



MENUS 2016

BREAKFAST

SET MENUS

MENU 1	£6.60 pp	MENU 2	£4.95 pp	MENU 3	£6.85pp
Large filled croissant Mini Danish pastry & Pain au chocolate selection (1pp) Fresh fruit platter		Mini filled breakfast bagel Mini Danish pastry selection (1pp) Fresh fruit skewer		Filled Baguette (2 pcs) Mini Pan au chocolate & Danish pastry selection (1pp) Fresh fruit pot	
MENU 4	£5.05 pp	MENU 5	£5.75 pp	MENU 6	£6.00 pp
Assorted Greek yoghurt pots with fruit granola (1pp) Mini pain au chocolate & Danish pastry selection (1pp) Fresh fruit skewer		Large filled croissant Mini muffin selection Fresh fruit skewer		Filled breakfast rolls (HOT) Mini Danish pastry (1pp) Fresh fruit skewer	

HOT BREAKFAST

TRADITIONAL ENGLISH BREAKFAST **£10.95 pp (minimum 10)**
Cumberland sausage, bacon, scrambled egg, hash brown, baked beans,
grilled tomato & mushrooms
Sliced bread & butter

Add: black pudding for £1.50 pp

(delivered and served hot in chafing dishes)

HOT BREAKFAST ROLLS **£3.25 each (minimum 8)**
British bacon roll
Cumberland sausage roll
Omelette egg roll

(delivered hot, includes sachet ketchup & brown sauce)

CONTINENTAL BREAKFAST

CLASSIC CONTINENTAL MENU **£9.95 pp (minimum 8)**
Mixed meat & cheese platter, granola, Greek yoghurt, sliced fruit,
mini croissant & bread rolls selection,
butter & jam served with fresh squeezed orange juice (250ml)

CONTINENTAL MEAT PLATTER **£21.00 (serves 4-6)**
Ham, Parma ham, salami, chorizo & assorted bread and butter

CONTINENTAL CHEESE SELECTION **£21.00 (serves 4-6)**
Cheddar, gouda, camembert, blue cheese with assorted bread and butter

DRINKS

COLD DRINKS

FRUIT JUICE (APPLE, ORANGE, PINEAPPLE) (1LTR)	£2.00
CRANBERRY JUICE (1LTR)	£2.25
FRESH SQUEEZED ORANGE JUICE (1.35LTR)	£5.50
STILL WATER (1LTR)	£2.25
SPARKLING WATER (1LTR)	£2.25
INDIVIDUAL FRESH ORANGE OR APPLE JUICE	£2.25

HOT DRINKS

TEA/HERBAL TEA AND COFFEE, MILK & SUGAR £2.00 pp (disposable cups)

TEA/HERBAL TEA AND COFFEE, MILK & SUGAR £2.50 pp (china cups)

(minimum 6) See our conference catering menu for half day and full day packages

INDIVIDUAL ITEMS

Add or replace items from the set menus.

PREMIUM COOKIES	£1.00	PREMIUM MINI MUFFIN	£1.35
LARGE PLAIN CROISSANT WITH BUTTER AND JAM	£1.75	SCONE WITH JAM AND BUTTER	£1.75
MINI CROISSANT	£1.15	SCONE WITH JAM AND CLOTTED CREAM	£2.75
LARGE SWEET DANISH PASTRY	£1.80	FRESH FRUIT SKEWER	£1.40
MINI SWEET DANISH PASTRY	£1.35	FRESH FRUIT PLATTER	£2.50 pp
LARGE PAIN AU CHOCOLATE	£1.70	INDIVIDUAL GREEK YOGHURT POTS WITH FRUIT GRANOLA	£2.30
MINI PAIN AU CHOCOLATE	£1.30	(choice of fruit berry, blueberry; honey and banana or honey)	
PREMIUM LARGE MUFFIN	£2.00		

Prices per person (exc. VAT)

SANDWICH LUNCH

MENU 1

£6.20 pp

A selection of meat, veg and fish sandwiches on a variety of breads and rolls (1.5 rounds)
Fresh fruit skewer

MENU 2

£6.85 pp

A selection of meat, veg and fish sandwiches on a variety of breads and rolls (1.5 rounds)
Fresh fruit platter

MENU 3

£8.00 pp

A selection of meat, veg and fish sandwiches on a variety of breads and rolls (1.5 rounds)
Mini cake selection (2pp)
Fresh fruit skewer (1pp)

MENU 4

£7.95 pp

A selection of meat, veg and fish sandwiches on a variety of breads and rolls (1.5 rounds)
Mini cake selection (1pp)
Fresh fruit platter

MENU 5

£8.75 pp

A selection meat, veg and fish sandwiches on a variety of breads and rolls (1.25 round)
Tortilla chips with guacamole dip and tomato salsa
Mini cake selection (1pp)
Fruit skewer (1pp)

MENU 6

£9.55 pp

A selection of filled sandwiches on a variety of breads and rolls (1.25 rounds)
Mezze platter with a selection of cut vegetables, delicious homemade falafel balls, pita bread, marinated olives and feta and a selection of dips including hummus and tzatziki
Fresh fruit skewer

Prices per person (exc. VAT)

ADD: Premium crisps to your menu £0.85 pp

FINGER BUFFET

MENU 1

£7.95

A selection of meat, veg and fish sandwiches on different breads and rolls (1 round)
Indian party selection with sweet chilli dip (V)
Breaded chicken goujons with barbecue dip
Mini cake (1pp)
Fresh fruit skewer (1pp)

