



## MENUS

# BREAKFAST

## SET MENUS

<b>MENU 1</b>	<b>£6.60 pp</b>	<b>MENU 2</b>	<b>£4.95 pp</b>	<b>MENU 3</b>	<b>£6.85pp</b>
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	
<b>MENU 4</b>	<b>£5.05 pp</b>	<b>MENU 5</b>	<b>£5.75 pp</b>	<b>MENU 6</b>	<b>£6.00 pp</b>
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

<b>HOT BREAKFAST ROLLS</b>	<b>£3.25 each (minimum 8)</b>
British bacon roll Cumberland sausage roll Omelette egg roll	
	(delivered hot, includes sachet ketchup & brown sauce)

## CONTINENTAL BREAKFAST

<b>CLASSIC CONTINENTAL MENU</b>	<b>£9.95 pp (minimum 8)</b>
Mixed meat & cheese platter, granola, Greek yoghurt, sliced fruit, mini croissant & bread rolls selection, butter & jam served with fresh squeezed orange juice (250ml)	
<b>CONTINENTAL MEAT PLATTER</b>	<b>£21.00 (serves 4-6)</b>
Ham, Parma ham, salami, chorizo & assorted bread and butter	
<b>CONTINENTAL CHEESE SELECTION</b>	<b>£21.00 (serves 4-6)</b>
Cheddar, gouda, camembert, blue cheese with assorted bread and butter	

## DRINKS

### COLD DRINKS

<b>FRUIT JUICE (APPLE, ORANGE, PINEAPPLE) (1LTR)</b>	<b>£2.00</b>
<b>CRANBERRY JUICE (1LTR)</b>	<b>£2.25</b>
<b>FRESH SQUEEZED ORANGE JUICE (1LTR)</b>	<b>£5.95</b>
<b>STILL WATER (750ML)</b>	<b>£2.25</b>
<b>SPARKLING WATER (750ML)</b>	<b>£2.25</b>
<b>INDIVIDUAL FRESH ORANGE OR APPLE JUICE</b>	<b>£2.50</b>

### HOT DRINKS

<b>TEA/COFFEE, MILK &amp; SUGAR</b>	<b>£2.00 pp (disposable cups)</b>
<b>TEA/ COFFEE, MILK &amp; SUGAR</b> (minimum 6) See our conference catering menu for half day and full day packages	<b>£2.50 pp (china cups)</b>

## INDIVIDUAL ITEMS

Add or replace items from the set menus.

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

Prices per person (exc. VAT)

## SANDWICH LUNCH

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### 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

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### 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

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### 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  
Mini cake selection (1pp)  
Fresh fruit skewer (1pp)

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Prices per person (exc. VAT)

**ADD:** Premium crisps to your menu £0.85 pp

## FINGER BUFFET

### MENU 1

**£8.15**

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 goujon with barbecue dip  
Mini cake selection (1pp)  
Fresh fruit skewer (1pp)

### MENU 2

**£8.65**

A selection meat, veg and fish sandwiches on different breads and rolls (1 round)  
Cajun spiced chicken skewer with tzatziki dip  
Vegetable spring roll with sweet chilli dip (v) (2pp)  
Homemade sausage roll with BBQ dip  
Fresh fruit skewer (1pp)

### MENU 3

**£9.15**

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 prawn with sweet chilli dip  
Goats cheese and caramelised onion tart (v)  
Fresh fruit skewer (1pp)

### 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 roll with sweet chilli dip  
Chicken satay skewer  
Vegetable samosa with mint yoghurt dip (v)  
Fresh fruit platter

### MENU 5

**£10.35**

A Selection of meat, veg and fish sandwiches on different breads and rolls (1 round)  
Teriyaki glazed salmon and pineapple skewer  
Leek and cream puff pastry slice (v)  
Tandoori chicken skewer with raita  
Mini cake selection (1.5pp)  
Fresh fruit skewer (1pp)

### MENU 6

**£9.55**

A selection of meat, veg and fish sandwiches on different breads and rolls (1.25 rounds)  
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 (1pp)  
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

**£14.50**

Chicken escalope on bed of mixed leaves  
Classic Caesar salad  
Halloumi cous cous salad (v)  
Pesto pasta salad (v)  
Goats cheese and caramelised onion tart (v)  
Sausage rolls with BBQ dip  
Fresh fruit skewer  
Mini cake selection (1pp)

### MENU 2

**£15.50**

Charcuterie platter (chorizo, prosciutto, ham, salami, cornichons, cherry tomato, ciabatta)  
Broccoli and asparagus pasta salad (v)  
Greek salad (v)  
Rocket, parmesan & sundried tomato salad(v)  
Leek, cream and cheese puff pastry slice (v)  
Salmon and leek tart  
Fresh fruit platter

