



MENUS

BREAKFAST

SET MENUS

MENU 1	£6.85 pp	MENU 2	£6.55 pp	MENU 3	£6.60 pp
Large filled croissant With mixed savoury toppings Mini Danish pastry & Pain au chocolate selection (1pp) Fresh sliced fruit platter		Open mini breakfast bagel (2pp) With mixed savoury toppings Mini Danish pastry selection (1pp) Fresh sliced fruit platter		Filled Baguette (2 pcs) With mixed savoury fillings Mini Pan au chocolate & Danish pastry selection (1pp) Fresh sliced fruit pot (1pp)	
MENU 4	£6.25 pp	MENU 5	£5.65 pp	MENU 6	£6.15 pp
Mini Danish pastry & Pain au chocolate selection (1pp) Granola fruit yoghurt pots (1pp) Fresh sliced fruit platter (1pp)		Large filled croissant With mixed savoury fillings Blueberry mini muffin (1pp) Fresh fruit skewer (1pp)		Filled breakfast rolls (HOT) Sausage, bacon and egg options Mini Danish pastry (1pp) Fresh fruit skewer (1pp)	

Special dietary requirements:

Please let us know any special dietary needs. We will either serve a separate meal or adapt the above menus where possible. A surcharge will apply.

HOT BREAKFAST ROLLS

HOT BREAKFAST ROLLS

British bacon bap
 Cumberland sausage bap
 Omelette egg bap

£3.40 each (minimum 8)

Special diet options:

Gluten free bap (bacon or egg) £3.95 each
 Gluten free and dairy free (bacon or mushroom/pepper and onion) £3.95 each
 Vegan (mushroom, pepper and onion) £3.75 each

(delivered hot, includes sachet ketchup & brown sauce)

CONTINENTAL BREAKFAST PLATTERS

CLASSIC CONTINENTAL PLATTER

Mixed selection of Parma ham, honey roast ham and chorizo, brie and cheddar cheese, grapes and celery
 Assorted bread with butter (serves 6)

£28.50

CONTINENTAL MEAT PLATTER

Ham, Parma ham, salami, chorizo, mozzarella, baby pickles and cherry tomatoes
 Assorted bread with butter (serves 6)

£28.50

CONTINENTAL CHEESE SELECTION

English cheddar, French brie, blue cheese and gouda, grapes, celery and fruit chutney
 Assorted bread with butter (serves 6)

£28.50

DRINKS

COLD DRINKS

FRUIT JUICE (APPLE, ORANGE, PINEAPPLE) (1ltr)	£2.00
CRANBERRY JUICE (1ltr)	£2.25
FRESH SQUEEZED ORANGE JUICE (1ltr)	£5.95
STILL WATER (1ltr)	£2.25
SPARKLING WATER (1ltr)	£2.25
INDIVIDUAL FRESH ORANGE OR APPLE JUICE (275ml)	£2.30

HOT DRINKS

TEA/COFFEE, MILK & SUGAR	£2.00 pp (disposable cups)
TEA/ COFFEE, MILK & SUGAR (minimum 10) See our conference catering menu for half day and full day packages	£2.50 pp (china cups)

INDIVIDUAL ITEMS

Add or replace items from the set menus.

PREMIUM COOKIES (each)	£1.00	BLUEBERRY MINI MUFFIN	£1.25
LARGE PLAIN CROISSANT WITH BUTTER AND JAM	£1.75	SCONE WITH JAM AND BUTTER	£1.75
MINI CROISSANT	£1.20	SCONE WITH JAM AND CLOTTED CREAM	£2.75
LARGE SWEET DANISH PASTRY	£1.80	FRESH FRUIT SKEWER	£1.50
MINI SWEET DANISH PASTRY	£1.35	FRESH SLICED FRUIT PLATTER	£2.50 pp
LARGE PAIN AU CHOCOLATE	£1.70	INDIVIDUAL GREEK YOGHURT POTS WITH FRUIT GRANOLA (choice of fruit berry, blueberry; honey and banana or honey)	£2.40
MINI PAIN AU CHOCOLATE	£1.30		
PREMIUM LARGE MUFFIN	£2.00		

Prices per person (exc. VAT)

SANDWICH LUNCH

MENU 1

£6.35 pp

A selection of meat, veg and fish sandwiches on bread, wraps and rolls (1.5 rounds)
Fresh fruit skewer (1pp)

MENU 2

£7.35 pp

A selection of meat, veg and fish sandwiches on bread, wraps and rolls (1.5 rounds)
Fresh sliced fruit platter

