



Breakfast Menu

Buffet

Full English £8.95 (+VAT)

Smoked back bacon
Cumberland sausage
Roasted tomato (v)
Buttered mushrooms (v)
Hash browns (v)
Baked beans (v)
Scrambled egg
Toast with butter (v)
Breakfast sauces (v)

(Vegetarian alternatives available if pre ordered in advance)

Breakfast baps £3.00 (+ VAT)

Cumberland sausage
Smoked back bacon
Vegetarian sausage (v)

Pastries £2.00 (+VAT)

Danish pastries, croissant or pain au chocolat (v)

Continental £6.00 (+VAT)

Selection of croissants and preserves (v)
Pain au chocolat with (v)
Cured meats
Sliced melon and pineapple platter (v)
Greek yogurt with mixed fruits (v)

Breakfast pots £3.00 (+VAT)

Greek yogurt topped with granola and honey (v)
Greek yogurt with mixed berries (v)
Porridge plain or with mixed fruits (v)
Melon and pineapple pieces (v)

Classic working buffet lunch £9.50 (+VAT)

Working lunch A

Selection of meat & vegetarian open sandwiches

Roasted new potatoes with fresh rosemary & garlic (v)

Sour cream dip (v)

Chicken drummer marinated in fresh lemon & basil

Double chocolate brownie (v)

Seasonal fruit basket (v)

Working lunch B

Selection of meat & vegetarian filled wraps

Lightly spiced potato wedges with sour cream dip (v)

Chicken strip with lime garlic & coriander

Mini lemon tartlet (v)

Seasonal fruit basket (v)

Working lunch C

Selection of meat & vegetarian filled bagels

Red pepper, olive & feta frittata (v)

Greek style pork with mint yogurt

Banana loaf cake (v)

Seasonal fruit basket (v)

Vegetarian Working lunch D

Selection of filled vegetarian wholemeal deli rolls

Cherry tomato & halloumi kebabs (v)

Vegetable crudité with dips (v)

Chocolate brownie (v)

Ask about our seasonal buffet options £10.50 (+VAT)

Spring Buffet

Selection of filled baguettes & wraps

Mini lamb & mint burgers

Or

Asparagus & blue cheese tarts (v)

(Please indicate the split required)

Buttered, minted Jersey royal potatoes (v)

Rhubarb crumble tartlet (v)

Add some yummy extras £1.25 each (+VAT)

Mini spinach & goats cheese pizza (v)

Smoked salmon roulade with cream cheese lemon & dill

Brie & red onion tartlets (v)

Cherry tomato, mozzarella and basil skewer (v)

Add Fresh cut fruit platter £2.00 (+VAT)

Snack Options

Afternoon cakes £2.00 (+VAT)

Chefs daily selection

High tea £9.00 (+VAT)

Selection of finger sandwiches
Sultana scone with clotted cream & jam
Mini cake slices
Selection of teas & freshly brewed filter coffee

Treat pots £3.00(+VAT)

Daily sweet selection
Daily mini chocolate selection
Fruit jelly
Chocolate mousse

Sharing Platter £9.95(+VAT)

Selection of cured Italian & Spanish meats
Marinated olives in lemon & rosemary
Freshly baked ciabatta & focaccia breads (v)
Chicken skewers with fresh lemon & oregano
Roasted pepper & pesto crostini (v)
Selection of cheeses with crackers, biscuits & chutney (v)

Selection of open sandwiches, filled rolls and wraps £4.00

Nibbles £3.00(+VAT)

Chunks of mature cheddar
Marinated olives
Salted crisps
Mixed nuts
Bead sticks

Dry Snacks £2.00 (+VAT)

Salted crisps
Peanuts
Bread sticks

Bowl food lunch £9.50(+VAT)

Meat and vegetarian options served in a handy pot

Moroccan

Chicken tagine

Lightly spiced, with apricots, dates & coriander.

Served with cous cous

Or

Roasted root vegetable tagine

With chickpeas, tomato & coriander

Served with cous cous **(v)**

Italian

Beef meatballs

With a rich garlic, basil & tomato ragout

Served with penne pasta

Chicken pesto

Diced Chicken in fresh basil pesto & cream cheese sauce

Served with penne pasta

Chicken with tomato, olive & chilli

Butternut squash, red onion & olive penne pasta

With a garlic, tomato & rosemary sauce **(v)**

Asian

Thai red chicken with a creamy coconut sauce & noodles

Vegetable chow main

Selection of vegetables in a soy & coriander sauce **(v)**

Executive buffet lunch £12.95 (+VAT)

Freshly Filled Selection of baguettes

Sashimi cut salmon served with wasabi & soy

Chorizo & smoked applewood dauphinoise potato

Fresh asparagus spears with a lemon crème fraiche (v)

Beef steak kebabs marinated in wholegrain mustard & thyme with a
Horseradish dipping sauce

Daily choice of dessert please specify if hot or cold is preferred

Seasonal Fruit Basket (v)

Cold fork buffet £11.00 (+VAT)

MEATS

(Served with pickles & bread)

Choose 2 items;

Honey Roast Gammon Ham

Roast Beef

Roast Turkey

Scottish Smoked Salmon

Salmon Gravlax

Pate

Roast Chicken Drumsticks in Lemon, Garlic & Thyme

TARTS & QUICHES

Choose 2 items

Brie & Cranberry Tart (v)

Butternut Squash Red Onion & Feta Tart (v)

Tomato Basil & Mozzarella Tart (v)

Tomato and Roast Red Pepper Quiche (v)

Roast Vegetable (v)

Bacon & Stilton Quiche

SALADS

Choose 4 items

Fresh Vegetable Coleslaw (v)

Spicy Moroccan Couscous salad (v)

Pasta Salad with Fresh Pesto & Pine Nuts (v)

New Potato Salad with Spring Onion (v)

Mediterranean Rice Salad (v)

Fresh Tomato Basil & Red Onion Salad (v)

Mixed Leaf Salad (v)

Waldorf salad (v)

Greek Salad (v)

Caesar salad with croutons baby gem & parmesan

Nicoise salad with potato, olives, green beans & tomato (v)

Mixed bean salad with lemon, red onion & coriander (v)

DRESSINGS & OILS

Choose 2 options

Balsamic

Classic French

Caesar

Watercress & Orange

Fresh Basil Oil

Hot fork buffet £13.00 (+VAT)

Number of item choices will depend on size of party

Sausages & mashed potato with a rich red wine & onion gravy & minted peas

Classic lasagne with mixed leaf salad & garlic bread

Steak & mushroom pie with a rich Gem ale gravy, roasted new potatoes & buttered vegetables

Lamb tagine served with cous cous

Pork sage and bounders cider casserole with mashed potato & fine beans

Thai chicken served with basmati rice

Fish pie with cod & smoked haddock served with peas

Salmon spinach & olive bake in a rich tomato & oregano sauce topped with sliced new potatoes and served with mixed salad

Broccoli stilton & mushroom casserole topped with puff pastry served with roasted new potatoes & fine beans **(v)**

Roasted vegetable lasagne with mixed salad & garlic bread **(v)**

5 bean chilli served with rice **(v)**

Root vegetable tagine with cous cous **(v)**

Add Dessert £4 (+VAT)

Chocolate brownie

Lemon tart

White chocolate and ginger cheesecake