MENU 2

£8.35

A selection meat, veg and fish sandwiches on different breads and rolls (1 round)
Cajun spiced chicken skewer with tzatziki dip
Leek and cream puff pastry slice (V)
Homemade sausage roll with BBQ dip
Fresh fruit skewer (1pp)

MENU 3

£9.85

A selection of meat, veg and fish sandwiches on different breads and rolls (1 round)
Parma ham, artichoke, rocket and mozzarella mini pizza
Filo wrapped prawns with sweet chilli dip
Goats cheese and caramelised onion tartlet
Fresh fruit platter

MENU 4

£9.40

A selection of meat, veg and fish sandwiches on different breads and rolls (1 round)
Duck and stir fry vegetable spring rolls with sweet chilli dip
Chicken satay skewers
Vegetable samosa with mint yoghurt dip(V)
Fresh fruit platter

MENU 5

£10.40

A Selection of meat, veg and fish sandwiches on different breads and rolls (1 round)
Teriyaki glazed salmon and pineapple skewers
Tandoori chicken skewer with raita
Vegetable spring rolls with sweet chilli dip (2pp)
Mini cake selection (2pp)
Fresh fruit skewer (1pp)

MENU 6

£9.60

A selection of meat, veg and fish sandwiches on different breads and rolls (1 round)
Mezze platter with a selection of cut vegetables, homemade falafel balls, pita bread, marinated olives and feta and a selection of dips including hummus and tzatziki
Mini cake selection (2pp)
Fresh fruit skewer (1pp)

Prices per person (exc. VAT)

ADD: Premium crisps to your menu £0.85 (pp)

ADD: Mini cake £0.95 each or £1.85 (2pp)

COLD FORK BUFFET

MENU 1

£14.00

Charcuterie Selection
Classic Caesar Salad with Parmesan and Crutons (V)
Halloumi Cous Cous Salad (V)
Goats Cheese and Caramelized Onion Tart (V)
Lamb Samosa with Mint Yoghurt Dip
Mixed Bread Selection with Butter (V)

MENU 2

£15.00

Ham Hock and Mustard Terrine
Sweet Potato, Orange and Pomegranate Salad (V)
Garden Salad (V)
Teriyaki Beef Skewer
Stilton and Broccoli Tart (V)
Chargrilled Ciabatta with butter (V)

MENU 3

£15.00

Sliced Rare Roast Beef, Horseradish Cream, Watercress
Smoked Chicken, Avocado, Orange Salad
New Potato Salad (V)
Noodle Salad with Mange tout, Cucumber, Spring Onion, Coriander with Sesame Soy Dressing (V)
Sliced baguette with Butter (V)
Bhaji, Pakora, Samosa Selection, mango Chutney (V)
Duck Spring Roll with Sweet Chilli

MENU 4

£15.25

Fillet of Chicken, Crusted Herb & Pistachio and Salsa
Lemon and Herb Cous Cous Salad (V)
Rocket Leaf Salad (V)
Roasted Mediterranean Veg, Feta & Pesto Galette
Salmon & Pepper Cajun Kebab
Trio of Dips including Hummus, Tzatziki and Guacamole with Mini Pita (V)

MENU 5

£16.65

El Ras Hanout Spiced Chicken
Feta, Edamame and Quinoa Salad (V)
Fattoush Salad with Tomato, Red Onion, Cucumber, Pita with Yoghurt Dressing (V)
Breaded Jalepeno and Cream with Tomato Salsa (V)
Lamb Parcels
Cheese Platter with Savoury Biscuits, Fig Jam, Celery and Grapes (V)

MENU 6

£18.10

Roasted Atlantic Salmon, Sauteed Spiced Prawns with Avocado Salsa
Lemon Chargrilled Sliced Chicken with Salsa Verde
Superfood Green Salad (V)
Pesto Pasta with cherry tomato, Bocconcini, Basil (V)
Leek, Cream and Cheese Slice (V)
Quiche Lorraine
Mini rolls with Butter (V)

Prices per person (exc. VAT)

ADD:

Premium crisps £0.85 pp
Mini cake £0.95 each or £1.85 (2pp)
Raspberry cheesecake £3.00 pp
Fresh fruit skewer £1.40 pp
Fresh fruit platter £2.50 pp

SHARING PLATTERS

CLASSIC MIXED PLATTER

£36.90

30 pieces of our favourite meaty bites includes: 6 x homemade sausage rolls with black sesame 6 x breaded chicken goujons 6 x vegetable samosas with mango chutney 6 x king prawn filo pastry 6 x mini mozzarella, tomato and basil pizza Served with sweet chilli, BBQ and mango chutney dips

MEATY PLATTER

£42.50

30 pieces of our most classic savoury bites includes: 6 x duck spring rolls 6 x chicken and chorizo skewer 6 x quiche Lorraine 6 x lamb samosa 6 x teriyaki beef skewer Served with lemon aioli, sweet chilli and mint yoghurt sauce

SEAFOOD PLATTER

£40.00

24 pieces of our most popular seafood savoury bites includes: 6 x Thai fish cakes 6 x salmon and dill quiche tart 6 x chilli king prawns 6 x salmon and fennel seed filo parcels. Served with tartare, sweet chilli and soy dips

VEGGIE PLATTER

£32.50

A selection of our delicious veggie bites includes: 6 x goats cheese and caramelised onion quiche tarts 6 x onion bhaji 12 x vegetable spring rolls 6 x falafel and pitta chips, olives & crudités with sweet chilli, hummus, tzatziki dip and mint yoghurt dip

