



A TASTY START TO YOUR DAY, WITH GREAT CHOICES

## BREAKFASTS

Get your event off to a great start with fuel for the team

Select one of the below options

(Minimum numbers of 10 apply)



### SOFT ROLLS OR BAGUETTES

Crispy Bacon or Lincolnshire Sausage  
Scrambled Egg & Mushrooms (v)  
£5.50

### TRADITIONAL FULL ENGLISH

Bacon, Lincolnshire Sausage, Local Black Pudding,  
Beans, Grilled Tomatoes & Free Range Fried or Scrambled Eggs  
Toast & Preserves  
£11.50

### CONTINENTAL BREAKFAST

Warm Danish Pastries & Croissants with Fruit Preserves  
Pain au Chocolate & Brioche  
Fresh Fruit & Yoghurts  
£7.90

### AMERICAN BREAKFAST

Blueberry Pancakes and Yoghurts  
Pancakes, Scrambled Egg & Crispy Bacon, with Maple Syrup  
£7.90

### HEALTHY BREAKFAST

Fresh Fruit Platter  
Natural Yoghurt with Honey & Pecan Nuts  
Muesli with Skimmed Milk  
Multigrain Toast & Bagels with Fruit Preserves  
Freshly Squeezed Orange Juice  
£7.90

### FRUIT JUICES

£2.50

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01827 722 201

Ask about  
allergens and  
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MOUTH WATERING  
**HOT BUFFET**



Select one meat option and one vegetarian option for your group  
(Minimum numbers of 10 apply)

All options £11.75

<p>Chilli con carne, tortilla chips, fluffy rice</p> <p>Chicken Italian with penne pasta and fresh herbs</p> <p>Fish pie with golden potato topping fresh seasonal vegetables</p> <p>Spicy meatballs with a rich tomato sauce fresh tagliatelle</p> <p>Cheesy cottage pie with homemade gravy &amp; fresh seasonal vegetables</p> <p>Italian lasagne with rocket salad, coleslaw &amp; garlic bread</p> <p>Chicken tikka masala pilau rice &amp; mini naan</p> <p>Sausage mash and onion gravy</p> <p>Salmon en croute with a tarragon buerre blanc</p> <p>Chicken &amp; mushroom pasta bake</p> <p>Jerk Chicken, spicy wedges and flat breads</p> <p>Cajun chicken pasta with rustic breads and a mixed leaf salad</p> <p>Caribbean chicken curry, with rice and peas</p> <p>Minced beef burritos with traditional coleslaw and salad</p>	<p>Beef stir fry and sweet noodles</p> <p>Enchiladas and Spicy Rice</p> <p>Roast gammon &amp; new potatoes in creamy parsley sauce &amp; vegetables</p> <p>Thai lemon chicken in a rich coconut sauce</p> <p>Lamb jalfrezi with rice and chipati's</p> <p>Beef goulash with capsicum, paprika and soured cream, long grain rice</p> <p>Pork, cider, sage and mustard casserole, with mashed potato &amp; vegetables</p> <p>Wild mushroom &amp; pepper fricasse, with rice, garlic bread &amp; salad (v)</p> <p>Chickpea &amp; cauliflower curry, mini naan and pilau rice (v)</p> <p>Cheese and chive potato bake, rustic bread, carrots and peas (v)</p> <p>Macaroni and Cauliflower Cheese, panache of vegetables (v)</p> <p>Classic Penne Pasta with an Alfredo Sauce, topped with Parmesan, mixed leaf salad and rustic bread (v)</p>
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A TASTE OF SPAIN

## PAELLA

Cooked on site and full of flavour, these Paellas are sure to please

(Minimum numbers of 40 apply)

Select three paella options from below

### CHICKEN & CHIRIZO PAELLA

Chicken breast, soft chorizo sausage, garlic, fire roasted red peppers, fresh red peppers, smoked paprika, onions, green beans, chicken stock, chopped tomatoes, saffron, garlic, herbs and seasoning, parsley, lemon wedges.

### CHICKEN & SEAFOOD PAELLA

A classic blend of chicken breast & mixed seafood (mussels, squid, prawns, whole large prawns in shells), chicken stock, fish stock, smoked paprika, herbs and seasonings, garlic, saffron, chopped tomatoes, green peppers, onions, green beans, peas, parsley, Lemon wedges.

