essentials and breakfast

refreshments
fair trade freshly brewed tea and coffee, per cup £1.75
with biscuits £2.15
with deluxe biscuits £2.45
apple / orange / cranberry / pineapple juice per litre £2.45
mango / passionfruit / guava juice per litre £3.00
still / sparkling mineral water 500ml £1.10
still / sparkling mineral water per litre £2.10
canned soft drinks £0.80
innocent smoothies £1.60
bottled beer from £2.50

breakfast treats
freshly baked mini danish pastry (2) £1.50
freshly baked mini croissant (2) £1.50
freshly baked mini croissant and mini danish pastry (2) £1.50

continental breakfast
served 07:30 - 10:30 £7.55

enjoy a selection of the items below served with butter, fruit preserves and greek yoghurt:
» freshly baked mini danish pastry
» freshly baked mini croissant
» cold meats
» sliced cheeses
» fresh fruit slices
» fair trade freshly brewed coffee
» herbal teas
» fresh orange juice

snacks
fresh fruit £0.60
healthy geo bar £1.30
cheese platter for 5 £15.00
crudité and dips platter for 5 £10.00
sliced fresh fruit platter for 5 £10.00
olives (for 6 to 8 people) £4.00
caramelised red onion mixed nuts (for 6 - 8 people) £4.00
Kettle crisps (small bowl) £2.80
Kettle crisps (large bowl) £10.00
tortilla chips and salsa (small bowl) £3.00
tortilla chips and salsa (large bowl) £11.00
vegetable crisps (small bowl) £3.50
vegetable crisps (large bowl) £11.50
chilli rice crackers (for 6 to 8 people) £3.50
chocolate bars - Mars, Twix, Kit Kat £1.85

essentials and breakfast

prices exclude VAT
subject to availability
lunch and afternoon tea

**classic and contemporary sandwich platters**
- 5 people (4 quarters each) £12.00
  - served on assorted fresh breads
  - choose from: vegetarian | fish | meat | mixed
  - classic platters offer traditional sandwich fillings
  - contemporary platters offer more modern options

**classic wrap and roll platters**
- 5 rounds (2 halves of a roll and 1 half wrap per person) £12.00
  - served on assorted fresh breads
  - choose from: vegetarian | fish | meat | mixed

**deluxe sandwich platters**
- 5 rounds (4 quarters each) £17.00
  - choice of tea, coffee, mini cakes
  - deep filled and served on assorted fresh breads
  - choose from: vegetarian | fish | meat | mixed

**sushi platters** - the healthier alternative
- platter for 5 people £14.00
  - choice of tea, coffee, mini cakes
  - 5 scottish salmon nigiri | 5 tiger prawn nigiri
  - 10 avocado and salmon california rolls
  - soy sauce | wasabi | pickled ginger

**fish platter**
- 5 scottish salmon nigiri | 5 tiger prawn nigiri
- 10 avocado and salmon california rolls
- soy sauce | wasabi | pickled ginger

**veggie platter**
- 5 egg nigiri | 5 fried tofu parcels | 10 vegetarian california rolls
- (contains red pepper, avocado, lettuce, spring onion)
- soy sauce | wasabi | pickled ginger

**lunches to go**
- eat on the go with this bagged lunch

**standard lunch**
- sandwich, bottle of still water
- packet of crisps and a piece of fruit £4.55

**classic lunch**
- deluxe sandwich, bottle of still water
- packet of premium crisps, piece of fresh fruit, jumbo muffin and a chocolate bar £7.55

prices exclude VAT subject to availability
working lunches

minimum numbers 50 - served from 11.00 and includes complimentary water and a piece of fresh seasonal fruit

work through your meeting or enjoy networking with this simple, tasty and filling informal lunch option

pick a platter base and crisp accompaniment and then tailor the rest based on how much you’d like to eat and spend!

platters
» classic sandwich platter
» contemporary sandwich platter
» classic wrap and roll platter
» mixed selection available for 15+

crisp accompaniments
» deluxe tortilla chips with fresh tomato salsa
» luxury vegetable crisps
» finest kettle chips
» prawn crackers with homemade sweet and sour sauce

hot items
meat
» sweet chilli chicken yakitori (2)
» cocktail sausage rolls (2)
» authentic lamb samosa with sweet mango dipping sauce (1)

fish
» tempura king prawns with sweet chilli dipping sauce (2)
» thai fish cakes with sweet chilli dipping sauce (2)
» roasted salmon skewers with honey dipping sauce
» southern fried fish goujons with smokey BBQ dipping sauce (2)

vegetarian
» mozzarella cheese sticks with sweet chilli dipping sauce (1)
» vegetable spring rolls with hoisin dipping sauce (2)

cold items
meat
» mini scotch egg (1)
» mini melton mowbray pork pie (1)
» quiche lorraine (1)

fish
» mini smoked salmon blinis with cream cheese (2)
» selection of fish sushi (2)

vegetarian
» selection of vegetarian sushi (2)
» selection of English cheeses with grapes, pickle and biscuits
» crisp vegetable crudités with garlic mayonnaise and hummus
» bell peppers stuffed with cream cheese (2)
» red onion, mushroom and mascarpone quiche (1)

sweet
» fresh fruit platter with yoghurt dip (1)
» salted caramel chocolate bites (1)
» mini rainbow macaroons (2)
» mini carrot cake (1)
» mini fruit tart (1)
» mini blueberry muffin (1)
» mini chocolate muffin (1)

