## Beverages All Day

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fairtrade tea and coffee, <em>per cup</em></td>
<td>£2.50</td>
</tr>
<tr>
<td>Fairtrade tea, coffee and biscuits, <em>per cup</em></td>
<td>£3.00</td>
</tr>
<tr>
<td>Apple</td>
<td>Orange</td>
</tr>
<tr>
<td>Still</td>
<td>Sparkling mineral water</td>
</tr>
<tr>
<td>Bottlegreen sparkling presses, 275ml</td>
<td>£3.00</td>
</tr>
<tr>
<td>ginger and lemongrass, elderflower or lime</td>
<td></td>
</tr>
<tr>
<td>Coca Cola</td>
<td>Sprite</td>
</tr>
<tr>
<td>Innocent Smoothies</td>
<td>£2.00</td>
</tr>
</tbody>
</table>

## Breakfast Treats

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly baked danish pastry</td>
<td>£1.60</td>
</tr>
<tr>
<td>Freshly baked croissant with butter and jam</td>
<td>£1.60</td>
</tr>
<tr>
<td>Platter of mini bagels with smoked salmon and cream cheese, serves 10</td>
<td>£12.00</td>
</tr>
<tr>
<td>Bacon roll</td>
<td>£3.00</td>
</tr>
<tr>
<td>Scrambled eggs on toast</td>
<td>£2.50</td>
</tr>
</tbody>
</table>

## Continental Breakfast

**Minimum numbers 5, served between 7.00 - 10.30**

- A selection of freshly baked pastries, croissants and muffins with butter and preserves
- Greek yoghurt with granola and honey
- Fresh seasonal fruit
- Fairtrade tea and coffee
- Herbal teas
- Fresh orange juice

**Continental breakfast + scrambled egg with toast** | £13.00 per person

**Continental breakfast + bacon rolls** | £13.50 per person

## Cakes and Bakes

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini muffins</td>
<td>£1.60</td>
</tr>
<tr>
<td>triple chocolate</td>
<td>blueberry</td>
</tr>
<tr>
<td>Mini bites</td>
<td>£1.60</td>
</tr>
<tr>
<td>caramel</td>
<td>shortbread</td>
</tr>
<tr>
<td>chocolate &amp; walnut brownie</td>
<td></td>
</tr>
<tr>
<td>Mini doughnuts</td>
<td>£1.50</td>
</tr>
<tr>
<td>jam</td>
<td></td>
</tr>
<tr>
<td>chocolate</td>
<td></td>
</tr>
<tr>
<td>Selection of cakes</td>
<td>£2.00</td>
</tr>
<tr>
<td>Freshly baked scones</td>
<td>£2.75</td>
</tr>
<tr>
<td>with butter and jam</td>
<td></td>
</tr>
</tbody>
</table>

## Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Olives, <em>serves 5</em></td>
<td>£3.00</td>
</tr>
<tr>
<td>Nuts, <em>serves 5</em></td>
<td>£3.00</td>
</tr>
<tr>
<td>Kettle Chips, <em>small / large bowl</em></td>
<td>£4/£10</td>
</tr>
<tr>
<td>Fresh seasonal fruit</td>
<td>£0.75</td>
</tr>
</tbody>
</table>

## Platters

**Minimum numbers 5, prices are per platter**

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh seasonal fruit platter, <em>serves 5 / serves 10</em></td>
<td>£15 / £30</td>
</tr>
<tr>
<td>Sandwich platter, meat</td>
<td>fish</td>
</tr>
<tr>
<td>Sushi platters, fish</td>
<td>vegetarian, <em>serves 5</em></td>
</tr>
<tr>
<td>Deli platter, <em>serves 10</em></td>
<td>£80.00</td>
</tr>
<tr>
<td>rare roast beef</td>
<td>honey roast ham</td>
</tr>
<tr>
<td>Mediterranean vegetable platter, <em>serves 10</em></td>
<td>£80.00</td>
</tr>
<tr>
<td>chargrilled peppers and courgettes</td>
<td>grilled artichokes</td>
</tr>
<tr>
<td>Greek meze platter, <em>serves 10</em></td>
<td>£60.00</td>
</tr>
<tr>
<td>chargrilled green peppers</td>
<td>stuffed vine leaves</td>
</tr>
<tr>
<td>English cheese platter, <em>serves 5 / serves 10</em></td>
<td>£25 / £50</td>
</tr>
<tr>
<td>grapes</td>
<td>chutney</td>
</tr>
</tbody>
</table>

All prices exclude VAT
**Working Lunches**

*Minimum numbers 5, served between 11.30 and 14.30*

*Served with a sandwich and roll selection and kettle crisps. Compile your menu by choosing 3 items from the selections below. Add another item for £2.50 per person*

**Meat**
- Chicken kebab
- Southern fried chicken goujons
- Chicken yakitori
- Lamb samosa
- Lamb kofta
- Mini beef pasties
- Cocktail sausages
- Duck spring rolls with hoisin sauce

**Fish**
- Roasted salmon skewers
- Chilli prawns in pastry roll
- Crab cakes with sweet chilli sauce
- Breaded coconut prawns
- Hot and spicy coated prawns
- Lemon sole goujons

