

Catering

Refreshments

Hot Drinks (Tea, Coffee, Cadbury's Fair-trade Hot Chocolate, Biscuits)

Chilled Drinks (Selection of Water, Juices and Lemonades)

Beers & Ciders (Desperados, Rekorderlig Cider, Coors Light, Staropramen, Corona, Sol, Bulmers Original Cider, Bulmers Pear Cider)

Cocktails (Pimm's Cocktail, Summer Breeze, Peach Caipirinha, Mojito)

Wines (Various Red, White and Rose Wines)

Treats

Pastries (Croissant, Almond Croissant, Chocolate Twist, Pain au Chocolate, Pain au Raisin, Maple & Pecan Plait, Danish Pastry Selection)

Indulgence (Baked Cookie, Petit Fours, Chocolate Muffin, Blueberry Muffin, Jessica's Cake from Bridport, Afternoon Tea, Cream Tea, Fresh Fruit Platter, Classic Cup Cakes)

Finger Food

Finger Buffet (Oriental/Indian/Traditional/Vegan) (min 5 people for each)

Working Lunch (Selection of Speciality Breads (min 5 people), Kettle Chips & Fruit Platter/Sandwiches & Speciality Breads (1.5 Rounds per Guest)/Cheeseboard/Bespoke Lunch)

Crisps & Nibbles (Salted Kettle Crisps (5-4 people)/Flavoured Pretzels(4-5 people)/Marinated Olives (3-4 people)/Bombay Mix (3-4 people)/Roasted Nuts (3-4 people)/Popcorn (3-4 people)

Canapes (Selection of Butcher Canapes/Fishmonger Canapes/Cheese Stall Canapes) (priced per Canape)

Packed Meals (Lunch/Simple Lunch/Breakfast)

Fork Buffets (min 5 persons for each)

Rustic Ploughmans: Roasted English Gammon, English Heritage Stilton and Mature Cheddar, Vegetable Quiche, Fresh Apple, Crisp Celery Stick, French Dressing, Tomato Wedges, Crisp Mixed Leaf Salad, Cucumber, Pickled Onions, Pickle and Whole Grain Mustard, Crusty Roll with Butter

Imperial Buffet: Teriyaki Marinated Chicken Breast with Wilted Pak Choi, Pickled Ginger, and Toasted Sesame Dressing, Sauteed Tiger Prawns with Ginger and Garlic, Chilli Marinated Spring Onions and Courgette Ribbons, Homemade Vegetable Spring Rolls with a Sweet Chilli Dipping Sauce, Chicory and Orange Salad, Glass Noodles with Chilli and Coriander, Pickled Chinese Leaf and Pepper, Kim Chi Slaw and Cucumber Salad, Selection of Naan Breads with Raita and Chutneys, Baked Creme Brulee Cheesecake with Raspberry Coulis, Fresh Fruit Platter

Traditional Buffet: Honey Glazed Bacon with Spiced Apple Chutney, Crushed New Potatoes and Watercress, Flaked Poached Salmon with Charred Baby Gem Lettuce, Tomato and Caper Dressing, Roasted Butternut Squash with Goats Cheese Crumble, Toasted Pine Kernels and Rocket, Mixed Leaf Salad, New Potato Salad, Roasted Beetroot with Red Chicory and Balsamic, Cherry Tomatoes with Basil Pesto, Selection of Bread Rolls, Chocolate Profiteroles with Chocolate Sauce and Vanilla Chantilly Cream, Fresh Fruit Platter

Mediterranean Buffet: Platter of Italian Cured Meats with Homemade Vegetables a la Grecque and Rocket, Scottish Smoked Salmon with Dill, Pickled Cucumber, Fennel and Charred Lemon Dressing, Tomato and Mozzarella Gratin with Basil Pesto and Black Olives, Rocket Salad, Tomato and Cucumber Salad with Basil and Red Onion, Roasted Pepper Panzanella Salad, Potato Salad with Whole Grain Mustard and Fresh Chives, Chickpea Salad with Broccoli, Roasted Garlic and Lemon Dressing, Selection of Focaccia Bread with Olive Oil and Balsamic Dips, Glazed Lemon Tart, Fresh Fruit Platter

Hot Food

Savouries (Garlic Bread/Pizza/ Vegetarian Pizza/Sausage Roll)

Jacket Potato (Plain/Tuna Mayonnaise/Cheese/Coleslaw)

Hot Meals (Chilli con Carne/Vegetarian Chilli/Hot Soup & Roll) (min 5 persons)

Breakfast Rolls

Bacon Bap

Sausage Bap

Veggie Bap

Salad Bar

Vegan Salad

Vegetarian Salad (min 5 persons)

Chicken Caesar Salad (min 5 persons)

Salad Bar Selection (min 8 persons)

BBQ (priced per person)

British BBQ: Beef Burger, Jumbo Sausage, Vegetable Burger, Corn on the Cob, Various Salads & Sauces

Caribbean BBQ: Caribbean Style Pork Belly, Marinated Vegetable Skewers & Jerk Chicken Skewers, Khobez Bread, Caribbean Style Rice & Peas, Various Salads & Sauces

Table Cloth (white linen table cloth 90x90cm)