+1 item £7.50 per person
+2 items £9.50 per person
+3 items £11.50 per person
+4 items £12.50 per person

prices exclude VAT
subject to availability
fork buffets

minimum numbers 50
mix and match hot and cold items with this delicious buffet which is delivered and served by our staff from chafing dishes. requires cutlery to eat so best ordered if there’ll be plenty of seating available. these menus are served with a selection of fresh bread rolls and butter

please choose 2 main course items, 3 salad or vegetable items, 1 potato/rice/bread item
and 1 dessert

hot main courses
» moroccan spiced lamb meat balls in a fruity tomato sauce
» beef lasagne topped with mozzarella cheese and oregano
» indian spiced chicken curry with coriander and mini poppadoms
» cajun salmon fillet, tomato salsa and avocado slices
» mediterranean seafood paella with black olives
» mushroom ravioli in wild mushroom sauce (v)
» coconut vegetable curry with sweet potato and chick peas (v)
» quorn chilli con carne with grilled vegetables (v)

hot desserts served with custard or cream
» bread and butter pudding
» apple and mixed berry flapjack crumble
» morello cherry lattice pie
» dark chocolate fondant

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» mediterranean seafood paella with black olives
» mushroom ravioli in wild mushroom sauce (v)
» coconut vegetable curry with sweet potato and chick peas (v)
» quorn chilli con carne with grilled vegetables (v)

cold desserts
» tropical fruit salad with passion fruit syrup
» cheeseboard with grapes, pickle and biscuits
» lemon curd tart with mixed berry compote
» chocolate truffle tort with berry compote

cold main courses
» beef marinated in garlic and thyme with horseradish sauce
» honey roast ham with mild mustard pickle
» wild boar pâté en croute with damson jelly
» highland smoked salmon mousse with cucumber pickle
» curried salmon steak with cucumber and yoghurt dressing
» goats cheese and red onion tart (v)
» red pepper parfait with goats cheese and aubergine (v)

salads and vegetables
» fresh steamed vegetable medley
» chargrilled vegetables
» apple and red cabbage coleslaw
» mixed leaf salad
» potato, red onion and parsley salad
» pomegranate, feta cheese, cucumber and mint salad
» penne pasta salad with ratatouille vegetables
» cannellini bean salad with roasted onions and sun blush tomatoes
» roasted butternut squash salad

prices exclude VAT
subject to availability
evening entertaining

afternoon / evening reception selection

minimum numbers 60 - served from 14.30

tasty finger food which is more substantial than canapés but not quite a full meal making it ideal for standing networking events and receptions

make 6 choices, number in brackets indicates how many items per person  £12.00

hot options

» spicy breaded crab cakes with sweet chilli dipping sauce (2)
» tempura battered prawn skewer with sweet chilli dipping sauce (2)
» honey glazed mini kent korker sausages with grainy mustard dipping sauce (2)
» chicken tikka split sticks with yoghurt and cucumber dipping sauce (2)
» crispy oriental duck spring rolls with hoisin dipping sauce (2)
» mini yorkshire pudding filled with horseradish cream and roast beef (2)
» breaded brie with cranberry dipping sauce (1)(v)
» mini Indian delights with mango dipping sauce (2)(v)

cold options

» smoked salmon and asparagus tart (1)
» mini smoked salmon blini with cream cheese (2)
» southern fried chicken strips with smokey bbq dipping sauce (2)
» mini vine tomato and fresh basil tart (1)(v)
» cream cheese stuffed bell peppers (2)(v)

canapés - minimum numbers 10

add some glamour and sophistication to your event with these exquisite bite size morsels, perfect if you want extra special nibbles at your drinks reception or if you want to enhance your formal dinner experience by having them served before the meal

4 each £10.50
5 each £11.50
6 each £13.50

prices exclude VAT
subject to availability

pizza - minimum order of 8 pizzas £8.00 per pizza

pizzas must be ordered at least two days in advance

authentic thin based crispy 10.5” pizzas, choose from:

» classic margherita
» spicy pepperoni
» chilli tuna

prices exclude VAT
subject to availability