**Vegetarian**
- Homemade soup of the day
- Falafel bites with cucumber and mint yoghurt dip
- Vegetable samosa
- Thai vegetable moneybags
- Dim sum
- Onion bhajis

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**Afternoon Tea**

*Minimum numbers 5, served between 15.30 and 17.30; add another item for £2.50 per person*

*A choice of teas - earl grey, english breakfast, camomile and peppermint*

*Selection of sandwiches - cucumber, egg mayonnaise and cress and smoked salmon*

*Freshly baked scones with cornish clotted cream and strawberry jam*

*Selection of afternoon cakes*

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**Afternoon / Evening Reception Selection**

*Served from 16.00 onwards; select 6 items per person; choose an additional item for £2.50 per person*

**Hot options**
- Chicken kebab
- Southern fried chicken goujons
- Chicken yakitori
- Minted lamb kofta
- Mini beef pasties
- Cocktail sausages
- Duck spring rolls with hoisin sauce
- Roast salmon skewers
- Breaded coconut prawns
- Hot and spicy coated prawns
- Lemon sole goujons with tartare sauce
- Falafel with cucumber and mint yoghurt dip (v)
- Vegetable samosa (v)
- Thai vegetable moneybags (v)
- Onion bhaji (v)

**Cold options**
- Marinated olives (v)
- French bread with mozzarella, tomato and pesto (v)
- Carrot cup with grated celeriac salad and red pepper (v)
- Rosette of smoked salmon with dill mousseline and lemon thyme on blinis
- Mini bagel with cream cheese and smoked salmon
- Prawn tower with thai curry on brown bread
- Parma ham on ciabatta with parmesan shavings
- Grilled gammon with pineapple and curly endive

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All prices exclude VAT
**HOT AND COLD FORK BUFFET**

*For parties of 20 or more, served with bread rolls, tea and coffee*

Please choose 2 main courses, 2 salads or sides and 2 desserts

**Cold Mains**
- Poached salmon, tiger prawns and green lip mussel platter
- Rare roast beef sirloin and horseradish cream
- Griddled marinated chicken breast with pesto
- Dry roasted Chiltern ham served with piccalilli
- Seared cherry tomato and goats cheese tart

**Hot Mains**
- Poached salmon, tiger prawns and green lip mussel platter
- Rare roast beef sirloin and horseradish cream
- Griddled marinated chicken breast with pesto
- Dry roasted Chiltern ham served with piccalilli
- Seared cherry tomato and goats cheese tart

**Salads**
- Slow roasted tomato salad
- Baby leaf and herb salad
- Coleslaw with pecan nuts and maple syrup
- Penne pasta, vine cherry tomatoes, smashed pea salad
- Pomegranate, feta and cucumber salad
- Red pepper, tomato and olive salad

**Sides**
- Basmati pilaf rice
- Crushed new potatoes with olive oil spring onion and mint
- Lime and coriander couscous
- Sun-ripened tomato penne pasta

**Desserts**
- Fresh fruit salad
- Crème brûlée
- Sour cherry frangipane tart
- Lemon pannacotta cheesecake

**Canapés**

*Menus available on request*

Prices from £16 per person
3 Course Set Dinner
£40 per person
Served from 18.00 onwards with bread rolls, a selection of seasonal vegetables and tea, coffee and after-dinner chocolates
Please select one starter, one main course and one dessert for your party

Starters
Fig, honey comb, roquefort, wild rocket and sherry vinaigrette
Cornish crab, avocado, frisée, red chilli and mint salsa
Fusion prawn cocktail, spicy coconut dressing
Pan fried flaked trout, charentais melon, herb salsa
Beetroot, new potatoes, horseradish, crisp bitter leaves
Warm grilled halloumi, chargrilled asparagus, pea sprouts and pine nuts
Warm plum tomato and goats cheese pastry gallette, herb salad

Main courses
Pan fried barbary duck breast, glazed apples, celeriac, pickled walnut and creamed potatoes
English lamb rack, coated with lime pickle, toasted sesame seeds and served with steamed jasmine rice
English lamb cannon, artichoke puree and gratin potatoes
Corn-fed chicken breast stuffed with apple and black pudding served with parmentier potatoes
Chicken supreme stuffed with fois gras mousse and served with parsnip mash
Veal entrecote, gooseberry and kumquat compote and dauphiose potatoes
Pan fried fillet steak, applewood cheese, seared cherry tomatoes served with house fries
Roasted beef fillet, cocotte potatoes and a béarnaise sauce
Roasted salmon supreme, sautéed wild mushrooms and red wine jus
Poached lemon sole, lobster bisque and creamed potatoes
Vegetarian option available on request

Dessert
Lemongrass and lime leaf fruit salad
Roasted pineapple with rum crème fraîche
Apple strudel and clotted cream
Blackcurrant Eton mess
Queen of puddings
Rhubarb vanilla trifle

Add cheese and biscuits as fourth course for £5.00 per person

Terrace Barbeque
Menus and prices on request

All prices exclude VAT