MEZZE PLATTER

£23.00

Freshly cut vegetables, home-made falafel balls & grilled pita bread with a selection of dips including hummus and tzatziki, marinated feta and olives

serves
6-8

CHEESE PLATTER

£27.00

A selection of English and French hard cheese with celery, grapes, fruit chutney, walnuts and a variety of biscuits.

serves
6-8

CHARCUTERIE PLATTER

£28.50

A selection of sliced chorizo, serrano ham, roast beef and honey roast ham with mixed marinated olives, mozzarella balls and cherry tomato, rustic bread and butter

serves
6-8

TAPAS PLATTER

£34.00

Grilled chorizo, parma ham, Spanish tortilla, spicy prawn skewer, jalepeno and cream cheese bites dressed sliced baguettes with olives and pickles with sour cream and tomato salsa dips

serves
6-8

MINI CAKE PLATTER

£11.10

12 pieces of our daily changing mini cakes

BREAD ROLLS SELECTION

£12.00

A dozen freshly baked mixed rolls with butter

MIXED MARINATED OLIVES AND FETA BOWL

Marinated black Kalamata and green olives with diced feta

£12.00 (serves 6-8)

Prices exc. VAT

ADD: Premium crisps to your menu £0.85 pp

HOT BUFFET

MENU OPTION 1 £14.75 pp MENU OPTION 2 £15.75 pp MENU OPTION 3 £17.75 pp

Choice of 1 x meat dish
Choice of 1 x vegetarian dish
Choice of 1 x salad
Choice of 1 x side

Choice of 1 x meat dish
Choice of 1 x vegetarian dish
Choice of 2 x salads
Choice of 2 x sides

Choice of 1 x meat dish
Choice of 1 x meat or fish dish
Choice of 1 x vegetarian dish
Choice of 2 x salads
Choice of 2 x sides

TRADITIONAL ROAST DINNER

£15.75 pp

Roast beef and roast chicken, sage and onion stuffing, nut roast (vegetarian option), Yorkshire pudding, roasted root vegetables and potatoes, broccoli and gravy.

ADD: Fresh fruit or dessert – See options below.

CHOOSE YOUR MENU

CHICKEN

CHICKEN CHASSEUR

Braised chicken cooked in red wine, chestnut mushrooms, thyme and onion

THAI GREEN CHICKEN CURRY

Pan-fried chicken cooked in exotic Thai spices

GRILLED CHICKEN WITH CREAMY MUSTARD SAUCE

Rosemary marinated chicken breast with white wine mustard sauce

BUTTER CHICKEN/MURG MAKHANI

Tandoori chicken tikka cooked with tomato and cream, fenugreek and spices

FISH

CLASSIC FISH PIE

Cod, haddock and salmon pieces with king prawn in béchamel sauce

COD WITH TOMATO AND BASIL SAUCE

Cod loins baked in rich tomato sauce topped with fresh basil
(Supplement £1.50 per person)

SALMON WITH TARRAGON CREAM SAUCE

Lemon, rosemary and thyme baked salmon with rich creamy sauce

BEEF/PORK

CLASSIC BEEF LASAGNE

Slow cooked ragu sauce layered with fresh pasta, mozzarella, parmesan and topped with white wine béchamel sauce

BEEF AND ALE PIE

Cooked with chunks of steak in rich thyme scented gravy sauce

BEEF BOURGUIGNON

Chunks of beef cooked in red wine, bacon, thyme, carrots, mushroom and shallots

CUMBERLAND SAUSAGE AND ONION

Succulent pork sausages red wine onion gravy

VEGETARIAN

PENNE ARRABIATTA

Tomato sauce with chilli, parsley, lemon and tomato

VEGETABLE MOUSSAKA

Lentil, peppers and aubergine filling with cheese sauce topping

PANEER KORMA

Cubes of paneer with onions, spices, coconut cream sauce topped with coriander

LAMB

(Supplement £1.50 per person)

MOROCCAN LAMB TAGINE

Cubes of lamb cooked slowly with onions, tomatoes, apricots, fresh herbs and spices

LANCASHIRE HOT POT

Cubes of lamb with sliced potato in rich onion gravy sauce

NAVARIN OF LAMB

French classic. Slow cooked lamb cooked in white wine, with seasonal root vegetables, onions, tomatoes, rosemary and thyme

SALAD

GARDEN SALAD

Mixed leaves, cherry tomato, peppers, cucumber, radish, carrot with Dijon dressing

POTATO SALAD

New potatoes with chives

TRICOLORE SALAD

Mozzarella, tomato and avocado salad

FISH**SEA BASS WITH HERB CREAM SAUCE**

Pan fried sea bass fillets with banana shallot and herb cream sauce

VEGETARIAN**VEGETABLE BAKE**

Gratin of leek, mushroom and potato with cheddar crusty topping

SALAD**GREEK SALAD**

Tomatoes, black olives, cucumber, red onions, feta and thyme oil dressing

THAI VEGETABLE CURRY

Thai green curry with courgettes, broccoli, mangetout, baby sweet corn and cashew nuts

