



Selection of freshly made sandwiches

On brown and white bread (one and a half rounds per person)

OR

Two halves of a baguette

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

Chicken Kiev with Dauphinoise Potatoes & Peas

Moroccan Chicken with Pearl Cous-Cous

Chicken & Wild Mushroom Pie with Parsley New Potatoes & Seasonal Vegetables

Chicken in Black Bean Sauce & Stir Fry Vegetable Noodles

Chicken Tikka Masala with Rice, Poppadom & Mango Chutney

Steak & Ale Pie with Mash Potatoes & Savoy Cabbage

Beef Lasagne & Garlic Bread

Beef Blade Wellington with Braised Red Cabbage & Fondant Potato

Lamb Stew with Dumplings & New Potatoes

Shepherd's Pie with Peas & Carrots

Turkey Escalope with Capers, Sauté Potatoes & Rainbow Coleslaw

Turkey & Leek Mornay with Mash Potatoes & Seasonal Vegetables

Smoked Haddock, Leek & Broccoli Pasta Bake

Vegetarian

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

Vegetable Stew with Dumplings & New Potatoes

Butternut Squash, Spinach & Chickpea Pasta Bake

Vegetable & Lentil Curry with Rice, Poppadom & Mango Chutney

Vegetarian (Soya Mince) Pasta Bolognese



Freshly made Sandwiches on white & brown bread (half a round per person), then please choose 6 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 Beef Chipolata
- Chicken Kebab with Soy, Honey & Sesame Dip
- Cumin Scented Mini Lamb Burger
- Roast Mediterranean Vegetable Crostini (V)
- Spinach & Ricotta Tartlet (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)
- Hoi Sin Duck Roll
- Mini Falafel Burger (V)
- Parmesan & Rosemary Cheese Straw (V)
- Coconut Prawns with Orange Marmalade Dip
- Crudités with Roasted Red Pepper Humous (V)
- Mini Croque Monsieur
- Mini Margherita Pizza (V)
- BBQ Pulled Pork Tortilla Basket
- Cheddar, Celery, Grape & Chutney Skewer (V)
- Tornado Potato Topped with Bacon & Chive Sour Cream
- Mini Carrot Cake
- Mini Salted Caramel Tart
- Mini White Chocolate Mousse
- Mini Lemon Drizzle Cake



Choose one meat/fish and one vegetarian option and three salads from the list below

Meat/Fish

Honey Roast Ham

Coronation Chicken

Roast Topside of Beef (served medium)

Buttered Lemon Chicken Supreme

Pan Seared Trout Fillet

Vegetarian

Four Cheese Quiche (V)

Montgomery Cheese & Rocket Tart (V)

Mediterranean Style Pancake (V)

Salads

Rainbow Coleslaw

Moroccan Style Pearl Cous Cous

Honey, Sesame & Raisin Carrot

Sweet Chili Noodles

Celeriac Rémoulade

Potato Salad

Tri-Colour Pasta, Sun-Dried Tomato & Basil

Celery, Grape & Apple in Blue Cheese Dressing

Roasted Mediterranean Vegetables

Caesar Style Pasta

Mixed Leaf & Herb Salad

Mixed Beetroot with Lemongrass & Spring Onion

Greek Salad

Butternut Squash, Feta Cheese, Baby Spinach & Roasted
Pumpkin Seeds



Selection of freshly prepared sliced meat, fish and salads to include:

Honey Roasted Ham

Roast Sirloin of Beef (Served Medium)

Yakitori Marinated Pan-Seared Salmon

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

Mixed Leaf & Herb Salad

Coleslaw

Tomato, Red Onion & Basil Salad

Minted New Potatoes

[Why not add a...](#)

[Pudding](#)

£3.50 excl VAT

One of our Scrumptious Puddings

[Or Cheese Board](#)

£6.50 excl VAT

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



Puddings

£3.50 excl VAT

- Salted Caramel Tart
- White Chocolate & Raspberry Cheesecake
- Chocolate Mousse
- Banoffee Pie
- Tiramisu
- Apple, Rhubarb & Stem Ginger Crumble with Custard
- Raspberry Crème Brulee
- Sticky Toffee Pudding with Butterscotch Sauce
- Warm Chocolate Brownie & Orange Cream
- Pineapple Tarte Tatin
- Treacle Tart
- Meringue Nests with Chantilly Cream & Seasonal Fruit
- Key Lime Pie
- Fruit Salad

Cheese

£6.50 excl VAT

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

We prepare all our food in kitchen with products containing gluten & nuts. Our menu description does 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.



- Fresh coffee, tea & herbal Infusions @ £2.20 per serving
- Selection of biscuits 75p
- Ark biscuits\cookies £1.90
- Croissant, pain au raisin, pain au chocolat £1.75
- Full English Breakfast £9.50
- Bacon rolls with ketchup and mustard £3.50
- Fruit basket 80p (pp)
- Fruit juice £3.80 per jug
- One of our many homemade cakes £3.00 each (including homemade scone with jam & clotted cream)
- Bowls of Kettle Chips, assorted nuts and fresh olives £3.80
- Breakfast parfait pots £1.75
- Fruit salad £3.50
- Ice creams £1.90

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.