



Meeting Room Catering Menu

Breakfast

(all breakfast options are served with tea, coffee and orange juice)

A selection of fresh pastries	£6.50pp
Bacon roll	£7.50pp
Yoghurt pot with tasty granola and a sprinkle of seasonal berries	£4.50
Fresh fruit bowl (serves up to 8)	£14.00

Lunch

Choose from a selection of fresh handmade wraps (minimum 4 persons) £8.50 pp

Variety Platter: Chicken breast, avocado, mayo & lettuce/ Prosciutto, mozzarella, tomato, basil, mayo/ Baked salmon, capers, dill, mayo/ Roasted Aubergine, courgette, red pepper, humus/ Club sandwich, chicken, bacon, lettuce, tomato, mayo/ Egg mayo, cress

Vegetarian Platter: Roasted Aubergine, courgette, red pepper, humus/ Brie cheese, tomato, basil/ Cheddar, chutney, lettuce, tomato/ Egg mayo, cress

Meat Platter: BLT, bacon, lettuce, tomato, mayo/ Chicken, avocado, mayo & lettuce/ Chicken, salsa-verde, Parmesan cheese, lettuce, tomato/ Prosciutto, mozzarella, tomato, basil, mayo/ Baked Salmon, capers, dill, mayo

Salad selection – your choice of one or two Salads per platter (minimum 4 persons) £42.00

Aubergine Salad

Aubergine, garlic, natural Greek yogurt, Pickled Walnut, mixed Spices & Pomegranate seed. (V, GF Allergens: Milk, nuts)

Butternut Squash Salad

butternut squash, roasted Chickpeas, Crispy sage, caramelised onion & feta cheese. (V Allergens Gluten, Milk)

Red Quinoa salad

Red Quinoa, red pepper, cannellini beans, pomegranate seeds, spring onion, parsley, garlic. (V Vg GF DF)

Cauliflower Salad

Cauliflower, pickled red cabbage, almond flakes, pomegranate seeds, cranberry, turmeric, garlic & parsley. (V Vg GF Allergens Nuts)

Tabbouleh

Bulgur, tomato, cucumber, pomegranate seeds, parsley and spring onion. (V Vg DF Allergens Gluten)

Green Bean Salad

Mangetout, sesame seeds, orange and hazelnut. (V Vg GF DF Allergens Nuts Sesame)

Carrot Salad

Carrot, roasted Chickpeas Spring Onion Pomegranate, chilli Flakes, Coriander, tahini. (V Vg GF DF Allergens Sesame)

Accompaniments

Charcuterie Platter (serves 8 people) <i>Parma ham, salami, French brie, Mature cheddar, Red Leicester, Wensleydale & cranberries, Stilton, Bread-sticks.</i> (Allergens Gluten, Milk)	£48.00
Crudities Box (serves 8 people) <i>Carrot, celery, cucumber, kanya pepper, bread-sticks, beetroot hummus</i> (V Vg DF Allergens Gluten, celery, sesame)	£32.00
Large crisp bowl (serves 4 – 6)	£4.00
Fresh Fruit bowl (serves 8)	£14.00

Afternoon Tea/Snacks

Lemon & Blueberry Whole Cake (serves 6 – 8) V, Vg, NF	£19.50
Chocolate Mandarin Whole Cake (serves 6 – 8) GF	£19.50
Chocolate Brownie (serves 6 – 8) NF	£19.50
Banana, Caramel & Hazelnut (serves 6-8)	£19.50
Biscuit assortment (serves 6)	£5.00

All prices subject to VAT

Dietary Requirements – Vegetarian (V) Vegan (Vg) Gluten Free (GF) Dairy Free (DF) Nut Free (NF)