MIXED BEAN SALAD

Chick peas, kidney beans, cannellini, tomatoes, coriander and fresh chilli

MEDITERRANEAN COUS COUS SALAD

Spiced cous cous, flat leaf parsley, mint, garlic, onions and chopped apricot

SIDES**CREAMY MASH POTATOES****STEAMED BASMATI RICE****NEW POTATOES IN BUTTER AND MINT****ROASTED ROOT VEGETABLES****STEAMED SEASONAL VEGETABLES****STEAMED BROCCOLI****SMOKY POTATO WEDGES****MEDITERRANEAN ROASTED VEGETABLES****GARLIC BREAD****NAAN BREAD****MIXED ROLL SELECTION WITH INDIVIDUAL BUTTER****DESSERT****FRESH FRUIT SKEWER****FRESH FRUIT PLATTER**

Seasonal selection of mixed sliced fruits

MIXED FRUIT TART

Bountiful seasonal fruits nestled in freshly made pastry cream and crispy all butter tart shell

LEMON TART

Freshly made lemon curd with crispy all butter tart shell

CARAMEL MOUSSE CAKE

Elegant layers of almond and pecan base, diced pears, caramel mousse, rich dark chocolate mousse, chocolate almond sponge topped with caramelized sugar

INDIVIDUAL HONEY AND RAISIN CHEESECAKE

Creamy baked cheesecake infused with honey soaked raisins on crumbly biscuit base

MINI CAKE SELECTION (2pp)

Mixed selection of freshly made mini cakes

£1.40 each

£2.50 pp

£2.95 each

£2.95 each

£3.00 each

£3.00 each

£1.85 pp

Prices per person (exc. VAT)

SALAD

VEGETARIAN

	MEDIUM Serves 4-6	LARGE Serves 8-10
WILD RICE SALAD Avocado, artichoke, cucumber, celery, mixed herbs with a light mustard dressing	£15.00	£20.00
HALLOUMI COUS COUS SALAD Middle Eastern style cous cous with halloumi, courgettes, chick peas and light citrus dressing	£15.00	£20.00
FETA, EDAMAME AND QUINOA SALAD Crumbled feta, edamame, quinoa with lime and herb oil dressing	£14.50	£19.50
COURGETTE, BEAN AND FETA SALAD Griddled courgette, broad bean, butter bean and feta with light Dijon mustard dressing	£14.50	£19.50
SUPERFOOD GREEN SALAD Mixed salad leaves, cucumber, avocado, sunflower seeds, pumpkin seeds with cider mustard vinaigrette dressing	£14.00	£19.00
BETROOT AND GOAT'S CHEESE SALAD Crumbled goats cheese, beetroot, rocket and roasted pine nut salad with olive oil and balsamic dressing	£15.00	£20.00
GREEK SALAD Vine tomatoes, cucumber, green peppers, onion, feta and olives and olive oil and oregano dressing	£13.50	£18.50
POTATO SALAD Baby potatoes with egg, red onion, parsley and honey mustard dressing	£13.50	£18.50
MEDITERRANEAN ROASTED VEGETABLE COUS COUS SALAD Roasted courgettes, bell pepper, aubergine, onion, fresh herbs and olives	£14.50	£19.50
PESTO PASTA SALAD Fusilli with basil pesto, cherry tomato, rocket, parmesan and chopped green olives	£14.00	£19.00
GARDEN SALAD Mixed leaves, cherry tomato, peppers, cucumber, radish, carrot with Dijon dressing	£13.50	£18.50
MIXED BEAN SALAD Chick peas, kidney beans, cannellini, tomatoes, coriander and fresh chilli	£14.50	£19.50
BOCCONCINI AND TOMATO SALAD Bocconcini, cherry tomato and rocket salad with basil infused olive oil dressing	£15.00	£20.00
TRICOLORE QUINOA SALAD WITH ROASTED ALMONDS Courgette, cherry tomato, roasted pepper, tricolore quinoa, almond flakes	£15.00	£20.00
ROCKET, SUN BLUSHED TOMATO AND PARMESAN SALAD Rocket, sun blushed tomato and Parmesan shavings with Balsamic dressing	£15.00	£20.00

FISH**MEDIUM**
Serves 4-6**LARGE**
Serves 8-10**ROASTED SALMON NIÇOISE SALAD**

Roasted salmon fillet with new potatoes, soft boiled eggs, red onion, olives, cherry tomato and green beans

£17.50**£23.50****TUNA NIÇOISE SALAD**

Tuna flakes, new potatoes, soft boiled eggs, red onion, olive, cherry tomato and green beans

£15.50**£22.00****PRAWN SOBA NOODLE SALAD**

Seared prawns, soba noodle, mangetout, cucumber, spring onions and coriander with sweet chilli dressing

£17.50**£23.50****MEAT****CLASSIC CHICKEN CAESAR SALAD**

Chargrilled chicken with romaine gem lettuce, croutons in Caesar dressing topped with shaved parmesan

£15.50**£22.00****CHICKEN CAESAR PASTA SALAD**

Chargrilled chicken, romaine lettuce, edamame, Caesar dressing topped with parmesan

£15.50**£22.00****PROSCIUTTO SALAD**

Crispy Prosciutto, rocket, melon and mozzarella salad with light balsamic dressing

£16.50**£23.50****CITRUS SPANISH SALAD WITH CHORIZO**

Grilled chorizo, roasted sweet potato, orange, sweet corn, pomegranate with mustard dressing

£15.50**£22.00**

Prices exc. VAT

LUNCH BAGS

LUNCH BAG 1 £5.50 per bag LUNCH BAG 2 £6.25 per bag LUNCH BAG 3 £6.75 per bag

Sandwich or pasta
Whole fruit or crisps or chocolate bar
Carton juice or water or soft drink