### MENU 3

**£15.85**

Roast beef, horseradish cream, rocket platter  
Smoked chicken, avocado & orange salad  
New potato salad (v)  
Mediterranean roasted veg pasta salad (v)  
Sliced baguette with butter (v)  
Cheese, onion and tomato tart (v)  
Duck spring roll with sweet chilli dip  
Fresh fruit skewer  
Mini cake selection (1pp)

### MENU 4

**£15.85**

Cajun spiced chicken platter with tzatziki and roasted peppers  
Salmon nicoise salad  
Lemon and herb cous cous salad (v)  
Greek salad (v)  
Quiche Lorraine  
Vegetable samosa with sweet chilli dip (v)  
Fresh fruit platter  
Mini cake selection (1pp)

### MENU 5

**£15.95**

Italian herb grilled chicken platter  
Parma ham, melon and rocket platter  
Mozzarella, tomato and avocado salad (v)  
Spinach and artichoke pasta salad  
Stilton and broccoli tart (v)  
Garlic bread  
Fresh fruit skewer  
Mini cake selection (1pp)

### MENU 6

**£16.95**

Seafood platter with grilled salmon, grilled prawns, mackerel, mixed leaf and lime crème fraiche dressing  
Chicken Caesar salad  
New potato and caper salad (v)  
Pesto pasta, cherry tomato, Bocconcini (v)  
Parma ham, artichoke and rocket pizza  
Sliced baguette with butter  
Fresh fruit skewer  
Mini cake selection (1pp)

Prices per person (exc. VAT)

**ADD:**

Premium crisps £0.85 pp

## SHARING PLATTERS

<p><b>CLASSIC MIXED PLATTER</b> 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</p>	<p><b>£36.90</b></p>	<p><b>MEATY PLATTER</b> 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</p>	<p><b>£42.50</b></p>
<p><b>SEAFOOD PLATTER</b> 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</p>	<p><b>£40.00</b></p>	<p><b>VEGGIE PLATTER</b> 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 &amp; crudités with sweet chilli, hummus, tzatziki dip and mint yoghurt dip</p>	<p><b>£32.50</b></p>
<p><b>MEZZE PLATTER</b> Freshly cut vegetables, home-made falafel balls &amp; grilled pita bread with a selection of dips including hummus and tzatziki, marinated feta and olives</p>	<p><b>£23.00</b> serves 6-8</p>	<p><b>CHEESE PLATTER</b> A selection of English and French hard cheese with celery, grapes, fruit chutney, walnuts and a variety of biscuits.</p>	<p><b>£27.00</b> serves 6-8</p>
<p><b>CHARCUTERIE PLATTER</b> 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</p>	<p><b>£28.50</b> serves 6-8</p>	<p><b>TAPAS PLATTER</b> 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</p>	<p><b>£34.00</b> serves 6-8</p>
<p><b>MINI CAKE PLATTER</b> 12 pieces of our daily changing mini cakes</p>	<p><b>£11.10</b></p>	<p><b>BREAD ROLLS SELECTION</b> A dozen freshly baked mixed rolls with butter</p>	<p><b>£12.00</b></p>
<p><b>MIXED MARINATED OLIVES AND FETA BOWL</b> Marinated black Kalamata and green olives with diced feta</p>			<p><b>£12.00</b> (serves 6-8)</p>

Prices exc. VAT

**ADD:** Premium crisps to your menu £0.85 pp

## HOT BUFFET

<b>MENU OPTION 1</b>	<b>£13.50 pp</b>	<b>MENU OPTION 2</b>	<b>£14.50 pp</b>	<b>MENU OPTION 3</b>	<b>£16.00 pp</b>
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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, mixed vegetables in coconut sauce

##### 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

##### CHICKEN CACCIATORE

Slow cooked chicken, peppers, olives and onions in rich tomato 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

##### MALAYSIAN BEEF RENDANG

Mildly spiced slow cooked beef with lemongrass and coconut sauce

##### CUMBERLAND SAUSAGE AND ONION

Succulent pork sausages red wine onion gravy

#### LAMB

##### 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



**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

**SALMON WITH TARRAGON CREAM SAUCE**

Lemon, rosemary and thyme baked salmon with rich creamy sauce

**SEA BASS WITH HERB CREAM SAUCE**

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

**SEAFOOD PAELLA**

With mussels, clams, squid, prawns, peppers and peas cooked in smoked paprika rice

