

### **MENU 1 – SANDWICH LUNCH**

Assorted Sandwiches on Brown or White Bread  
Crisps  
Fresh Fruit Platter  
**£5.50**

### **MENU 2 – BREAKFAST ‘A’**

Locally Sourced Full English Breakfast  
Selection of Pure Juices  
Coffee, English & Herbal Tea  
**£8.95**

### **MENU 3 – BREAKFAST ‘B’**

Smoked Bacon & Local Sausages in  
Freshly Baked Rustic Rolls  
Danish Pastries  
Fruit Platter  
Selection of Pure Juices  
Coffee, English & Herbal Tea  
**£7.95**

### **MENU 4 – CONTINENTAL BREAKFAST**

Freshly Baked Croissants, Danish Pastries & Muffins  
Toasted Bagels with Cream Cheese  
Fruit Platter  
Selection of Pure Juices  
Coffee, English & Herbal Tea  
**£6.95**

### **MENU 5 – AFTERNOON TEA**

Cucumber & Cracked Pepper Sandwiches  
Smoked Salmon Sandwiches  
Scones with Local Preserves & Clotted Cream  
Ginger Beer & Choice of Teas  
**£6.95**

### **MENU 6 – WORKING LUNCH ‘A’**

Selection of Sandwiches & Filled Bagels  
Moroccan Chicken Skewers with Lime & Chilli Mayo  
Baby Honey & Mustard Sausages  
Toasted Ciabatta Strips with Hummus, Sour Cream &  
Salsa Dips  
Fresh Fruit Platter  
**£7.50**

### **MENU 7 – WORKING LUNCH ‘B’**

Honey & Clove Glazed Ham  
Grilled Marinated Chicken  
Vegetable Tarts  
Selection of Pickles & Chutneys  
Milford Leaf Salad  
English Cheeses  
Rustic Breads  
Fresh Fruit Platter  
**£10.50**

### **MENU 8 – MEZZE LUNCH (V)**

Falafel with Yoghurt & Mint  
Feta & Olive Salad  
Tabbouleh Salad  
Traditional Dolmades  
Grilled Marinated Peppers  
Hummus & Tsatsiki Dips  
Warm Pitta Bread  
Fresh Fruit Platter  
**£12.50**

### **MENU 9 – COLD FORK BUFFET ‘A’**

Lemon & Basil Marinated Chicken, Red Pesto Mayo  
Peppered Rare Topside of Beef, Horseradish Cream  
Cold Poached Fillet of Salmon, Dill Mustard Sauce  
Spinach & Ricotta Risotto Torte (v)  
Red Onion & Chilli Marmalade  
Tomato & Feta Salad  
5 Leaf Caesar Salad  
Saffron Rice & Vegetable Salad  
Baked Sweet Potatoes & Sour Cream  
Rustic Breads  
Dessert Choice  
**£18.00**

### **MENU 10 – COLD FORK BUFFET ‘B’**

Moroccan Spiced Breast of Chicken with Yoghurt &  
Mint Dressing  
Cold Maple Glazed Pork with Smoked Bacon &  
Roasted Garlic Mayonnaise  
Home Cured Gravdax Salmon with Sweet Dill  
Mustard Sauce  
Baby Spinach & Herb Dressed Salad  
Grilled Marinated Peppers  
Lemon, Garlic & Basil Fettuccini  
Hot New Potatoes, Chive Butter  
Rustic Breads  
Dessert Choice  
**£20.00**

### **MENU 11 – BBQ ‘A’**

Wild Boar & Apple / Organic Lamb & Mint Sausages  
Lemon & Basil / Honey & Balsamic Marinated Breast  
of Chicken  
Spicy Bean Burgers (v)  
Selection of Salads, Chutneys & Slaws  
Baked Potato with Chive Butter  
Rustic Breads  
**£10.50**

### **MENU 12 – BBQ ‘B’**

Homemade Organic Beef Burgers, Chunky Relish  
Marinated Fillet of Salmon with Lime & Dill  
Mayonnaise  
Grilled Portobello Mushrooms, Shallot Marmalade &  
Melted Monterrey Cheese  
Selection of Salads, Chutneys & Slaws  
Baked Potato with Sour Cream  
Rustic Breads  
**£13.50**

### **MENU 13 – BBQ ‘C’**

Marinated Chicken & Pepper Fajitas Wrapped in  
Tomato & Garlic Tortillas  
Peppered Sirloin Steak, Spicy Horseradish  
Mayonnaise  
Seared Fresh Tuna, Dill & Mustard Hollandaise  
Whole Corn with Garlic & Basil Butter (v)  
Gazpacho Tomato Salad  
5 Leaf Caesar Salad  
Saffron Rice with Mushrooms  
Slaws & Chutneys  
Baked Sweet Potato with Rosemary  
Rustic Breads  
Dessert Choice  
**£22.00**

### **MENU 14 – CANAPÉ RECEPTION**

*Examples only - full list available on request*  
Roast Duck Breast, Colcannon Potato Cake,  
Red Onion Marmalade  
Baby Beef Wellingtons with Mushrooms  
Mini Lamb Koftas with Cucumber Riata  
Poached Salmon & Parsley Pesto Tartlets  
Cream Cheese & Salmon Caviar Blini's  
Falafel with Yoghurt & Chilli (v)  
Asparagus & Herbed Cheese Mousse Crostini (v)  
Sun dried Tomato & Crème Fraiche Profiteroles (v)  
**£14.00**

### **MENU 15 – DESSERTS**

*Examples only - full list available on request*  
Summer Berry Pudding with Chantilly Cream  
Traditional Crème Brulee  
Lemon Mousse with Tuille Biscuits  
British Cheeses, Apple Chutney, Biscuits  
**£4.95**

### **MENU 16 – SAMPLE DINNER MENU ‘A’**

Roasted Tomato Soup, Baby Gnocchi Dumplings,  
Basil Cream  
Or  
Cured Salmon, Sweet Citrus Asparagus, Dill  
Hollandaise

Smoked Garlic Marinated Breast of Chicken, Stuffed  
with Spinach & Figs, Braised Red Cabbage,  
Lyonnais Potatoes, Red wine Gravy  
Or  
Fillet of Scottish Salmon, Leek & Shallot Mash  
Green Bean Bundle, Tarragon Pernod Sauce

Cappuccino Trifle, Coffee Biscuits  
Or  
Pear Tatin, Mascarpone Cream

Coffee & Mints  
**£25.00**

### **MENU 17 – SAMPLE DINNER MENU ‘B’**

Smoked & Poached Salmon Mousse, Milford Leaves,  
Keta Dressing, Walnut Toast  
Or  
Chilled Melon, Mango Sorbet, Elderflower Dressing

Honey & Clove Baked Ham, Mustard & Marjoram  
Mash, Buttered Broad Beans, Parsley & Onion Sauce  
Or  
Roasted Sea Bream, Brandade of Cod & Fennel  
Roasted Root Vegetables, Sherry Veloute Sauce

Crème Brulee with Raspberries  
Or  
British Cheeses, Apple Chutney, Biscuits

Coffee & Mints  
**£25.00**

### **PRICES INCLUDE**

Free delivery to within a 5 mile radius, subject to a  
minimum order of 8 guests

Service equipment - cutlery, crockery, napkins &  
glassware where appropriate.

Service staff for Menu's 11 – 17

Additional staff are charged at £8.50 per hour if  
required.

All prices are exclusive of VAT