



# *Afternoon Tea* **MENU**

AFTERNOON TEA

23.95 per person

**FIRST TIER:**

Satay Wrap

Smoked Salmon Sandwich

Egg Mayo Sandwich

Cucumber & Cream Cheese Sandwich

Mini Quiches

**SECOND TIER:**

Homemade Scones with Strawberry Jam & Clotted Cream

**THIRD TIER:**

Chocolate tart

Berry Trifle

Cake of the day

Macaron

SERVED WITH COFFEE OR TEA

Minimum 20 People

V: Vegetarian - VE: Vegan - GF: Gluten Free



# *Events* MENU

## REFRESHMENTS

3.75 per person

Biscuits  
Danish Pastry  
Mini Cake  
Fresh Fruit Bowl  
Water Bottle 330 ml  
Tea & Coffee

## BUSINESS LUNCH

9.25 per person

Selection of Sandwiches  
Chips  
Salad  
Water Bottle 330 ml  
(Minimum 20 People)

## VEGETARIAN BUFFET

9.25 per person

Served in the Cafeteria

V: Vegetarian - VE: Vegan - GF: Gluten Free



# Events MENU

## FINGER FOOD MENU

25.75 per person

### **HOT FOOD:**

Mini Quiches (V)

Pizza Pockets (V)

Vegetable Spring rolls (VE)

Vegan sausage rolls (VE)

Mini Vegan Burgers (VE)

Samosas (VE)

### **COLD FOOD:**

Selection of Sandwiches

Nachos with Dips: Hummus, Salsa, Sweet Chilli sauce

Crudités: Bread-sticks, Carrot, Celery, Cucumber & Pepper sticks (VE)

### **ASSORTED DESSERTS:**

Cake of the day

Mini Doughnut

Muffin

Eclairs

Brownie (VE, GF)

Fresh Fruit bowl (VE, GF)

Water Bottle 330ml, Orange Juice & Apple Juice

Minimum 30 People

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# Buffet MENU

47.50 per Person

## SALAD BAR

(Select 5 options)

- Waldorf Salad (VE, GF)
- Tomato & Mozzarella Salad (GF)
- Tomato, Cucumber & Red Onion (VG, GF)
- Classic Caesar Salad (V)
- Mixed Leaves Salad (VG, GF)
- Brocoli & Cranberry
- Moroccan Cous Cous
- Niçoise salad with Tuna, Olives, Green Beans, Potatoes & Boiled Eggs
- Pasta Salad
- Potato Salad
- Greek Salad
- Five Bean Salad
- Smoked Salmon
- Beetroot & Yogurt Salad
- Mixed Olives

Dressings: French, Salad Cream, Thai, Olive Oil & Balsamic Vinegar.

## APPETISERS

(Select 2 options)

- Vegetable Spring rolls & Samosas (VE)
- Chicken Wings
- Pizza Pockets
- Mediterranean Quiches
- Garlic Bread
- Patties: Lamb, Chicken or Vegetables

Includes Bread Selection & Butter

\*More Vegan and Gluten Free options can be discussed individually.

Minimum 30 People

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## MAIN COURSES

(Select 2 options)

- Green or Yellow Chicken Curry
- Massaman Beef Curry with Potatoes
- Beef Bourguignon with Vegetables
- Classic Lasagne
- Lamb Feijoda
- Chicken Peri Peri
- Crispy Tilapia with Peppers Onions & Spicy Tomato Sauce
- Pan-fried Salmon

## VEGETARIAN MAIN COURSES

(Select 2 options)

- Tortellini with Leek & Mushroom Cream Sauce
- Vegetarian Lasagne
- Green or Yellow Tofu Curry
- Massaman Tofu Curry with Vegetables
- Vegan "Fish" with Spicy Tomato Sauce
- Soya Bourguignon with Vegetables
- Soya Jerk with Peppers, Courgette & Red Onions
- Ratatouille
- Gnocchi with Green Pesto & Roasted Vegetables
- Mediterranean Stuffed Peppers
- Lentil Pie