### FISH & SEAFOOD PAELLA

A blend of white fish and seafood (mussels, small prawns, squid, king prawns), fish stock, fire roasted red peppers, fresh green peppers, chopped tomatoes, onions, saffron, herbs and seasoning, garlic, parsley, green beans, lemon wedges.

### VEGATABLE PAELLA

Vegetarian paella packed with goodness and flavour.

Depending on seasonality we may use any of the following vegetables: red peppers, green peppers, onions, green beans, peas, courgettes, broccoli, aubergine, cauliflower, tomato paste, chopped tomatoes, saffron, garlic, herbs, smoked paprika, vegetarian stock and parsley.

All served with a Green Leaf Salad and Rustic Breads

**£10.00 plus VAT per person**

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BURSTING WITH FLAVOUR

# BARBEQUE



What better way to celebrate than with a great choice of BBQ favorites  
(Minimum numbers of 25 apply)

Option 1	3 x main course + 1 vegetarian dish + 2 Salads	<b>£13.00</b>
Option 2	4 x main course + 1 vegetarian dish + 3 Salads	<b>£16.80</b>
Option 3	5 x main course + 1 vegetarian dish + 4 Salads	<b>£19.70</b>

MAIN MEAT OPTIONS	VEGETARIAN OPTIONS	SALAD OPTIONS
Premium 1/4 lb beef burgers Premium pork burgers Premium lamb burgers Jumbo pork & sage sausages Mint & garlic lamb cutlets Blackened Cajun chicken 5 spice strip belly pork Garlic, lemon & thyme chicken fillets Skewered Thai king prawns Handmade marinated chicken satay Skewered chicken kebabs Lemon pepper salmon steaks	Stuffed Garlic mushrooms (v) Vegetable kebabs (v) Veggie burgers (v) Stuffed roasted peppers (v)	Dressed new potatoes (v) Seasonal leaf salad (v) Greek salad (v) Homemade luxury coleslaw (v) Fragrant cous cous salad (v) Waldorf salad (v) Watercress & rocket salad – classic French dressing (v) Tomato, red onion & pesto salad (v) Fragrant rice (v) Penne pasta & fresh herbs (v) Fresh beetroot & chorizo

# HOG ROAST

Standard Traditional Hog Roast served with baps, stuffing, apple sauce and crackling  
**£850 exc VAT based on 100 attendees**

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SELECTED FOR YOU

## CORPORATE SIGNATURE RANGE

A great choice of favorites that everyone loves - Select one menu for your group



### **SALAD BOX - £5.55**

Select from either Chicken, Tuna, Cheese (v), Ham, Egg (v) or Hummus (v) – all served in biodegradable packaging

### **SOUP AND A SANDWICH - £5.55**

(min 8 covers)

### **PACKED LUNCH - £5.55**

Freshly Made Sandwich  
Hand-Cooked Crisps  
Fresh Fruit  
Water or Can of Pop

### **SIGNATURE 1 - £5.55**

Select either a  
Sandwich, Baguette, or Wrap  
Yorkshire Crisps  
Cut Seasonal Fruit  
Handmade Tray Bake Cakes

### **SIGNATURE 2 - £6.20**

Selection of Sandwiches  
Mini Cod and Chive Fishcakes, Tartare Sauce  
Indian Selection, Sweet Chilli Sauce v  
Tossed Salad v  
Yorkshire Crisps  
Homemade Tray Bake Cakes

### **SIGNATURE 3 - £6.70**

Selection of Baguettes  
Honey Mustard Sausages  
Feta and Tomato Quiche v  
Mixed Leaf Salad v  
Yorkshire Crisps  
Platter of Cut Fruit  
Mini Doughnuts

### **SIGNATURE 4 - £6.70**

Selection of Wraps  
Beetroot and Goats Cheese Turnover v  
Pork and Sage Sausage Rolls  
Rocket and Parmesan Salad v  
Yorkshire Crisps  
Platter of Cut Fruit  
Homemade Tray Bake Cakes

### **SIGNATURE 5 - £6.70**

Filled Mini Rolls  
Cheddar and Herb Scone, Cream Cheese  
and Red Onion Chutney v  
Chicken Tikka Skewers  
Tossed Salad v  
Yorkshire Crisps  
Cut Fresh Fruit  
Home Baked Cookies

