

Working Lunch - menu A

£5.50 per person

A selection of sliced continental meats, pâté and cheeses
Served with freshly baked breads, salad leaves and pickles

Kettle Chips

Mineral water and fruit juices

Finger Buffet – menu B

£6.50 per person

Assorted sandwiches (1 round) including a selection from:

Free range double egg and cress
Traditional ploughman's lunch
Brie and grape with gooseberry relish
Ham and mustard mayonnaise
Chargrilled chicken with roasted vegetables
Poached yellow fin tuna salad
Prawn with free range egg mayonnaise

Honey and sesame roasted cocktail sausages
Mediterranean roasted vegetable tart
Sweet chilli tiger prawns

Kettle Chips

Sliced fruit plate

Mineral water and fruit juices

Finger Buffet (Vegetarian) – menu C

£6.50 per person

Assorted sandwiches (1 round) including a selection from:

Free range double egg and cress
Traditional ploughman's lunch
Brie and grape with gooseberry relish
Houmous and grated carrot

Feta cheese and black bean filo parcel
Wasabi tempura-battered vegetables
Mediterranean roasted vegetable tart

Kettle Chips

Sliced fruit plate

Mineral water and fruit juices





Finger Buffet – menu D

£9.50 per person

Assorted sandwiches (½ round) including a selection from:

Free range double egg and cress
 Traditional ploughman's lunch
 Brie and grape with gooseberry relish
 Ham and mustard mayonnaise
 Chargrilled chicken with roasted vegetables
 Poached yellow fin tuna salad
 Prawn with free range egg mayonnaise

An assortment of wholegrain and granary baguettes including a selection from:

Coldwater prawns with Marie Rose sauce and paprika
 Chargrilled red peppers with pesto mayonnaise
 Turkey breast with cranberry sauce
 Mature cheddar and tomato.

Thai style fish cakes with sweet chilli dressing
 Vegetable brushetta
 Teriyaki beef skewers, with hoi sin sauce
 Wasabi tempura-battered vegetables
 Roasted mixed peppers and goats cheese mini quiche

Kettle chips and vegetable crisps

Mini sugared ring doughnuts with a chocolate dipping sauce

Sliced fruit plate

Mineral water and fruit juices

Additional Items

Crudités selection

£1.75 per person

Cut vegetable crudités with houmous, tomato salsa and lemon mayonnaise

Cheese board

£4.35 per person

A selection of English cheeses with oatmeal biscuits, quince jelly and fig chutney

Drinks Appetisers

£2.25 per person

A selection of appetisers including marinated olives, spiced nuts, vegetable crisps and crostini

Fruit Bowl

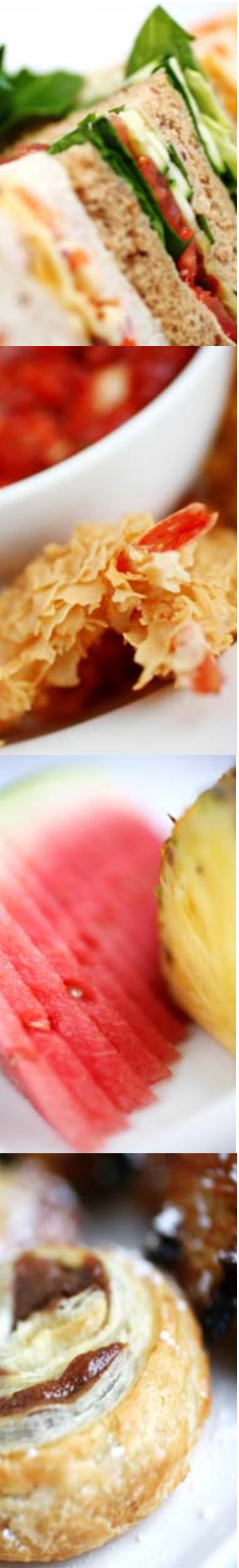
£1.25 per person

A selection of fruit in season

Cut fruit platter

£1.75 per person

A cut fruit selection of fruit in season



Sandwich lunch 1

£4.35 per person

Assorted sandwiches (1 round) including a selection from:

- Free range double egg and cress
- Traditional ploughman's lunch
- Brie and grape with gooseberry relish
- Ham and mustard mayonnaise
- Chargrilled chicken with roasted vegetables
- Poached yellow fin tuna salad
- Prawn with free range egg mayonnaise

Kettle chips

Fresh fruit bowl

Mineral water and fruit juices

Sandwich lunch 2 (Vegetarian)

£4.35 per person

Assorted sandwiches (1 round) including a selection from:

- Free range double egg and cress
- Traditional ploughman's lunch
- Brie and grape with gooseberry relish
- Houmous and grated carrot

