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
half bacon baguette £2.10
half cumberland sausage baguette £2.10
egg muffin £2.00
cream cheese and smoked salmon bagel £2.50

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
» orange juice
continental breakfast + bacon baguette £9.55
continental breakfast + sausage baguette £9.55
continental breakfast + egg muffin £9.55
continental breakfast + cream cheese and smoked salmon bagel £10

snacks
fresh fruit £0.60
healthy geo bar £1.30
warm jumbo sausage rolls £1.50
cheese platter for 5 £25.00
crudité and dips platter for 5 £10.00
sliced fresh fruit platter for 5 £10.00
olives (for 6 to 8 people) £4.00
classic nuts (for 6 to 8 people) £2.80
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 £0.85

cakes and bakes
selection of biscuits £0.70
selection of deluxe biscuits £1.00
mini blueberry muffin (2) £1.35
mini double chocolate muffin (2) £1.35
caramel shortbread (1) £1.30
flapjack (1) £1.30
crispy crunchy rice (2) £1.60
soft finger bun topped with white fondant icing (1) £1.30
coconut square (1) £1.30
granola square (1) £1.35
mini chocolate doughnut (2) £1.20
raspberry doughnut (2) £1.30
raspberry and apple loaf cake slice (1) £1.50
fresh scone with clotted cream and jam (1) £2.00
red velvet fudge cake slice (1) £1.80
mini french macaroons (2) £1.50
vanilla / chocolate / strawberry cupcake (1) £1.50
homemade chocolate chip cookie (1) £1.30
homemade white chocolate chip cookie (1) £1.30
mini patisserie delights (1) £1.80

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
  - choose from: vegetarian | fish | meat | mixed

**deluxe sandwich platters**
- 5 rounds (4 quarters each) £17.00
  - 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
- 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** £4.55
  - sandwich, bottle of still water
  - packet of crisps and a piece of fruit
- **classic lunch** £7.55
  - deluxe sandwich, bottle of still water
  - packet of premium crisps, piece of fresh fruit, jumbo muffin and a chocolate bar
- **deluxe lunch** £11.55
  - freshly made salad box, 4 chocolate brownie bites, pineapple and melon pot with vanilla syrup, small pot of cruditées and dips and either a small bottle of wine, bottle of beer or fruit juice

**afternoon tea - minimum numbers 5**
- served 11.00 - 20.00 £8.50

impress your guests or just treat yourselves!
- afternoon tea is a great alternative to tea, coffee and biscuits in the afternoon or ideal for a late lunch
- choice of teas - earl grey, english breakfast, fruit teas
- freshly brewed coffee
- selection of sandwiches
- selection of mini cakes - scone, chocolate éclair, lemon drizzle slice and fruit tartlet

**prices exclude VAT**
**subject to availability**
working lunches

minimum numbers 5 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
+1 item £7.50 per person
+2 items £9.50 per person
+3 items £11.50 per person
+4 items £12.50 per person

hot items
meat
- mini Cornish pasty (1)
- sweet chilli chicken yakitori (2)
- cocktail sausage rolls (2)
- breaded chicken caesar goujons with garlic dipping sauce (2)
- authentic lamb samosa with sweet mango dipping sauce (1)
fish
- tempura king prawns with sweet chilli dipping sauce (2)
- southern fried fish goujons with smokey bbq dipping sauce (2)
- thai fish cakes with a sweet chilli dipping sauce (2)
vegetarian
- mozzarella cheese sticks with sweet chilli dipping sauce (1)
- vegetable spring rolls with hoi sin dipping sauce (2)
- mini savoury lattice bake (1)

prices exclude VAT
subject to availability

cold items
meat
- mini scotch egg (1)
- mini melton mowbray pork pie (1)
- brussels pâté on crispy toast (2)
- roasted fig wrapped in parma ham with balsamic syrup (1)
- quiche lorraine (1)
fish
- mini smoked salmon blinis with cream cheese (2)
- selection of fish sushi (2)
- prawn cocktail cup dusted with paprika (1)
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)
- falafel bites (2)
sweet
- fresh fruit platter with yoghurt dip (1)
- fruit kebab with selection of dips (1)
- salted caramel chocolate bites (1)
- mini rainbow macaroons (2)
- mini canot cake (1)
- mini fruit tart (1)
- mini blueberry muffin (1)
- mini chocolate muffin (1)
- fruit and nut tiffin tray bake (1)

prices exclude VAT
subject to availability
minimum numbers 10
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
£18.50
vegetable items, 1 potato/rice/bread item
and 1 dessert

hot main courses
» beef and ale casserole with parsley dumplings
» 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
» fisherman’s pie topped with mashed potato
» mediterranean seafood paella with black olives
» tiger prawn stir-fry in black bean sauce with shrimp crackers
» roasted vegetable and baby spinach lasagne (v)
» 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 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
» seafood platter with baby gem lettuce and cocktail sauce
» highland smoked salmon mousse with cucumber pickle
» curried salmon steak with cucumber and yoghurt dressing
» goats cheese and red onion tart (v)
» mediterranean vegetable platter with dips and mini pitta breads (v)
» red pepper parfait with goats cheese and aubergine (v)

