



Menu One - £9.50 per person

- Assorted meat-filled sandwiches
- Assorted vegetarian sandwiches
- Hot and spicy potato wedges
- Barbecue chicken wings
- Assorted dim sums
- Quiche Lorraine
- Large bowl of caesar salad

Menu Two - £9.50 per person

- Selection of tortilla-filled sandwiches;
both meat and vegetarian fillings available
- Chicken satay with peanut sauce
- Goujons of plaice with tartar sauce
- Loaded potato skins
- Large bowl of greek salad
- Large bowl of coleslaw
- Fresh fruit platter

All prices are inclusive of VAT at 20%.

Food can be served in the Conference Room or in our Great Room.

Menu selection will not be accepted less than 48 hours prior to the event.

Special dietary requests need to be made 48 hours prior to the event.



Menu Three - £12.00 per person

- Selection of freshly-prepared crudité's
- Onion bhajis with minted yoghurt
- Barbecue chicken drumsticks
- Salmon brochette with lemon and cream fraiche
- Large bowl of couscous salad
- Large bowl of new potato salad
- Fresh fruit platter
- Chef's dessert of the day

Menu Four - £13.95 per person

Please choose from the following options:

- Soup of the day
OR
- Prawn cocktail with brandy infused marie rosé sauce

- Chicken and wild mushroom puff pastry pie
OR
- Tortellini pasta with creamy green pesto sauce (v)
- Selection of potato and mixed vegetables

- Crème brûlée with tuille biscuits
OR
- Chef's dessert of the day

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