



Selection of Freshly Made Sandwiches

On Brown and White Bread

(One and a Half Rounds Per Person)

OR

Wraps

To Include a Variety of Meat, Fish and  
Vegetarian Options

Bowls of Kettle Chips

Basket of Fresh Fruit



Choose One Meat/Fish and One Vegetarian Option or Our Chef's  
Choice Dish of the Day!

Meat & Fish Selection (Bowl Food)

Moroccan Chicken with Pearl Cous-Cous

Chicken in Black Bean Sauce & Stir Fry Vegetable Noodles

Chicken Tikka Masala with Rice, Poppadom & Mango Chutney

Beef Stew with Mash Potatoes & Savoy Cabbage

Beef Lasagne & Garlic Bread

Chili Con Carne with Rice & Tortilla Chips

Lamb Rogan Josh, Spiced Rice & Poppadom's

Shepherd's Pie with Peas & Carrots

Chili Salmon on Ramen Noodles

Coconut Tiger Prawn Curry, Spiced Rice & Poppadom's



Choose One Meat/Fish and One Vegetarian Option or Our Chef's  
Choice Dish of the Day!

**Vegetarian (Bowl Food)**

Roast Mediterranean Vegetable & Goat's Cheese Lasagne & Garlic Bread

Vegetable Stew with Dumplings & New Potatoes

Puttanesca Pasta with Crispy Olives

Vegetable & Lentil Curry with Rice, Poppadom & Mango Chutney

Roasted Parsnip & Rosemary Risotto

\*all dishes from The Loddon menu are served in bowls



Freshly Made Wraps then Please Choose Six of the Following Finger Food Items or Leave it to Our Chef to Supply a Variety of Seasonal Items to Include a Sensible Balance of Seasonal Meat, Fish and Vegetarian Items:

- Honey & Mustard Glazed Pork Chipolata
- Chicken Kebab with Soy, Honey & Sesame Dip
- Mini Beef Burger
- Spinach & Ricotta Quiche (V)
- Chicken Goujons with Garlic Mayonnaise
- Vegetable Samosa & Sweet Chili Dip
- Cajun Spiced Potato Wedges (V)
- Wild Mushroom Arancini (V)
- Cherry Tomato, Mozzarella & Olive Skewer (V)
- Mini Fish Goujons with Tartar Sauce
- Hoi Sin Duck Roll
- Selection of Falafels (V)
- Parmesan & Rosemary Focaccia (V)
- Coconut Prawns with Lemon & Herbs Mayo Dip
- Crudités with Roasted Red Pepper Humous (V)
- Mini Margherita Pizza (V)
- Mini Thai Style Fishcakes with Sweet Chilli Dip
- BBQ Pulled Pork Tortilla Basket
- Cheddar & Fruit Kebabs (V)
- Curly Fries Topped with Bacon & Chive Sour Cream
- Mini Carrot Cake
- Mini Salted Caramel Tart
- Mini Chocolate Brownie
- Mini Lemon Drizzle Cake



Choose One Meat/Fish and One Vegetarian Option and Three Salads from the List Below

### Meat/Fish

Herb marinated Pork Shoulder

Roasted Chicken Leg

Roast Beef (Served Medium)

Poached Salmon Fillet

### Vegetarian

Potato & Leek Pie (V)

Cheese Ravioli with Creamy Tomato Sauce (V)

Mediterranean Style Pancake (V)

### Salads

Rainbow Coleslaw

Cous Cous Salad

Sweet Chili Noodles

Celeriac Rémolade

Potato Salad

Tri-Colour Pasta, Sun-Dried Tomato &

Basil

Celery, Grape & Apple in Blue Cheese Dressing

Roasted Mediterranean Vegetables

Caesar Salad

Garden Salad

Beetroot with Lemon Grass & Spring Onion

Greek Salad

Butternut Squash, Feta Cheese & Roasted Pumpkin  
Seeds



Selection of Freshly Prepared Sliced Cold Meat, Fish and Salads to Include:

Honey Roasted Ham

Roast Topside of Beef (Served Medium)

Yakitori Marinated Pan-Seared Salmon

Watercress Roulade with Cream Cheese, Soft Herbs and Roasted Beetroot (V)

Garden Salad

Coleslaw

Tomato, Red Onion & Basil Salad

New Potato Salad

**Why not add a...**

**Pudding**

£4.50 excl VAT

One of Our Scrumptious Puddings

**Or Cheese Board**

£8.00 excl VAT

Selection of Local and Continental Cheese with Celery, Grapes and Biscuits



### Puddings

£4.50 excl VAT

- Salted Caramel Tart
- Mixed Berries Cheesecake
- Carrot Cake
- Banoffee Pie
- Tiramisu
- Apple, Rhubarb & Stem Ginger Crumble with Custard
- Victoria Sponge
- Sticky Toffee Pudding with Butterscotch Sauce
- Warm Chocolate Brownie & Orange Cream
- Pavlova
- Treacle Tart
- Seasonal Fruit Kebabs with Cream
- Raspberry & Mascarpone Roulade
- Vegan Red Velvet

### Cheese

£8.00 excl VAT

Board of Cheddar, Stilton & Brie with Grapes, Celery & Biscuits

If you require information regarding the presence of allergens in any of our food or drinks, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.



- Fresh Coffee, Tea & Herbal Infusions @ £2.20 per serving
- Selection of Biscuits £1.00
- Croissant, Pain au Raisin, Pain au Chocolat £2.20
- Mini Danish Pastries, 2 per person £3.50
- Full English Breakfast £9.50
- Breakfast Baps (bacon, sausage or egg) with Ketchup and Mustard £3.50 (\*vegan option available upon request)
- Fruit Basket £1.00 (pp)
- Fruit Juice £3.80 per jug
- One of Our Many Homemade Cakes £2.70 each (Including Homemade Scone with Jam & Clotted Cream)
- Bowls of Crisps, Cheddar Bites and Fresh Olives £3.80 (pp)
- Breakfast Parfait Pots £2.50
- Fruit Salad £3.50

All of our meeting and event rooms include the provision of still and sparkling water throughout your event.

All prices are exclusive of VAT

(V) suitable for vegetarians. Dishes may contain fish bones. We prepare all our food in kitchens with products containing gluten & nuts. Our menu description do not contain all ingredients so please ask a member of staff before ordering if concerned about the presence of allergens in our food. Some of our dishes may contain alcohol.