salads and vegetables
» fresh steamed vegetable medley
» stir-fried vegetables
» 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

prices exclude VAT
subject to availability
evening entertaining

afternoon / evening reception selection
minimum numbers 10 - 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

hot options
» lemongrass king prawn skewer (1)
» spicy breaded crab cakes with sweet chilli dipping sauce (2)
» mini battered fish on a pea rosti with tartar sauce (1)
» 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 (1)
» 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 (2)(v)
» mini tomato, feta and roasted red pepper open pie (1)(v)
» grilled mini vegetable kebabs with garlic parsley dipping sauce (2)(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)
» comish crab pâté in a filo cup (1)
» southern fried chicken strips with smoky BBQ dipping sauce (2)
» italian parma ham, sun blush tomato and olive skewer (1)
» honey roast ham cup topped with sweet pickle (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

*CanaPés must be ordered 72 hours in advance. Full cost will be incurred if cancelled
less than 72 hours prior to an event.

bowl food - minimum numbers 20, available in queens tower rooms
and senior common room

small but perfectly formed, bowl food dishes are the perfect
middle ground between canapés and formal dinners. tray served
at a leisurely pace, it is best enjoyed at standing social events

3 bowls per person    £15.00
4 bowls per person    £20.00
5 bowls per person    £25.00
6 bowls per person    £30.00

here are some examples of the kind of bowl food we can create for your
event. we advise that our executive chef design you a bespoke bowl food
menu for you incorporating seasonal ingredients.

cold options
» crisp chicory lettuce, baby poached pear, spiced walnuts and
dolcelatte cheese with serrano ham wafer dressed with aged
  balsamic vinegar
» greek salad a la verrine
» salmon roundel stuffed with a prawn and dill mousse wrapped
  in seaweed with a poached quail’s egg salad

hot options
» steak and ale pie with new potato pearls and roasted vegetables
» roasted butternut squash risotto, red onion confit and micro
  basil cress
» mini kent korker sausages with creamy mash and red wine jus
» spiced sea bass with wilted baby spinach, cumin spiced
  potatoes, creamy curry sauce topped with coriander cress
» asparagus and pea girasols in a creamy wild mushroom sauce (v)

desserts
» limoncello and pistachio crème brûlée with a chocolate butter biscuit
» apple and blackberry crumble with vanilla crème anglaise
» grilled pineapple and coconut kebabs in rum syrup

prices exclude VAT
subject to availability
## al fresco dining

Delight your delegates with a tantalising summer barbeque served on the Queen’s Lawn Terrace. Minimum numbers 50

<table>
<thead>
<tr>
<th>Simple but Satisfying Barbeque</th>
<th>£10.20</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of:</td>
<td></td>
</tr>
<tr>
<td>» Beef Burger</td>
<td></td>
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<tr>
<td>» Hot Dog</td>
<td></td>
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<tr>
<td>» Vegetable Burger</td>
<td></td>
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<tr>
<td>» Mixed Leaf Salad</td>
<td></td>
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<tr>
<td>» Coleslaw Salad</td>
<td></td>
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<tr>
<td>» Chocolate Fudge Cake</td>
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<table>
<thead>
<tr>
<th>Imperial Barbeque</th>
<th>£14.20</th>
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<tbody>
<tr>
<td>Selection of:</td>
<td></td>
</tr>
<tr>
<td>» Aberdeen Angus Beef Burger with Cheese</td>
<td></td>
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<tr>
<td>» Lincolnshire Sausage with Sautéed Onions</td>
<td></td>
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<tr>
<td>» Thai Spiced Salmon Steak</td>
<td></td>
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<tr>
<td>» Cumin Spiced Potato Kebab</td>
<td></td>
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<tr>
<td>» Mixed Leaf Salad</td>
<td></td>
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<tr>
<td>» Apple and Red Cabbage Kebabs</td>
<td></td>
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<tr>
<td>» Exotic Fruit Platter with Marshmallows and Dips</td>
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<table>
<thead>
<tr>
<th>Gourmet Barbeque</th>
<th>£17.20</th>
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<tbody>
<tr>
<td>Selection of:</td>
<td></td>
</tr>
<tr>
<td>» Kent Korker Sausage with Caramelised Red Onion</td>
<td></td>
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<tr>
<td>» Sweet Chilli and Lime King Prawn Kebab</td>
<td></td>
</tr>
<tr>
<td>» Chinese Chicken Steak</td>
<td></td>
</tr>
<tr>
<td>» Cardamom Spiced Sweet Potato Kebab</td>
<td></td>
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<tr>
<td>» Mediterranean Garlic and Thyme Vegetable Kebab</td>
<td></td>
</tr>
<tr>
<td>» Greek Salad</td>
<td></td>
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<tr>
<td>» Penne Pasta Salad with Grilled Red Peppers</td>
<td></td>
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<tr>
<td>» Chocolate Coated Strawberries with Vanilla Cream</td>
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## Formal Dining

Served in the Queen's Tower Rooms and Senior Common Room. Minimum numbers apply.