Sandwich or pasta
Walkers crisps
Whole fruit
Carton juice or water or soft drink

Sandwich or pasta
Fruit salad pot
Carton juice or water or soft drink

LUNCH BAG 4 £7.00 per bag LUNCH BAG 5 £8.00 per bag LUNCH BAG 6 £8.00 per bag

Sandwich or pasta
Walkers crisps
Fresh salad pot
Chocolate Bar
Carton juice or water or soft drink

Sandwich or pasta
Walkers crisps
Fresh salad pot
Chocolate Bar
Carton juice or water or soft drink

Sandwich or pasta
Walkers crisps
Whole fruit
Chocolate brownie or carrot cake or
muffin
Carton juice or water or soft drink

ADD: to your lunch bag any of the following savoury items

£1.30 each

SAUSAGE ROLL

SCOTCH EGG

LAMB SAMOSA

GOATS CHEESE AND CARAMELIZED ONION TART (V)

VEGETARIAN SAMOSA

BEEF PASTY

Prices exc. VAT

CONFERENCE CATERING

HALF DAY PACKAGE

Price starting from £14.75pp. Price will vary depending on a menu choice. Price based on 50 guests

ON ARRIVAL

Tea, coffee, juice, water and biscuits
Mini Danish pastry & fresh fruit skewer

MID-MORNING

Tea, coffee, juice and water

LUNCH (see example menu options below)

Juice and water

FULL DAY PACKAGE

Price starting from £16.75pp. Price will vary depending on a menu choice. Price based on 50 guests

ON ARRIVAL

Tea, coffee, juice, water, biscuits
Mini Danish pastry & fresh fruit skewer

MID-MORNING

Tea, coffee, juice and water

LUNCH (see example menu options below)

Juice and water

LATE AFTERNOON

Tea, coffee, juice, water, biscuits

EXAMPLE LUNCHES WITH REFRESHMENTS

HALF DAY PACKAGE

FULL DAY PACKAGE

Disposable

Crockery

Disposable

Crockery

SANDWICH LUNCH

Sandwiches, wraps & rolls (1.5 rounds)
Fresh fruit skewer (1pp)
Mini cake selection (2pp)

£14.75pp

£17.55pp

£16.75pp

£19.00pp

FINGER BUFFET LUNCH

Sandwiches, wraps & rolls (1 round)
Cajun spiced chicken skewer with tzatziki
Leek and cream puff pastry slice (v)
Duck hoisin spring roll with sweet chilli
Fresh fruit skewer (1pp)
Mini cake selection (1pp)

£16.25pp

£19.05pp

£18.25pp

£20.50pp

HOT BUFFET LUNCH

Grilled chicken with creamy mustard sauce

Rosemary marinated chicken breast
with white wine mustard sauce

Penne arrabbiata (v)

Tomato sauce with chilli, parsley,
lemon and tomato

Garden salad

Mixed leaves, cherry tomato, peppers, cucumber,
radish, carrot with Dijon dressing

New potatoes in butter and mint

Steamed new potatoes with fresh mint

£21.50pp

£25.00pp

£23.50pp

£26.45pp

EXAMPLE LUNCHES WITH REFRESHMENTS**HALF DAY PACKAGE****FULL DAY PACKAGE****Disposable****Crockery****Disposable****Crockery****COLD FORK BUFFET****£22.75pp****£26.25pp****£24.75pp****£27.70pp**

Fillet of Chicken, Crusted Herb & Pistachio and Salsa
Beef platter with horseradish cream
Lemon and Herb Cous Cous Salad (V)
Rocket Leaf Salad (V)
Goats cheese and caramelised onion tart
Salmon & Pepper Cajun Kebab
Mini roll selection with butter
Mini Cake Selection (1pp)
Fresh Fruit Skewer

ADDITIONAL INFORMATION**Waiting staff**

Half day typically 5 hours, full day 8 hours. Typically 1 staff to 30-50 people. However, staff requirement will depend on style of service, menu and number of delegates. Minimum staff booking 4hrs.

Service waiter £16.00 per hour

Senior waiter £18.50 per hour

Event manager £25.00 per hour

Equipment

Trestle tables £10.00 each

White table linen £9.50 each

Prices exc. VAT

CANAPÉS

HOT CANAPES

from £1.75 each

MEAT

Cheeseburger with American mustard, ketchup & pickle
Spicy lamb koftas with mint yoghurt dip
Lamb tacos with guacamole, cheese, salsa & sour cream
Sirloin steak & chunky chip with béarnaise sauce
Chicken Yakitori with sesame soy dip
Glazed honey and mustard chipolata's with Dijon mayonnaise
Sticky barbecue belly pork skewer

SEAFOOD

Fish and chips with tartare sauce served in a cone
Cornish crumbed crab cakes with lemon and dill mayo
Sourdough crusted scallop with pea and mint dip
Brazilian spiced Tiger prawn with zesty guacamole
Soy and mirin glazed salmon brochette
Smoked haddock and spinach mini tart

VEGETARIAN

Goats cheese and caramelised onion mini quiche
Mexican Taco with bean, spices, red pepper, salsa and cheese
Sautéed mushroom, Mexican corn, melted cheese quesadilla
Wild mushrooms arancini with tomato salsa
Butternut squash, sage & parmesan arancini

DESSERT CANAPÉS

Apple caramel tart with vanilla cream
Chocolate brownie topped with raspberry vanilla cream
Chocolate dipped profiteroles with crumbled pistachio
Apple crumble with crème Anglais
Passion fruit and lemon tart
Sticky toffee pudding with vanilla cream (H)