### **SIGNATURE 6 - £6.70**

Selection of Sandwiches  
Mini Pork Pie and Pickle  
Crispy Chicken, Lemon Mayonnaise  
Yorkshire Crisps  
Tomato and Olive Pasta Salad v  
Seasonal Cut Fruit  
Chocolate Brownie and Strawberries

### **SIGNATURE 7 - £7.80**

Selection of Mini Rolls  
Cod & Parsley Fish Cake,  
with Spiced Tomato Salsa  
Falafel Ball, Minted Yoghurt Dip v  
Cheddar and Parmesan Scone, Pesto Cream  
Cheese v  
Yorkshire Crisps  
Bakewell Tart Tray Bake  
Cut Fresh Fruit

### **SIGNATURE 8 - £7.80**

Selection of Sandwiches  
Panko Coated Chicken, Pesto Mayonnaise  
Beetroot and Goats Cheese Tart v  
Spiced Halloumi, Chilli Jam v  
Chef's Salad, Yorkshire Crisps  
Fresh Fruit, Mini Scones

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HEALTHY AND CREATIVE

## CORPORATE SIGNATURE RANGE

A great choice of favorites that everyone loves - Select one menu for your group



### HEALTHY 1 - £6.70

Selection of Wraps  
Tandoori Chicken Skewers  
Vegetable Crudités v  
Vegetable Crisps v  
Sweet Potato Chunks with Coriander Yoghurt v  
Sliced Seasonal Fruit

### HEALTHY 2 - £6.70

Selection of Wraps  
Tomato and Red Onion Bruschetta v  
Lemon and Herb Chicken Drumstick  
Tossed Salad, Extra Virgin Olive Oil Dressing v  
Vegetable Crisps  
Sliced Seasonal Fruit

### CREATE YOUR OWN 1 - £6.70

Select either Wraps, Sandwiches or Baguettes  
Select 2 x Savoury Items (meat or vegetarian)  
Mixed Leaf Salad  
Yorkshire Crisps  
Cut Seasonal Fresh Fruit  
Select either Tray Bake Cakes, Cookies,  
Brownie or Mini Doughnuts

### CREATE YOUR OWN 2 - £8.95

Select from either Wraps, Sandwiches or Baguettes  
Select 2 Savoury Items  
Select 2 Vegetarian Items  
Seasonal Cut Fruit  
Platter of Cookies, Brownies  
and Mini Doughnuts

For the  
**CREATE YOUR OWN**  
selections, choose from...

Sausage Rolls  
Indian Selection v  
Cheddar Scones v  
Chicken Tikka Skewers  
Mini Pork Pies  
Pork, Sage and Onion Sausage Rolls  
Mini Cod and Chive Fish Cakes  
Vegetarian Quiche v  
Sticky Sausages  
Mini Beetroot and Feta Turnovers v  
Vegetable Crudités v

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BEAUTIFULLY PRESENTED

## DESSERTS

Please select one option for your group

This menu must be accompanied by a main course option  
(Minimum numbers of 10 apply)



### INDIVIDUALLY SERVED

Lemon curd cheesecake & red berry compote  
Fresh strawberries, chocolate profiteroles & cream  
Triple chocolate brownie & cream  
Tart au citron with crème Chantilly  
White chocolate & forest fruit cheesecake  
Chocolate fudge cake & cream  
Vanilla and ginger cheesecake  
Tiramisu  
**£4.25**

**Assiette of Desserts**  
**£5.75**

### LARGE SHARING BOWLS & DESSERT PLATTERS

Eton Mess  
Traditional strawberry trifle  
Profiteroles with salted caramel sauce  
Strawberries, chocolate brownies, strawberries & cream  
Mini pot desserts (trifle, mousse, cheesecake)  
Mini pots of ice cream (mixed flavours)  
**£4.00**

### HOT DESSERTS

Traditional bread & butter pudding served with custard  
Chocolate bread & butter pudding served with cream  
Apple crumble served with custard  
Sticky toffee pudding served with cream  
Peach cobbler served with custard  
Fruits of the forest cobbler served with cream  
**£4.50**

### BUFFET EXTRAS

Mini chocolate brownies  
Buttery flapjacks  
Mini cake selection  
Fruit skewers  
Mini pot desserts Freshly Baked Cookies  
Strawberries & Shortbread  
**£1.75**

**Petit Fours**  
**£2.25**

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