**VEGETARIAN****PENNE ARRABIATTA**

Tomato sauce with chilli, parsley, lemon and tomato

**MELANZANE ALLA PARMAGIANA**

Aubergine, mozzarella, Parmesan, tomato basil bake

**PANEER KORMA**

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

**VEGETABLE BAKE**

Gratin of leek, mushroom and potato with cheddar crusty topping

**THAI VEGETABLE CURRY**

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

**BROCCOLI GRATIN**

Broccoli florets with breadcrumb and cheese sauce

**ROASTED VEGETABLE STUFFED CANNELLONI**

Mushrooms, peppers, aubergine, courgette with ricotta and Parmesan

**JAMBALAYA RICE STUFFED PEPPERS**

Rice, celery, mixed herbs, mixed beans and paprika stuffed peppers

**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 basil salad

**GREEK SALAD**

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

**CAESAR SALAD**

Romaine lettuce, cherry tomatoes, croutons, Parmesan with Caesar dressing

**MEDITERRANEAN COUS COUS SALAD**

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

**BETROOT AND GOATS CHEESE SALAD**

Crumbled goats cheese, beetroot, rocket and roasted pine nut salad with olive oil and balsamic dressing

**SIDES****CREAMY MASH POTATOES****STEAMED BASMATI RICE****NEW POTATOES IN BUTTER AND MINT****ROASTED ROOT VEGETABLES****STEAMED SEASONAL VEGETABLES****DESSERT****FRESH FRUIT SKEWER****FRESH FRUIT PLATTER**

Sliced pineapple, melon, orange and grapes

**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

£1.40 each

£2.25 pp

£2.95 each

£2.95 each

**SIDES****STEAMED BROCCOLI  
SMOKY POTATO WEDGES****MEDITERRANEAN ROASTED  
VEGETABLES****GARLIC BREAD****NAAN BREAD****MIXED ROLL SELECTION WITH  
INDIVIDUAL BUTTER****DESSERT****CHOCOLATE BROWNIE**

£2.25 each

**RASPBERRY CHEESECAKE**

American cheesecake topped with fresh raspberries

£2.25 each

**MINI CAKE SELECTION (2pp)**

Mixed selection of freshly made mini cakes

£1.85 pp

**PROFITEROLES WITH BELGIUM CHOCOLATE SAUCE**

£2.25 each

**CARROT AND WALNUT CAKE**

£2.25 each

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Prices per person (exc. VAT)

## SHARING SALAD BOWLS

### VEGETARIAN

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

<b>FISH</b>	<b>MEDIUM</b> Serves 4-6	<b>LARGE</b> Serves 8-10
<b>ROASTED SALMON NIÇOISE SALAD</b> Roasted salmon fillet with new potatoes, soft boiled eggs, red onion, olives, cherry tomato and green beans	<b>£17.50</b>	<b>£23.50</b>
<b>TUNA NIÇOISE SALAD</b> Tuna flakes, new potatoes, soft boiled eggs, red onion, olive, cherry tomato and green beans	<b>£15.50</b>	<b>£22.00</b>
<b>PRAWN SOBA NOODLE SALAD</b> Seared prawns, soba noodle, mangetout, cucumber, spring onions and coriander with sweet chilli dressing	<b>£17.50</b>	<b>£23.50</b>
<b>MEAT</b>		
<b>CLASSIC CHICKEN CAESAR SALAD</b> Chargrilled chicken with romaine gem lettuce, croutons in Caesar dressing topped with shaved parmesan	<b>£15.50</b>	<b>£22.00</b>
<b>CHICKEN CAESAR PASTA SALAD</b> Chargrilled chicken, romaine lettuce, edamame, Caesar dressing topped with parmesan	<b>£15.50</b>	<b>£22.00</b>
<b>PROSCIUTTO SALAD</b> Crispy Prosciutto, rocket, melon and mozzarella salad with light balsamic dressing	<b>£16.50</b>	<b>£23.50</b>
<b>CITRUS SPANISH SALAD WITH CHORIZO</b> Grilled chorizo, roasted sweet potato, orange, sweet corn, pomegranate with mustard dressing	<b>£15.50</b>	<b>£22.00</b>

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 fruit salad pot  
Chocolate Bar  
Carton juice or water or soft drink

Sandwich or pasta  
Walkers crisps  
Fresh fruit 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**

**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 LUNCHEES WITH REFRESHMENTS	HALF DAY PACKAGE		FULL DAY PACKAGE	
	Disposable	Crockery	Disposable	Crockery
<b>COLD FORK BUFFET</b> 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	£22.75pp	£26.25pp	£24.75pp	£27.70pp

**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 pumpnickel  
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