COLD CANAPÉS

from £1.75 each

MEAT

Grilled ribeye with parmesan, hollandaise on potato rosti
Quail scotch egg topped with piccalilli
Prosciutto, honey roasted fig, Dolcelatte & balsamic glaze on baby toast
Smoked duck with cherry compote on toasted brioche
Tandoori chicken, mango salsa & mint coriander chutney in filo basket
Beef Yorkshire pudding with horseradish cream & micro rocket

SEAFOOD

Sesame crusted seared tuna, wasabi on potato rosti
Salmon roulade, lemon cream cheese, caper & dill
Smoked salmon tartare on pumpernickel
Smoked mackerel pate on crostini
Cornish crab, chilli and lime salad on wonton crisp
Crayfish, mango salsa and avocado tortilla roll

VEGETARIAN

Courgette & basil marinated feta with sun-blushed tomato
Parmesan shortbread, slow roasted cherry tomato, olive, pesto marinated bocconcini
Devilled quail egg, asparagus on parmesan shortbread
Goats cheese with caramel and walnut crust with fig jam
Goats cheese with baby beet and balsamic glaze on pumpernickel
Mediterranean vegetables marinated in garlic and thyme oil on bruschetta and red pepper pesto

Prices exc. VAT

DROP OFF CANAPÉS – £1.75 per Canapé

Our drop off canapés menu offers a range of cold canapés, some of which can be reheated if required, delivered fully built and ready to eat to your door. This collection is great for events where there is no kitchen space available, or for those on a tighter budget. Minimum 25 of each canape.

MEAT

Baby pita with salt beef, English mustard and pickle
Parma ham wrapped mozzarella with Kalamata olive and basil
Crispy Cantonese style duck, hoisin, spring onion & cucumber
Beef Yorkshire pudding with horseradish cream and micro rocket
Beef fillet carpaccio with mascarpone, rocket on parmesan crostini
Grilled chicken Caesar salad in filo
Ham hock terrine with piccalilli on crute

VEGETARIAN

Courgette & basil marinated feta with sun-blushed tomato
Goats cheese with baby beet and balsamic glaze on pumpernickel
Crostini with slow roasted cherry tomatoes, cannellini bean puree and basil pesto
Wild mushrooms with quail egg on herb oil crostini
Walnut crusted goat's cheese with fig jam
Parmesan shortbread with slow roasted cherry tomatoes, olive and pesto marinated bocconcini

SEAFOOD

Sesame crusted seared tuna with wasabi cream on potato rosti (£1.95 each)
Smoked salmon and lemon cream cheese roulade with dill and caper on blini
Brazilian spiced prawn with guacamole on tortilla crisp
Crayfish with mango salsa and avocado tortilla wrap
Smoked mackerel pate with crème fraiche, lemon and chive on crostini

DESSERT

Chocolate brownie with raspberry and vanilla cream
Passion fruit and lemon tartlet
Crumbled pistachio and chocolate coated profiteroles
White chocolate cup strawberry cheesecake mousse

Prices exc. VAT

BOWL FOOD

MEAT BOWLS	£4.95 per bowl	VEG BOWLS	£4.75 per bowl	FISH BOWLS	£4.95 per bowl
-------------------	-----------------------	------------------	-----------------------	-------------------	-----------------------

THAI RED BEEF CURRY

Beef steak curry, fresh vegetables and coconut rice

ITALIAN PASTA

Penne salad, roasted veg, baby Spinach, mozzarella & spicy tomato sauce

CLASSIC FISH PIE

Cod fillets, prawns, salmon topped with cheesy mash

LEMON ROASTED CHICKEN

Lemon & garlic roasted chicken, wild mushroom sauce & sweet potato mash

AUBERGINE IMAM BAYILDI

Roasted baby aubergine with North African spiced tomato sauce, yoghurt

PAN-FRIED SEA BASS

Sea Bass, crushed new potatoes drizzled with parsley sauce

SLOW ROAST LAMB

Slow roast lamb shoulder, dauphinoise potato & rosemary jus (Supplement £1.00 per bowl)

THAI GREEN CURRY

Mixed vegetables with fragrant rice

SPANISH SEAFOOD PAELLA

Paprika spiced rice, chorizo, prawns, squid and mussels

STEAK AND ALE PIE

Chunks of beef with rich gravy topped with puff pastry

MACARONI CHEESE

Macaroni, gruyere, leek & chestnut mushroom

SMOKED HADDOCK KEGEREE

Smoked haddock, quail eggs with basmati rice

BUTTER CHICKEN

Tomato, cream and spices with basmati rice

VEGETABLE LASAGNE

Roasted aubergine, peppers, mozzarella in rich tomato sauce with herbed garlic bread

GARLIC CHILLI PRAWNS

Marinated King prawn, mango, coriander and lime salsa

SALAD BOWLS

£4.75 per bowl

DESSERT BOWLS

£4.75 per bowl

TRICOLOR SALAD

Cherry tomato, basil, buffalo mozzarella & rocket salad (v)

STICKY TOFFEE PUDDING (HOT)

Moist toffee cake, butterscotch sauce Madagascar vanilla cream

GRILLED HALLOUMI SALAD

Halloumi, peppers, aubergine, courgette salad & pesto dressing (v)

TIRAMISU

Marsala wine, chocolate and mascarpone

CHICKEN CAESAR SALAD

Grilled chicken, baby gem lettuce, crunchy crutons, Caesar dressing & shaved parmesan (v)

