

Lunchtime menus

Served between 11.00am and 4.00pm - can be served outside of these times but may incur an additional staffing cost

Finger Buffet - £16.50 per person

An ideal lunch for an extra special buffet, choose six dishes: five savoury and one sweet. We suggest a combination of two finger foods, two sandwiches, one salad and one sweet option. Served with crisps and jugs of water.

Savoury finger options:

Vegetable crudités
Savoury Finger options
Vegetable crudités' with pitta bread and houmous (VV)
Roast beef and horseradish crostini
Smoked salmon, lemon and dill cream cheese crostini
Caramelised red onion and cheddar tartlet (V)
Jerk chicken skewers with chilli dip
Lamb kofta skewers with tzatziki
Falafel with minted yoghurt (V)
Sliced chorizo with lightly pickled red onion on ciabatta
Lightly spiced crab cakes with sweet chilli dip

Salads

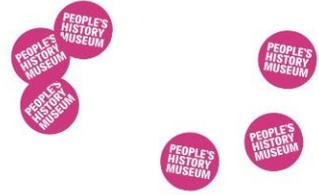
Crunchy Coleslaw (V, GF)
Spiced beetroot salad (VV, GF)
New York style potato salad (pickled gherkins, dill red onion) (V, GF)
Rice salad (coriander, pumpkin seeds and raisins) (VV, GF)
Greek Salad with crumbled goat's cheese (V, GF)
Pasta salad with roasted vegetables dressed with either pesto (V) or olive tapenade (VV)

Sandwiches

Ham tomato and mustard mayonnaise
Olive tapenade and salad (VV)
Tuna mayonnaise with sliced cucumber
Free range egg mayonnaise and watercress (V)
Pickled spaghetti of vegetables with paprika cream cheese wrap (V)
Malaysian flavoured chicken

Desserts

Fresh seasonal fruit platter
Mini scones with clotted cream and jam
Double chocolate brownies
Bakewell tarts
Dark chocolate and orange tart



Light Lunch Menu - £9.75 per person

A chef's selection of four handmade sandwiches served on a selection of breads or wraps plus crisps, seasonal cut fruit and jugs of water. Select two meat / one meat and one fish and two vegetarian.

For groups under 40:

Alternative Light Lunch: Vegetarian soup of the day with fresh crusty bread, tortilla chips, houmous, dip of the day and fresh crudities. Includes seasonal cut fruit and jugs of water. (V)

Delegate Lunch Menu £15.00 per person

A delicious combination of Chef's sandwich selection and finger foods plus crisps, seasonal cut fruit and jugs of water. Select for the sandwiches either two meat / one meat and one fish and two vegetarian. **Our chef will select three options from the following finger foods:**

Lamb kofta with tzatziki
Vegetable spring rolls with hoi sin sauce (V)
Falafel and tzatziki (V)
Cajun chicken skewers with Cajun mayonnaise
Thai style king prawns with sweet chilli sauce
Cheddar tartlet with red onion marmalade (V)
Moroccan olives, humous and flatbread (V)
Mozzarella, tomato and basil bruschetta (V)
Lightly spiced crab cakes with sweet chilli dip

Extra options can be added for £2.50 per person

For groups under 40:

Alternative Delegate Lunch: Hot pot buffet of the day (one serving of meat and one serving of vegetarian) with fresh crusty bread. Plus chef's choice of two finger foods (see options above). Includes seasonal cut fruit and jugs of water.

Refreshments & breakfasts

Fresh filtered coffee and a selection of teas £2.50 per person

With freshly baked cookies £3.75 per person

With a selection of cakes £4.75 per person

With seasonal sliced fresh fruit platter and a selection of cakes £6.50 per person

With fresh pastries £4.75 per person

With seasonal sliced fresh fruit platter and fresh pasties £6.50 per person

With breakfast baps and premium condiments – a selection of sausages, vegetarian sausages and bacon served with fresh baps £7.25 per person

With a Vitality Breakfast – a Bircher muesli pot with fresh fruit (homemade Bircher muesli – oats soaked in almond milk overnight with a combination of spices, apple, raisins, nuts and seeds) Vegetarian & Vegan £6.95 per person

1 litre of still/sparkling bottled water (serves 4) £4.25 per bottle

Fresh juice or mineral water @ £3.00 per person