Kettle chips

Fresh fruit bowl

Mineral water and fruit juices

Afternoon Tea

£7.75 per person

Homemade fruit scones
Served with Cornish clotted cream and preserves

Assorted finger sandwiches

Homemade chocolate fudge brownie

Carrot cake

A selection of teas, fair-trade coffee and fruit herbal infusions

Mineral water and fruit juices

Canapés

£1.50 per piece

Please select from the following menu – we recommend 5/6 selections per person

Assorted mini crostinis including: green chive tapenade, tomato and goats cheese, mushroom and garlic

Smoked salmon and cream cheese blini

Rare beef and horseradish cream bruschetta

Sun-dried tomato, feta cheese and basil tartlet

Spiced black rice vinegar-marinated salmon skewers

Smoked chicken and bacon Caesar filo cup

Lamb and chorizo mini kebab

Baby leaf spinach and ricotta cheese mini bagels

Assorted chocolate and sweet petit fours

Coconut macaroons



Hot Fork buffet (served)

£12.50 per person

Please select any two from the following hot selection, plus two from the dessert selection.

King prawn crevettes, pan-fried with lime juice and fresh coriander

Cajun spiced tuna steak with warm French beans, mange tout and sugar snap peas

Asian wok stir fried rice noodles

Wild mushroom penne carbonara topped with parmesan shavings

Corn-fed chicken with a spring onion, mushroom and bacon cream sauce

Braised topside of beef with a red wine shallot sauce

Oven roasted rump of lamb with a sweet rosemary and redcurrant sauce

Served with

A Selection of four seasonal salads to include a Mixed Leaf Salad
freshly baked bread, butter and oils

Deserts

Fresh Fruit cheese cake with fruit coulis and crème fraiche

Chocolate fudge cake with thick cream

Traditional apple pie with custard

Hot bread and butter pudding with Cornish Clotted cream

Fresh cut fruit selection

Cheese board - *a selection of English cheeses with oatmeal biscuits, quince jelly and fig chutney*

Mineral water and fruit juices



Cold Fork Buffet (served)

£12.50 per person

Please select any two from the following cold selection, plus two from the dessert selection.

Roasted fillet of Scottish salmon with dill and lemon aioli

Honey glazed gammon ham with spiced apple chutney

Winter vegetable tartlet with goats cheese and balsamic vinegar

Cajun spiced chicken with black-eyed rice cakes and lime yoghurt

Smoked peppered mackerel fillets with garlic and chive cream cheese

Pepper-crusted sirloin of beef with horseradish cream

Five-bean, rocket and chilli enchiladas with fresh sour cream and salsa

Served with

A Selection of four seasonal salads to include a Mixed Leaf Salad
freshly baked bread, butter and oils

Deserts

Fresh Fruit cheese cake with fruit coulis and crème fraiche

Chocolate fudge cake with thick cream

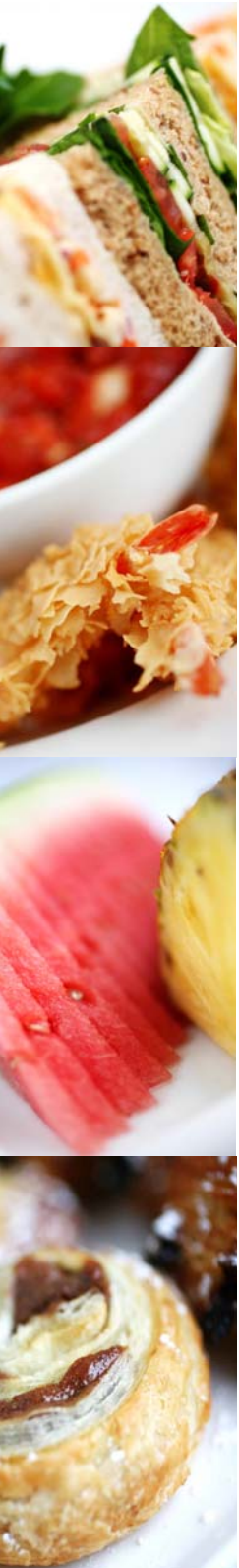
Traditional apple pie with custard

Hot bread and butter pudding with Cornish Clotted cream

Fresh cut fruit selection

Cheese board - a *selection of English cheeses with oatmeal biscuits, quince jelly and fig chutney*

Mineral water and fruit juices



Additional Items

***All items below are available as additions to all of our buffets.
Prices are per person.***

A selection of teas, fair-trade coffee and fruit herbal infusions	£0.95
A selection of teas, fair-trade coffee and fruit herbal infusions with biscuits	£1.35
A selection of teas, fair-trade coffee and fruit herbal infusions with fresh baked mini Danish	£2.45
A selection of teas, fair-trade coffee and fruit herbal infusions with mini doughnuts and a chocolate dip	£2.45
A selection of teas, fair-trade coffee and fruit herbal infusions with fresh cut fruit platter	£2.70
Biscuits	£0.40
Fresh baked mini Danish	£1.50
Mini doughnuts and a chocolate dip	£1.50