<b>MEAT BOWLS</b>	<b>£4.95 per bowl</b>	<b>VEG BOWLS</b>	<b>£4.75 per bowl</b>	<b>FISH BOWLS</b>	<b>£4.95 per bowl</b>
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### 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 Madagascan 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	DELUXE MENU	£19.95 pp	PREMIUM MENU	£22.50 pp
Choice of 1 burger**		Choice of 1 burger**		Choice of 1 burger**	
Choice of 2 grill items		Choice of 3 grill items		Choice of 4 grill items	
Choice of 2 salads		Choice of 3 salads		Choice of 3 salads	

All menus include chef, BBQ grill & gas, serving utensils and condiments based on the menu selected. Events staff quoted separately. Furniture, crockery, cutlery, linen and glassware quoted separately. Minimum 50 people. Excludes VAT.

## BURGERS\*\*

Prime beef burger 6oz  
Peri Peri spiced chicken burger  
Minted lamb burger

\*\*You may choose more than one burger. The quantity served is 1 per person. Client to decide the split.

## GRILL OPTIONS

### SAUSAGES

Cumberland sausage  
Wild boar and apple sausage (supp £0.60pp)  
Leek and pork sausage  
Pork chorizo sausage  
Wild venison and red wine sausage (supp £0.60pp)

## GRILL OPTIONS

### MEAT

Cajun spiced chicken skewers  
Sirloin beef kebabs with chimichurri  
Moroccan lamb koftas with raita  
Jerk marinated chicken skewers  
French trimmed lamb cutlets, rosemary & garlic marinade (supp £1.00pp)

### VEGETARIAN

Grilled halloumi & veg skewers  
Cajun spiced plantain & pepper kebabs (vegan)  
Chestnut mushroom, pepper and red onion kebab, garlic and thyme marinade (vegan)  
Corn on the cob (vegan)  
Sweet potato, pepper & onion skewer

### SEAFOOD

Brazilian spiced prawn skewer  
Salmon kebab with herb butter

## SALADS

Greek salad  
Garden salad (vegan)  
Rocket & parmesan salad  
Courgette, bean & feta salad  
Traditional coleslaw  
Classic Caesar salad  
Asian slaw (vegan)  
Roasted veg cous cous salad (vegan)  
Mixed bean cous cous salad (vegan)  
Tricolore salad  
Pesto pasta salad, cherry tomato, rocket and parmesan  
Spanish citrus salad (vegan)  
Potato salad, citrus caper dressing (vegan)

## SPECIAL DIETARY REQUIREMENTS

Please specify when requesting a quote or ordering if you have special dietary requirements and we will ensure those guests are catered for. In some cases, a supplementary charge may apply.

## DRINKS

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

## DESSERT

<b>TIRAMISU POT</b>	£3.00 each
<b>FRESH FRUIT KEBAB</b>	£1.50 each
<b>PROFITEROLES WITH CREAM</b>	£2.50pp
<b>STRAWBERRIES &amp; CREAM</b>	£3.00pp
<b>STRAWBERRY &amp; MARSHMALLOW KEBAB</b>	£2.00 each
<b>EATON MESS POT</b>	£3.00 each
<b>LEMON POSSET POT</b> with raspberry coulis	£3.00 each
<b>Drinks</b> A jug serves 5 – 6 people. A bottle of wine serves 5 – 6 people.	

# 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)** £2.50

**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

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

### BAR / SERVICE EQUIPMENT

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

### HEATHING EQUIPMENT

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

### CROCKERY AND CUTLERY

<b>6" CHINA SIDE PLATE</b>	£0.45p each
<b>10" CHINA MAIN COURSE PLATE</b>	£0.45p each
<b>9" CHINA STARTER/DESSERT PLATE</b>	£0.45p each
<b>CHINA CUP, TEASPOON AND SAUCER SET</b>	£0.75p each
<b>MILK JUG</b>	£1.00 each
<b>SUGAR BOWL</b>	£0.50p each
<b>SMALL KNIFE</b>	£0.35p each
<b>BIG KNIFE</b>	£0.35p each
<b>SMALL FORK</b>	£0.35p each
<b>BIG FORK</b>	£0.35p each
<b>TEASPOON</b>	£0.35p each
<b>LARGE SPOON</b>	£0.35p each
<b>CAKE KNIFE</b>	£3.00 each

### FURNICTURE AND LINEN

<b>TRESTLE AND ROUND TABLES (HOUSE)</b>	from £10.00 each
<b>WHITE OR BLACK TABLE LINEN</b>	from £10.00 each
<b>CHAIRS</b>	from £2.50 each
<b>LINEN NAPKIN</b>	£0.75p each
<b>ALUMINIUM POSEUR TABLE AND CLOTH</b>	£30.00 each

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