CHOCOLATE BROWNIE

Moist chocolate brownie with whipped cream

TERIYAKI BEEF SALAD

Sirloin beef, noodles, crunchy vegetables with sesame soy dressing

STRAWBERRY AND CREAM

English strawberries and cream

BEETROOT & GOATS CHEESE SALAD

Marinated beet and goats cheese, rocket and toasted pine nuts (v)

PROFITEROLES

Cream filled profiteroles with dark chocolate sauce

ETON MESS

Fresh strawberries, meringue, whipped cream & strawberry sauce

Prices exc. VAT

BBQ

STANDARD MENU	£17.50 pp	DELUX MENU	£19.95 pp	PREMIUM MENU	£22.50 pp
----------------------	------------------	-------------------	------------------	---------------------	------------------

1 burger
2 grill items
2 salads

1 burger
3 grill items
3 salads

1 burger
4 grill items
4 salads

All menus include chef, BBQ grill/gas, serving utensils and condiments based on the menu selected.
Please note: we will confirm the numbers vegetarian or special dietary requirements and adjust the menu accordingly. Min 50.

BURGERS

Beef burger 6oz
Mini beef burgers (2pp)
Peri Peri spiced chicken burger
Asian pork burger
Minted lamb burger 6oz

GRILL OPTIONS

Beef skewers with chimichurri
Brazilian spiced prawn skewer
Grilled salmon fillet
Cajun spiced chicken skewers
Grilled halloumi & veg skewers (V)
Mediterranean stuffed peppers (V)
Lamb koftas with minted yoghurt
Lamb cutlets with minted yoghurt
Cumberland sausage
Chorizo sausage
Barbecued pork kebabs
Barbecue ribs
Portobello mushrooms with garlic & thyme (V)

SALAD

Caesar Salad
Greek Salad
Garden Salad
Rocket & Parmesan Salad
Courgette, bean & feta Salad
Traditional Coleslaw
Asian Coleslaw
Potato Salad with chives
Roasted veg cous cous Salad
Mixed bean Salad
Tricolore Salad
Pasta, rocket, tomato & parmesan Salad

DRINKS

PIMM'S	£15.00 per jug
ELDERFLOWER CORDIAL	£10.00 per jug
RASPBERRY CORDIAL	£10.00 per jug
SANGRIA	£13.50 per jug
PINK LEMONADE	£12.00 per jug
MERLOT	£10.00 per bottle
SAUVIGNON BLANC	£10.00 per bottle
BOTTLED BECKS	£2.25 per bottle
BOTTLED PERONI	£2.25 per bottle

DESSERT

TIRAMISU POT	£2.75 each
FRESH FRUIT KEBAB	£1.40 each
PROFITEROLES WITH CREAM	£2.50pp
STRAWBERRIES & CREAM	£3.00pp
STRAWBERRY & MARSHMALLOW KEBAB	£2.00 each
EATON MESS POT	£2.75 each
LEMON POSSET POT with raspberry coulis pot	£2.75 each

Drinks: A jug serves 5 – 6 people. A bottle of wine serves 5 – 6 people.

SPECIAL OFFICE MENU**£17.00 pp**

Suitable for those who want a BBQ style menu in your office but without outdoor space. Can be delivered hot. No chef or BBQ grill required. Min 20.

RIO OLYMPIC CELEBRATIONS MENU**£22.50 pp**

Celebrate the biggest sporting event on the planet with our special south American themed BBQ menu. Includes chef, BBQ grill/gas, serving utensils, gazebo, condiments. Min 50.

Beef Burgers
Cumberland sausage
Peri Peri spiced chicken drumsticks
Mediterranean stuffed peppers with rice & feta (V)
Potato and chive salad
Traditional Coleslaw
Garden Salad
Condiments & service equipment included

Marinated Steak with chimichurri
Chicken wrapped in bacon kebabs
Grilled salmon and jalapeños, chili, coriander butter
Mediterranean stuffed peppers with rice & feta (V)
Halloumi & veg kebab (V)
Mixed salad (V)
Tangy red cabbage slaw
Pan fried yellow and green courgette salad with peppers
Flat bread

Prices exc. VAT

DRINKS

WINE/BEER/SOFT DRINKS

FIZZ

PROSECCO - LA GIOIOSA **£12.00**

Pale straw yellow with a fine and persistent mousse. Aromas are lightly floral and fruity, hinting at blossom intermingling with ripe apple. Off-dry and refreshing.

PROSECCO - FRIZZANTE SPAGO, LA TORDERA **£14.50**

Fresh, clean, dry and crisp with scents of green apple and pear, lemon zest and smooth floral notes

CHAMPAGNE NV BRUT, HENRI FAVRE **£29.00**

Fantastic Champagne with exceptional balance. The green apple fruit and creamy texture combine magnificently to create a moreish, dry and crisp Champagne

BOLLINGER SPECIAL CUVÉE **£45.00**

A full-bodied Champagne of great class. Delightful pale gold in colour, the mousse is light and persistent

WHITE WINE

LE TUFFEAU SAUVIGNON BLANC 2014, LANGUEDOC, FRANCE (HOUSE) **£10.00**

Super-fresh, zingy Sauvignon with vibrant, ripe citrus-fruit aromas that continue on the palate, tempered by a wonderful balance and rounded mouth feel

PARROTFISH 2010, CHARDONNAY/COLOMBARD, SA **£12.50**

Fruit driven, this is refreshing with a delightful creamy mouth feel, with peach and apple flavours and soft spice to finish