MENU 3

£6.65 pp

A selection of meat, veg and fish sandwiches on bread, wraps and rolls (1.5 rounds)
Premium crisps (varies daily)
Mini cake selection (1pp)

MENU 4

£7.65 pp

A selection of meat, veg and fish sandwiches on bread, wraps and rolls (1.5 rounds)
Premium crisps (varies daily)
Strawberry and melon skewers (1pp)

MENU 5

£7.30pp

A selection of meat, veg and fish sandwiches on bread, wraps and rolls (1.5 rounds)
Mini cake selection (1pp)
Fresh fruit skewer (1pp)

MENU 6

£8.30 pp

A selection of meat, veg and fish sandwiches on bread, wraps and rolls (1.5 rounds)
Mini cake selection (1pp)
Fresh sliced fruit platter

MENU 7

£10.05pp

A selection of meat, veg and fish tortilla wraps (1.5 rounds)
Tortilla chips and tomato salsa
Mini cake selection (1pp)
Fresh sliced fruit platter

MENU 8

£9.55 pp

A selection of meat, veg and fish sandwiches on bread, wraps 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)

Special dietary requirements:

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Prices per person (exc. VAT)

ADD: Premium crisps to your menu £0.85 pp

FINGER BUFFET

MENU 1 A selection of meat, veg and fish sandwiches on bread, wraps and rolls (1 round) Vegetable samosa with sweet chilli (v) Breaded chicken goujon with barbecue dip Mini cake selection (1pp) Fresh fruit skewer (1pp)	£8.50pp	MENU 2 A selection of meat, veg and fish sandwiches on bread, wraps and rolls (1 round) Cajun spiced chicken skewer with tzatziki dip Pepper and cream cheese jalapeno (v) Homemade sausage roll with BBQ dip Fresh fruit skewer (1pp)	£9.00pp
MENU 3 A selection of meat, veg and fish sandwiches on bread, wraps and rolls (1 round) Peri Peri chicken skewer Tempura king with sweet chilli dip Goats cheese and caramelised onion tart (v) Fresh fruit skewer (1pp)	£9.15pp	MENU 4 A selection of meat, veg and fish sandwiches on bread, wraps 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 sliced fruit platter	£9.95pp
MENU 5 A selection of meat, veg and fish sandwiches on bread, wraps and rolls (1 round) Lamb samosa with sweet chilli dip Parma ham, melon and mozzarella skewer Leek, cream and cheese slice (v) Strawberry and melon skewer (1pp) Premium crisps	£10.55pp	MENU 6 A selection of meat, veg and fish tortilla wraps (1 rounds) Vine tomato, mozzarella and pesto on rye (v) Quiche Lorraine Cajun salmon brochette with tatziki Mini cake selection (1pp) Fresh fruit skewer (1pp)	£10.35pp
MENU 7 A Selection of meat, veg and fish sandwiches on bread, wraps and rolls (1 round) Tandoori chicken skewer with mint yoghurt dip Teriyaki glazed salmon and pineapple brochette Spanish omelette with tomato salsa (v) Mini chocolate brownie (1pp) Fresh fruit skewer (1pp)	£10.10pp	MENU 8 A selection of meat, veg and fish sandwiches on bread, wraps and rolls (1.25 rounds) Mezze platter with a selection of cut vegetables, homemade falafel, pita bread, marinated olives and feta and a selection of dips including hummus and tzatziki Mini cake selection (1pp) Fresh fruit skewer (1pp)	£9.55pp

Special dietary requirements:

Please let us know any special dietary needs. We will either serve a separate meal or adapt the above menus where possible. A surcharge will apply.

Prices per person (exc. VAT)

ADD: Premium crisps to your menu £0.85 (pp)
ADD: Mini cake £0.95 each or £1.85 (2pp) (changes daily)

COLD FORK BUFFET

MENU 1

£17.50pp

Chicken escalope on bed of mixed leaves and cherry tomatoes

Mozzarella, vine tomato, rocket with balsamic olive oil dressing

Classic Caesar salad, cherry tomato, parmesan and crutons

Roasted vegetables cous cous salad (v)

Pesto pasta salad with green olives and sun-blushed tomatoes and rocket (v)

Goats cheese and caramelised onion tart (v)

Mixed bread selection with butter

Chocolate brownie topped with fresh raspberry and cream

MENU 2

£18.95pp

Charcuterie platter with chorizo, Parma ham, honey roast ham, salami, cornichons, cherry tomatoes and baby mozzarella, sliced baguette with butter

Sundried tomato and olive stuffed chicken

Broccoli & asparagus herb pasta salad (v)

Classic Turkish salad with peppers, red onion, peppers, Kalamata olive, cucumber and pomegranate dressing (v)

