

Chocolate fondant - kirsch cherries

Chocolate - hazelnut - popping candy - coconut

Coconut pannacotta - passion fruit - pineapple

Chocolate brownie - peanut butter

Sticky lemon polenta cake

Red velvet cake - white chocolate frosting

Lemon drizzle cake - pomegranate

Tart citron - raspberry



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Starters

Starters from £12 - £15pp

Favourites

Full english breakfast terrine - bacon jam - mushroom ketchup - chardonnay tomatoes - fried quail egg
Fried Cauliflower florets - cajun - pickled red onion - caramelised red wine - iceberg lettuce - paprika salt
Salmon gravadlax - treacle cured - creme fraiche - pickled cucumber - dill - sourdough - crispy capers
Mussel broth - pistachio - pesto - cress
Crispy ham hock terrine - confit egg yolk - carrot puree - wild mushrooms - crispy kale
Poached chicken - courgette pine nut salad - crispy shallots - sauce vierge
Confit chicken terrine - piccalilli - candied hazelnuts - cured egg - toast
Chicken liver - chicken crackling - bacon jam - brioche

Asian

Tuna tartar - soy glaze - avocado - tempura spring onion
Beef tartar - black garlic - gaufrettes - cured egg - sesame crunch
Tuna parcel - citrus crab - udon noodles - pomegranate molasses - wasabi crunch
Soy cured salmon - pickled vegetables - wasabi pea - yuzu mayonnaise

Around the World

Seared tuna nicoise - quail egg - green beans - black olive - chardonnay tomatoes
Roasted mushroom - goats cheese ravioli - ratatouille - balsamic bubbles - toasted seeds
Smoked aubergine - tomatoes - lime - mint - pomegranate - carrot crisps
Heirloom tomato salad - bruschetta - chardonnay tomatoes - lime - red onion
Tomato salad - burrata - red onion - pesto - black olive oil
Thai butternut soup - chicken satay - coconut - coriander oil
Crispy hens egg - truffle - brioche soldiers - gorgonzola



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Main Courses

Mains from £23 - £33pp

Favourites

Steak - juniper onions - sprout slaw - port jus - parsnip crisps
Cod - courgette - tomato butter sauce - red pepper - black olive - prosciutto
Lamb rump - beetroot - broccoli - hazelnut dressing - crispy onions - cous cous
Steak - Cauliflower puree - yeast - burnt leek - chardonnay tomatoes
Cod - cauliflower florets - crispy capers - cockles - lemon gel
Lamb - sweet & sour aubergine - potato puree - green beans - kale crisps
Lamb rump - hazelnut dijon crust - bacon mixed bean cassoulet - red wine jus
Roast chicken - truffle - asparagus - quail egg - pea - cos lettuce - shallot
Braised beef - drunken parsnip - tarragon rosti - mushroom - tomato - jus
Pork belly - apple sauce - pickled red cabbage - mustard mash - red wine jus
Cod - broccoli - cauliflower puree - crispy shallot - hazelnut dressing - capers
Salmon - celeriac puree - yeast - horseradish - shallots - burnt leek
Chicken breast - crispy wings - fondant potato - carrot puree - jus
Crispy pork belly - parsnip puree - pickled red cabbage fluid gel - dauphinois
Beef short rib - cavolo nero - fondant potatoes - gremoulata - chimmi churri
Beef wellington - spinach puree - brandy shallots - mushroom - béarnaise
Salmon - cauliflower puree - charred spring onion - crispy leeks - horseradish
Seabass - Carrot puree - courgette ribbons - leek - fondant potatoes - vanilla
Cod - red wine chorizo - cauliflower - lemon gel - cod crackling
Braised beef shin - pomme puree - cavolo nero - bacon - red wine
Sea bream - celeriac terrine - tomato - courgette - basil - black olive butter

Asian

Teriyaki cod - asian rice - crispy onions - seaweed - chilli ginger broccoli
Crispy confit duck leg - chilli ginger bok choi - lotus root crisps - sesame lime soy
Crispy chilli beef fillet - vermicelli noodle - cashew - coriander - lime - chilli oil
Poached chicken PHO - noodles - bean sprouts - herbs - crispy chilli
5 spiced beef fillet - sweet sour crunchy veg - peanut soy dressing
Salmon sous vide - udon noodles - sesame soy dressing - salt pepper leeks