MUDHOUSE SAUVIGNON BLANC, MARLBOROUGH **£15.00**

This has beautiful balance, that hint of mango and passionfruit, tamed by a degree of minerality and sophistication that's rarely found from this region

'E' 100 PER CENTO UNOAKED CHARDONNAY, IGT **£17.00**

An elegant pale yellow hue, with a bouquet reminiscent of pineapple, mango and melon. The palate is crisp and fresh, with a pleasant zesty acidity, great minerality and a long and lingering finish. Perfect on its own or to accompany white meats, fish and pasta with white sauces

SANCERRE 'LES GENÈTS' DOMAINE ROLAND TISSIER 2014, LOIRE, FRANCE **£23.50**

Lively combination of grapefruit, elderflower and lime, Tissier's single vineyard Sancerre is deliciously fresh yet elegant. The purity of the fruit is lifted by mineral notes and a long lasting finish. Invigorating, refreshing and simply superb

RED WINE

SANTA RITA 120 MERLOT 2012 RAPEL VALLEY (HOUSE) £10.00

Intense aromas of red fruits, accompanied by floral, vanilla with plentiful but super-soft tannins.

E 100 PER CENTO MONTEPULCIANO D'ABRUZZO DOC £14.00

Deep ruby-red color, with aromas and flavors of blackberry, dark chocolate, coffee and pepper. Juicy, jammy, with a silky and long lasting finish. Best when served with meats, game and strong cheeses

BORDEAUX SUPÉRIEUR 2008, CHÂTEAU DE LARDILEY £20.50

Made from a blend of largely Merlot and Cabernet Sauvignon from Cadillac, not far from St. Emilion, Château Lardilley is ripe, juicy and fleshy with charming structure and tasty tannins

'BOURGOGNE PINOT NOIR 2012, HERVÉ KERLANN, BURGUNDY, FRANCE £23.50

Ripe cherry with light floral/herb garden aromas and a touch of leather. Noticeably elegant mouthfeel with no harsh tannin at all yet finished with a fresh bite. Cherries dominate the palate – ripe and deep

ROSE

COTEAUX VAROIS EN PROVENCE ROSE 2010 £16.00

This is classic Provence rosé with a beautiful and bright salmon pink colour, an abundance of white peach and strawberry fruit, with a dry finish

DESSERT WINE

CHATEAU DE RAYNE VIGNEAU, SAUTERNES 2007 (375ML) £17.50

Fabulously fine with just the right balance between the honeyed sweetness and the fresh, citrus acidity with a flavour that seems to go on and on. Extraordinarily classy 1er Grand Cru Classé Sauternes

BEER

BECKS (275ML) £2.25

PERONI (275ML) £2.25

BUDWIESER (330ML) £2.25

JUICES AND WATER

BOTTLED STILL/SPARKLING MINERAL WATER (1LTR) £2.25

CARTON ORANGE/APPLE/PINEAPPLE JUICE (1LTR) £2.00

CARTON CRANBERRY JUICE/POMEGRANATE JUICE (1LTR) £2.25

ICE

ICE (1KG) £1.25

Prices exc. VAT

EQUIPMENT HIRE

GLASSWARE

HIBALL	£0.40p each
WINE GLASS	£0.40p each
CHAMPAGNE FLUTE	£0.50p each
MARTINI GLASS	£0.70p each
WATER/JUICE JUG	£2.00 each

CROCKERY AND CUTLERY

6" CHINA SIDE PLATE	£0.45p each
10" CHINA MAIN COURSE PLATE	£0.45p each
9" CHINA STARTER/DESSERT PLATE	£0.45p each
CHINA CUP, TEASPOON AND SAUCER SET	£0.75p each
MILK JUG	£1.00 each

BAR / SERVICE EQUIPMENT

NON SLIP DRINKS TRAY	£2.00 each
SILVER DRINKS TRAY	£2.50 each
METAL TONG	£0.50p each
SERVING SPOON	£0.50p each
SALAD SPOON AND FORK	£1.00 each
SOUP LADLE	£0.50p each
CHAFING DISH WITH INSERT AND LIDS	£12.00 each
ICE PER KG	£1.25 each

SUGAR BOWL	£0.50p each
SMALL KNIFE	£0.35p each
BIG KNIFE	£0.35p each
SMALL FORK	£0.35p each
BIG FORK	£0.35p each
TEASPOON	£0.35p each
LARGE SPOON	£0.35p each
CAKE KNIFE	£3.00 each

FURNITURE AND LINEN

HEATHING EQUIPMENT

WATER KETTLE 15LTR	£15.00 each
WATER KETTLE 20LTR	£18.00 each
LARGE ELECTRIC 13AMP OVEN	£100.00 each
HOT PLATES	£12.00 each
3 BULB HEAT LAMP	£55.00 each
HOT CUPBOARD	£65.00 each
BBQ GRILL AND GAS	£150.00 each
SOUP KETTLE	£22.00 each
MICROWAVE	£75.00 each

TRESTLE AND ROUND TABLES (HOUSE)	from £10.00 each
WHITE OR BLACK TABLE LINEN	from £10.00 each
CHAIRS	from £2.50 each
LINEN NAPKIN	£1.25 each
ALUMINIUM POSEUR TABLE AND CLOTH	£30.00 each

Maven Foods Ltd

Unit B05 Acton Business Centre, School Road, London, NW10 6TD

Phone: 020 8988 1102 Email: orders@mavenfoods.co.uk