Baby potato and courgette salad with goat's cheese, parmesan, toasted pine nuts and lemon chilli dressing (v)

Cheese and onion tart (v)

Fresh sliced fruit platter with strawberries, melon, pineapple, blueberries, raspberries and clementines

MENU 3

£19.50pp

Roast beef, horseradish cream, cherry tomato, cornichon rocket platter

Lemon, thyme and garlic marinated chicken breast, roast cherry tomatoes, peppers and onion

Roasted sweet potato, puy lentil, feta and rocket salad with balsamic dressing

New potato with crème fraiche dressing and chives (v)

Mediterranean roasted vegetable pesto pasta salad (v)

Spanish omelette with tomato salsa (v)

Mixed bread selection with butter (v)

Chocolate brownie and strawberry kebabs

MENU 4

£19.50pp

Cajun spiced chicken platter with, sweet potato falafel, roasted peppers and tzatziki dressing

Grilled salmon fillet on bed of mixed leaves, French beans and caper oil dressing

Classic Caesar salad with parmesan and cherry tomatoes

Lemon, courgette, chick pea and herb spiced cous cous salad (v)

Greek salad with peppers, red onion, black olive, cucumber, vine tomato, feta with lemon oil dressing (v)

Pepper and cream cheese Jalepeno with tomato salsa (v)

Raspberry cheesecake

MENU 5**£21.00pp**

Tandoori chicken breast platter with poppadum, onion bhaji, mixed leaves, mint yoghurt and mango chutney dips

Cajun salmon fillet on crispy lettuce, tomatoes and tzatziki sauce

Superfood salad with mixed salad leaves, cucumber, avocado, broccoli, sunflower seeds, pumpkin seeds with cider mustard vinaigrette dressing (v)

Chargrilled aubergine, peppers and courgettes with garlic, olive oil and oregano dressing (v)

Wild rice salad with artichoke, cucumber, celery, fresh herbs and citrus mustard dressing

Stilton and broccoli tart (v)

Profiteroles and strawberries with chocolate sauce

MENU 6**£23.50pp**

Lemon and herb grilled chicken breast platter on bed of baby leaves

Smoked salmon and grilled king prawns and avocado platter with mixed leaf and creamy dill dressing

Caesar salad with cos lettuce, cherry tomatoes, parmesan and crutons

Nicoise salad with French beans, new potatoes, egg, onions, cucumber, cos lettuce and Kalamata olive (v)

Red pesto pasta with baby mozzarella and rocket salad (v)

Mini margarita pizza (v)

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

Mixed mini cake selection (1pp)

Prices per person (exc. VAT)

Minimum 10 people

ADD:

Premium crisps £0.85 pp

Fresh fruit skewer £1.50

Fresh sliced fruit platter £2.50pp

Chocolate brownie and strawberry kebab £2.95

SHARING PLATTERS

CLASSIC MIXED PLATTER 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 tempura King prawn 6 x mini mozzarella, tomato and basil pizza Served with sweet chilli, BBQ and mango chutney dips	£40.50	MEATY PLATTER 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 Satay beef skewer Served with lemon aioli, sweet chilli and mint yoghurt sauce	£44.40
SEAFOOD PLATTER 24 pieces of our most popular seafood savoury bites includes: 6 x fish cakes 6 x salmon and dill quiche tart 6 x chilli king prawn skewers 6 x Cajun salmon brochette Served with tartare, sweet chilli and soy dips	£40.00	VEGGIE PLATTER 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 pitta chips, olives & crudités with sweet chilli, hummus, tzatziki dip and mint yoghurt dip	£26.50
MEZZE PLATTER Freshly cut vegetables, home-made falafel balls & grilled pita bread with a selection of dips including hummus and tzatziki, marinated feta, olives and cherry tomatoes	£23.00 serves 6-8	CHEESE PLATTER A selection of English and French hard cheese with celery, grapes, fruit chutney, walnuts and a variety of biscuits.	£28.00 serves 6-8
CHARCUTERIE PLATTER A selection of sliced chorizo, serrano ham, roast beef and honey roast ham with mixed marinated olives, mozzarella balls and cherry tomato, crostini and butter	£28.95 serves 6-8	TAPAS PLATTER 6 x grilled chicken and chorizo skewers, 6 x Spanish tortilla, 6 x spicy prawn skewer 9 x jalepeno and cream cheese bites Sliced baguettes with olives, feta and pickles with sour cream and tomato salsa dips	£39.50 serves 6-8
MINI CAKE PLATTER 12 pieces of our daily changing mini cakes	£11.10	BREAD ROLLS SELECTION A dozen freshly baked mixed rolls with butter	£12.00
MIXED MARINATED OLIVES AND FETA BOWL Marinated black Kalamata and green olives with diced feta			£12.00 serves 6-8