Around the World

Curried cauliflower steak - almond - sweet sour carrot - raisin puree - coriander
Salmon sous vide - caponata - potato terrine - green beans
Chicken - truffled gnocchi - broccoli - rocket - parmesan
Mac & cheese - truffled wild mushrooms - cauliflower crust
Salmon sous vide - gnocchi - truffled artichoke - broad beans
Poached chicken - gorgonzola risotto - pine nuts - lemon - cherry jus
Duck breast - almond red pepper puree - broccolini - polenta chips

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Sides

Sides from £5pp

Tomato - red onion - basil - lime
Homemade bread - whipped butter - scented salts and infused oils
Citrus petit pois français - chive butter red wine sauce - crispy iceberg
Mixed garden salad - tomato avocado vinaigrette
Polenta chips - parmesan - poppy seed
Truffled cheesy mash
Crispy cauliflower - red wine caramel - crispy lettuce
Green beans - lemon - dijon yoghurt - garlic crisps
Broccoli - pistachio pesto - crispy shallots
Broccoli - almond butter - toasted seeds
Roasted broccoli - butternut - quinoa - chardonnay tomatoes - toasted seeds
Spiced butternut squash - cous cous salad - humous - tahini dressing
Roasted cauliflower - spinach - hazelnut dressing
Courgette - feta - tomatoes - basil
Gorgonzola - cherry - iceberg salad
Asparagus - pea - quail egg - mint - iceberg
Rocket - parmesan - balsamic - olive oil
Pearl barley - cos lettuce - pickled onion - red wine jus
Cos lettuce - apple - celery - blue cheese dressing - candied pecan
Mixed bean salad - pickled red onion - parsley - lemon
Quinoa - pomegranate - basil - mint - feta cheese
Grilled mediterranean vegetables - pesto - chardonnay tomatoes
Braised lentil - wild mushroom - balsamic beetroot salad
Grilled courgette - mozzarella - balsamic - pine nuts
Pickled red cabbage - cinnamon - apple - orange - star anise
Watermelon - feta - tomato - basil
Mashed potato - confit garlic - truffle oil
Salt baked beetroot - asparagus - blue cheese dressing
Caramelised cauliflower salad - spring onion - hazelnut salad
Cauliflower salad - pancetta - wild mushroom - sage crisps
Marinated tomatoes - romesco sauce - feta snow
Beetroot - celeriac - candied walnut - watercress
Roasted sweet potato - spring onion - pecan - maple syrup
Pea - quail egg - crispy lettuce - dijon dressing

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Plated Desserts

Desserts from £12 - £14pp

Sticky toffee - popcorn ice cream - caramel sauce - raspberry milkshake
Hazelnut chocolate fondant - kirsch cherries - white chocolate ice-cream
White chocolate cheesecake - wasabi - strawberry
Apple crumble - sticky toffee ice-cream - salted caramel
Raw vegan chocolate tart - sugar free - gluten free - dairy free - forest fruits
Watermelon cake - pistachio frosting - strawberry - raspberry - mint
Compressed watermelon - ginger shortbread - lemon curd
Fruit salad - gin & tonic sorbet - lime salsa
Tiramisu - chocolate crumble - cafe patron
Blueberry pannacotta - white chocolate snow - raspberry - gold leaf
Apple frangipane tartlet - cinnamon ice cream - candied pecan
Lime Creme brûlée - raspberry shortbread
Mixed nut cake - banana custard - toffee sauce
Pecan chocolate brownie - vanilla ice cream - spun sugar - chocolate sauce

Petit Fours

Petit fours from £4pp

Lemon tart - raspberry gel - mint
Avocado tartlet - fruit compote
Compressed pineapple skewers - rum syrup
Lemon poppyseed muffins - ginger frosting
Doughnuts - raspberry jam
Limoncello sticky sponge - lime creme fraiche
Cherry tart - toasted almond - frangipane
Chia seed & coconut - pineapple salsa - rum
Champagne sabayon - forest fruits
Chocolate & hazelnut balls - coconut



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