

# Restaurant Lunch Menu

## Our Sample Menu:

### MAIN COURSE

Pork & Wild Mushroom Stroganoff  
Lasagne Al Forno  
Chickpea & Spinach Madras

### SERVED WITH:

Savoury Rice  
Broccoli Florets  
Roasted Butternut Squash

### Soup & Jacket Potatoes also available

Alternatively, a comprehensive salad bar with a selection of cold meats and fish is also available.

### DESSERTS

Warm Bread and Butter Pudding with Custard  
Vanilla Cheesecake with Strawberry Coulis  
Banoffee Pie

Alternatively, a selection of Yoghurt, Fresh Fruit Salad and Cheese Board selection is also available.

### Followed by tea and coffee

We are proud to provide you with Fairtrade fresh coffee, tea & sugar.

Tariff  
£8.50  
ex VAT

# Sandwich Lunch Menus

The hospitality team have created a selection of sandwich lunches as a light lunch option. A selection of these fillings, served on a variety of granary and white bread. A cheese board is also available upon request. Additional items can also be selected from the finger buffet menu at an additional cost. Minimum numbers will apply.

### SANDWICH LUNCH

Consisting of one round per person with a selection of meat, fish and vegetarian fillings served with a savoury pastry, sweet bite, fresh fruit & mineral water.

### SAMPLE:

Cheddar & Branston  
Free-range Egg Mayonnaise & Cress  
Gammon Ham & tomato  
Tuna Mayonnaise & Cucumber  
Mozzarella, Tomato & Pesto

Tariff  
£5.25  
ex VAT

### PREMIER SANDWICH LUNCH

A bespoke deluxe offer, providing a selection of Bagels, Wraps and Rustic breads. Consisting of one round per person with a selection of meat, fish and vegetarian fillings served with a savoury pastry, sweet bite, fresh fruit & mineral water.

### SAMPLE:

Coronation Chicken  
Prawn Marie Rose & Rocket  
Brie & Roasted Vegetables  
Grated Carrot & Humus  
Smoked Salmon & Cream Cheese  
Rare Roast Beef & Horseradish

Tariff  
£7.50  
ex VAT



## Afternoon Tea

Our afternoon teas offer the opportunity to combine a cake or pastry with a fair-traded tea or a coffee. Prices are per person and minimum numbers will apply.

### PREMIER

Freshly baked pastry, cake or scone with selection of teas and coffees

Tariff  
£5.75  
ex VAT

## Breakfast Menus

Our breakfast menus offer the opportunity to combine a welcoming start to the morning when business matters. Prices are per person and minimum numbers will apply.

### CONTINENTAL BREAKFAST

Freshly baked mini croissant, pain au chocolate & mini Danish with preserves served with a selection of teas and coffees.

Tariff  
£6.50  
ex VAT

### HEALTHY BREAKFAST

Honey & muesli Greek yogurt, exotic fruit salad and freshly made smoothie shot served with a selection of teas and coffees.

Tariff  
£6.50  
ex VAT

### HOT WORKING BREAKFAST

Grilled bacon or sausage Baguette served with ketchup and mustard.

Tariff  
£6.50  
ex VAT

### FULL ENGLISH BREAKFAST (vegetarian option available)

Grilled bacon, sausage, tomato and mushrooms with scrambled eggs and warm breakfast rolls served with a selection of teas and coffees.

Tariff  
£8.50  
ex VAT

### MID-MORNING MUFFINS

A selection of savoury and sweet mini muffins created by our team of chefs

Tariff  
£3.25  
ex VAT

## Finger Buffet Menu

Prices are per person with a minimum number of ten guests. Organisers may choose up to 5 selections.

### MEAT

Sate Marinated Chicken Skewer  
Grain Mustard Glazed Mini  
Cumberland Sausage Rolls  
Smoked Chicken, Avocado, Baby  
Spinach and Crème Fraiche Wrap

### FISH

Salmon, Cucumber and Wasabi Sushi  
Roll  
Smoked Salmon, Cream Cheese and  
Chive Wholemeal Blinis  
Skewered Tiger Prawns, Salsa Verde

### VEGETARIAN

Goat's Cheese and oven dried Plum  
Cherry Tomato Filo Tart  
Basil Tofu, Sunblushed Pepper Relish  
Baby Mozzarella, Cherry Tomato and  
Basil Stick

### DESSERT

Mini Chocolate Brownie, Flapjack,  
Shortbread Platter

Or

Fresh Fruit Platter

Tariff  
£6.00  
ex VAT

## Canapé Menu

Prices are per person with a minimum number of ten guests. Organisers may choose up to 5 selections. Please choose 5 items in total

### MEAT

Seared Beef with Salsa Verde on a  
Ciabatta Croute  
Crispy Chorizo and Caramelised Endive  
Jam Croute  
Cured Chicken and Baby Spinach Wrap  
Pistachio and Papaya Relish

### FISH

Smoked Salmon, Crab, Lime, Crème Fraiche  
and Dill on a Puff Pastry Croute  
Green Thai Salmon  
Smoked Trout, Greek Yoghurt and  
Cucumber on a Granary Croute

### VEGETARIAN

Feta Cheese and Roasted Balsamic  
Beetroot and Chive Tartlet  
Skewered Harissa Marinated Vegetables  
Butter Bean, Pumpkin and Sunflower  
Seed Humus, oven dried Cherry Tomato,  
Granary Croute

### DESSERT CANAPÉS

Fresh Fruit Kebabs  
Mini Fruit Meringues

Tariff  
£9.00  
ex VAT