Prices exc. VAT

HOT BUFFET

MENU OPTION 1	£13.50pp	MENU OPTION 2	£14.50pp	MENU OPTION 3	£16.00pp
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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

Minimum order 12

TRADITIONAL ROAST DINNER

£16.75pp

Roast beef and roast chicken, sage and onion stuffing, Yorkshire pudding, roasted root vegetables and potatoes, broccoli and gravy (minimum 12)

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 (£1.00pp supplement)

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 (£1.00pp supplement)**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

BEETROOT 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****STEAMED BROCCOLI****SMOKEY POTATO WEDGES****MEDITERRANEAN ROASTED VEGETABLES****GARLIC BREAD****NAAN BREAD****MIXED BREAD SELECTION WITH INDIVIDUAL BUTTER**

ADD DESSERT

FRESH FRUIT SKEWER	£1.50 each
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FRESH FRUIT PLATTER	£2.50 pp
Sliced pineapple, melon, orange, mixed berries and grapes	

RASPBERRY CHEESECAKE	£2.95 each
American cheesecake with fresh Raspberries	

FRUIT TART	£2.95 each
Freshly made with mixed fruit in crispy all butter tart shell	

MINI CAKE SELECTION (2pp)	£1.85pp
Mixed selection of freshly made mini cakes	

PROFITEROLES WITH BELGIUM CHOCOLATE SAUCE	£2.95 each
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Prices per person (exc. VAT)

SHARING SALAD BOWLS

VEGETARIAN

	MEDIUM Serves 4-6	LARGE Serves 6-8
WILD RICE SALAD Avocado, artichoke, cucumber, celery, mixed herbs with a light mustard dressing	£15.00	£20.00
MEDITERRANEAN COUS COUS SALAD Middle Eastern style cous cous with courgettes, fresh herbs chick peas and light citrus dressing	£15.00	£20.00
FETA, EDAMAME AND GRILLED BROCCOLI QUINOA SALAD Crumbled feta, broccoli, edamame, quinoa with lime and herb oil dressing	£15.50	£21.00
COURGETTE, BEAN, SPINACH AND FETA SALAD Griddled courgette, butter bean, spinach and feta with light Dijon mustard dressing	£15.00	£20.00
NEW POTATO AND GOATS CHEESE SALAD New potatoes, cos lettuce, rocket goats cheese, parmesan, toasted pine nuts and lemon oil dressing	£16.00	£21.50
BEETROOT 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
CLASSIC CAESAR SALAD Cos lettuce, parmesan, cherry tomato and crutons	£15.00	£20.00
GREEK SALAD Vine tomatoes, cucumber, green peppers, onion, feta and olives and olive oil and oregano dressing	£14.50	£19.75
ASPARAGUS, EDAMAME AND BROCCOLI SALAD Penne pasta with broccoli, edamame, asparagus creamy dill and parsley dressing	£15.00	£20.00
MEDITERRANEAN ROASTED VEGETABLE COUS COUS SALAD Roasted courgettes, bell pepper, aubergine, onion, fresh herbs and olives	£15.00	£20.00
PESTO PASTA SALAD Penne with basil pesto, cherry tomato, rocket, parmesan and chopped green olives	£15.00	£20.00
GARDEN SALAD Mixed leaves, cherry tomato, peppers, cucumber, radish, carrot with Dijon vinaigrette dressing	£14.00	£18.50
MIDDLE EASTERN MIXED SALAD Red cabbage, cucumber, diced tomatoes, baby leaves, red onion with pomegranate	£14.50	£19.50
BOCCONCINI AND TOMATO SALAD Bocconcini, cherry tomato and rocket salad with basil infused olive oil dressing	£16.00	£21.00
SWEET POTATO SALAD Roasted sweet potato, rocket, spinach, Puy lentil and feta salad with balsamic glaze	£15.00	£20.00