Minimum 30 People

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## ACCOMPANIMENTS

(Select 2 options)

- Jamaican Rice & Peas
- Roasted Potatoes with Cajun Garlic Herbs
- Chow-Mein Noodles
- Stir-fried Rice
- Plain Rice
- Pilaf Rice
- Root Vegetables
- Fried Plantains
- Fried Dumplings
- Mashed Potatoes
- Sautéed New Potatoes with Rosemary & Wild Garlic
- Steamed Mixed Vegetables (Panache)
- Chips

## DESSERTS

(Gluten Free and Vegan Options Available)

- Chocolate Tart
- Cherry Trifle
- Eton Mess
- Brownie
- Cake of the Day
- Profiteroles
- Macarons
- Mini Cheesecake
- Fresh Fruit Salad

Minimum 30 People

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# *A la Carte & Banquet* MENU

## STARTERS

|                                                      |       |
|------------------------------------------------------|-------|
| Soup of the Day                                      | 6.50  |
| Greek Salad (VG)                                     | 7.25  |
| Vegetable Spring Rolls with Asian Slaw (VG)          | 7.85  |
| Asparagus with Poached Egg & Hollandaise Sauce       | 8.95  |
| Smoked Salmon with Soda Bread & Celeriac Remoulade   | 9.75  |
| Chicken Satay with Roasted Vegetables & Peanut Sauce | 10.25 |

## MAINS

|                                                                                       |       |
|---------------------------------------------------------------------------------------|-------|
| Linguine with Teriyaki Tofu & Vegetable Tempura (VG)                                  | 19.95 |
| Leek & Wild Mushroom Tart with Sautéed Potatoes, Panache Vegetables & Cream Sauce     | 22.75 |
| Chicken Ballotine with Dauphinoise Potatoes, Panache Vegetables & Mushroom Cream      | 24.75 |
| Pan-Fried Salmon with Coconut Rice, Steamed Pak Choi & Panang Curry Sauce             | 25.50 |
| Confit Duck leg with Dauphinoise Potatoes, Braised Red Cabbage, Pak Choi & Plum Sauce | 26.75 |
| Braised Lamb Shank with Mint, Mashed Potatoes, Panache Vegetables and Gravy           | 27.25 |

## DESSERTS

|                                                                                                                                                                                                                           |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Vegan Cheesecake with Fruit Compote - Coconut & Mango Panna Cotta -<br>Spicy Chocolate Tart with Ice Cream - Sticky Toffee Pudding with Custard (GF) -<br>Chocolate Mouse (GF) - Cheese Selection with Chutney & Biscuits | 7.50 |
| OR Selection of Mini Desserts                                                                                                                                                                                             | 9.50 |

Minimum 30 People

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# *Drinks* MENU

## SOFT DRINKS

|                              |      |
|------------------------------|------|
| STILL WATER small 330ml      | 1.95 |
| STILL WATER large 750ml      | 3.75 |
| SPARKLING WATER small 330 ml | 1.95 |
| SPARKLING WATER large 750 ml | 3.75 |
| JUICE 275 ml                 | 2.75 |
| Apple / Orange               |      |
| COCA COLA 250 ml             | 2.95 |
| COCA COLA 1.2L               | 6.25 |
| APPLETISER 275 ml            | 2.75 |
| APPLETISER 750 ml            | 5.25 |

## HOT DRINKS

|                               |      |
|-------------------------------|------|
| TEA                           | 1.50 |
| Earl Grey - English Breakfast |      |
| - Rooibos - Peppermint -      |      |
| Camomile - Lemon & Ginger     |      |
| - Green tea                   |      |
| COFFEE                        | 1.50 |

## NON - ALCOHOLIC DRINKS

|                                    |      |
|------------------------------------|------|
| HEINEKEN ZERO % 330 ml             | 2.95 |
| SHLOER PINK SPARKLING JUICE 750 ml | 7.25 |
| SAUVIGNON BLANC ZERO % 750 ml      | 6.95 |
| NOZECO SPARKLING WHITE WINE 750 ml | 7.95 |