Here are some examples of dinner courses we can create for your event. We advise that our executive chef designs a bespoke dinner menu for your taste, budget and using seasonal ingredients.

Prices are for three courses and are determined by the main course you choose. Menus include freshly baked bread rolls and butter, coffee and after dinner mints.

### Starters

- Grilled red pepper and goats cheese tart with baby watercress salad and walnut dressing
- Wild boar pate, red onion marmalade with a micro herb salad and crispy toast squares
- Cauliflower and white truffle soup with mini croutons and honey cress
- Smoked salmon rose, cornish crab potato salad, baby rocket cress and lemon caper dressing

### Mains

**£27.00 per head**
- Pan fried maize fed chicken breast with wild mushroom risotto, a French bean roll and thyme jus
- Baked salmon fillet with a parmesan and parsley crust, ratatouille vegetables, parmentier potatoes and red pepper jus

**£34.00 per head**
- Braised beef short rib with horseradish potato puree, baby steamed vegetables and roasted garlic and shallot jus
- Poached lemon sole filled with a cornish crab and spinach mousse, sautéed potatoes with samphire and baby turned vegetables served with a rich lobster sauce

**£40.00 per head**
- Ballotine of guinea fowl with black pudding, truffle croquette potato, pea puree, smoked pancetta and crème de cassis jus
- Herb crusted rack of lamb with sweetbreads, suet kidney pudding, dauphinoise potato, morel mushrooms and rosemary port jus

### Vegetarian Mains

- Roasted butternut squash jalousie with crushed new potato and fennel sauce
- Roasted red pepper filled with grilled vegetables served with moroccan cous cous and vine tomato sauce

### Desserts

- Dark chocolate tart topped with roasted hazelnut crust, white chocolate mousse with fresh raspberries and vanilla syrup
- Strawberry and champagne torte with homemade shortbread biscuits, vanilla poached strawberries and honey cress
- Wild forest fruits in an elderflower and prosecco jelly, sesame seed biscuit and pistachio mousse

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*Prices exclude VAT, subject to availability.*
**collect it yourself**

if you prefer the simple option of collecting a few items from us yourself, feel free.

### snacks and sandwiches

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>tortilla chips bag 500g</td>
<td>£2.20</td>
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<tr>
<td>kettle chips bag</td>
<td>£2.20</td>
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<tr>
<td>salted peanuts bag</td>
<td>£2.70</td>
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<tr>
<td>kit kat (4 finger) case of 48</td>
<td>£24.00</td>
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<tr>
<td>mars bar case of 48</td>
<td>£24.00</td>
</tr>
<tr>
<td>twix case of 48</td>
<td>£24.00</td>
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<tr>
<td>sandwich platter for 5</td>
<td>£12.00</td>
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</tbody>
</table>

### drinks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>orange juice 1 litre</td>
<td>£1.20</td>
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<tr>
<td>apple juice 1 litre</td>
<td>£1.20</td>
</tr>
<tr>
<td>pineapple juice 1 litre</td>
<td>£1.20</td>
</tr>
<tr>
<td>box of 300 tea bags</td>
<td>£16.00</td>
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<tr>
<td>coffee medium roast 750g</td>
<td>£8.50</td>
</tr>
<tr>
<td>sugar sachets x 1000</td>
<td>£12.50</td>
</tr>
<tr>
<td>springbourne 500ml still water</td>
<td>£0.75</td>
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<tr>
<td>springbourne 500ml sparkling water</td>
<td>£0.75</td>
</tr>
<tr>
<td>cans of soft drink (coke, diet coke, fanta) x 10</td>
<td>£6.00</td>
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<tr>
<td>semi skimmed milk 2 litres</td>
<td>£1.80</td>
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</tbody>
</table>

### disposable cutlery and crockery

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>paper cups 8oz x 100</td>
<td>£11.00</td>
</tr>
<tr>
<td>plastic cups 7oz x 100</td>
<td>£5.50</td>
</tr>
<tr>
<td>paper plates x 100</td>
<td>£5.50</td>
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<tr>
<td>plastic forks x 100</td>
<td>£5.50</td>
</tr>
<tr>
<td>plastic knives x 100</td>
<td>£5.50</td>
</tr>
<tr>
<td>plastic spoons x 100</td>
<td>£5.50</td>
</tr>
<tr>
<td>paper napkins x 100</td>
<td>£3.00</td>
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</tbody>
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### catering vouchers

just pick up the number required from us and give out to your delegates. these can be exchanged in any of our catering outlets. an ideal way to provide lunch for your delegates without having to decide between menus

<table>
<thead>
<tr>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>£5.00 or £10.00</td>
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prices exclude VAT

subject to availability