FISH	MEDIUM Serves 4-6	LARGE Serves 6-8
ROASTED SALMON NIÇOISE SALAD Salmon flakes with new potatoes, soft boiled eggs, red onion, olives, cherry tomato and green beans	£18.00	£23.00
TUNA NIÇOISE SALAD Tuna flakes, new potatoes, soft boiled eggs, red onion, olive, cherry tomato and green beans	£18.00	£23.00
PRAWN SOBA NOODLE SALAD Seared prawns, soba noodle, mangetout, cucumber, spring onions and coriander with sweet chilli soy dressing	£18.00	£23.00
MEAT		
CLASSIC CHICKEN CAESAR SALAD Chargrilled chicken with romaine gem lettuce, croutons in Caesar dressing topped with grated Parmesan	£17.00	£22.50
CHICKEN CAESAR PASTA SALAD Chargrilled chicken, pasta, romaine lettuce, edamame, Caesar dressing topped with Parmesan	£17.00	£22.50
PROSCIUTTO SALAD Crispy Prosciutto, rocket, melon and mozzarella salad with light balsamic dressing	£17.00	£22.50
CITRUS SPANISH SALAD WITH CHORIZO Grilled chorizo, roasted sweet potato, orange, sweet corn, pomegranate with mustard dressing	£17.00	£22.50

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
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Sandwich** Whole fruit or crisps or chocolate bar Carton juice or water or soft drink	Sandwich** Walkers crisps Whole fruit Carton juice or water or soft drink	Sandwich** Fruit salad pot Carton juice or water or soft drink
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LUNCH BAG 4	£7.00 per bag	LUNCH BAG 5	£8.00 per bag	LUNCH BAG 6	£8.00 per bag
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Sandwich** Walkers crisps Fresh fruit salad pot Chocolate Bar Carton juice or water or soft drink	Sandwich** Walkers crisps Fresh fruit salad pot Chocolate Bar Carton juice or water or soft drink	Sandwich** Walkers crisps Whole fruit Chocolate brownie or carrot cake or muffin Carton juice or water or soft drink
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** Sliced granary bread:
 Meat option: Grilled chicken salad
 Fish option: Tuna mayo and cucumber
 Veg option: Sliced cheese salad

REPLACE: You can replace your sandwich with either of the following salads (supplement £2.00)

Meat option: Chicken pasta salad
Veg option: Roasted vegetable pasta salad
Fish option: Tuna, sweetcorn pasta salad

ADD: to your lunch bag any of the following savoury items **£1.35 each**

SAUSAGE ROLL

SCOTCH EGG

LAMB SAMOSA

VEGETARIAN SAMOSA

BEEF PASTY

Prices exc. VAT

CONFERENCE CATERING

HALF DAY PACKAGE

Price starting from £13.50. 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 £14.65pp. 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

A selection of meat, veg and fish sandwiches on bread, wraps and rolls (1.5 rounds)
Mini cake selection (1pp)
Fresh fruit skewer (1pp)

£13.15pp

£15.65pp

£14.65pp

£17.65pp

FINGER BUFFET LUNCH

A selection of meat, veg and fish sandwiches on bread, wraps and rolls (1 round)
Lamb samosa with sweet chilli dip
Parma ham, melon and mozzarella skewer
Leek, cream and cheese slice (v)
Strawberry and melon skewer
Premium crisps

£16.45pp

£18.90pp

£17.95pp

£20.90pp

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

£19.50pp

£22.50pp

£21.00pp

£24.50pp

EXAMPLE LUNCHES WITH REFRESHMENTS	HALF DAY PACKAGE		FULL DAY PACKAGE	
	Disposable	Crockery	Disposable	Crockery
COLD FORK BUFFET Fillet of Chicken, Crusted Herb & Cajun spiced chicken platter with, sweet potato falafel, roasted peppers and tzatziki dressing Grilled salmon fillet on bed of mixed leaves, French beans and caper oil dressing Classic Caesar salad with Parmesan and cherry tomatoes Lemon, courgette, chick pea and herb spiced cous cous salad (v) Greek salad with peppers, red onion, black olive, cucumber, vine tomato, feta with lemon oil dressing (v) Pepper and cream cheese Jalepeno with tomato salsa (v) Raspberry cheesecake	£25.00pp	£28.05pp	£26.50pp	£30.05pp

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 £17.50 per hour
 Senior waiter £18.50 per hour
 Event manager £20.00 per hour

Equipment

Trestle tables £10.00 each
 White table linen £10.00 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

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 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
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Choice of 1 burger**
Choice of 2 grill items
Choice of 2 salads

Choice of 1 burger**
Choice of 3 grill items
Choice of 3 salads

Choice of 1 burger**
Choice of 4 grill items
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

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

DESSERT

TIRAMISU POT £3.00 each

FRESH FRUIT KEBAB £1.50 each

PROFITEROLES WITH CREAM £2.50pp

STRAWBERRIES & CREAM £3.00pp

STRAWBERRY & MARSHMALLOW KEBAB £2.00 each

EATON MESS POT £3.00 each

LEMON POSSET POT £3.00 each

with raspberry coulis

Drinks 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

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

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

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

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
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

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	£0.75p 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