

Breakfasts

Breakfast Buffet

Bacon butties on crusty white bread
Bagels with smoked salmon & cream cheese
Smoked salmon and scramble egg on English muffins
Savoury filled croissants
Butter croissants with preserves
Selection of Danish pastries
Chocolate, fruit muffins
Fresh fruit platter
Fruit 'Lolly' platter with crème fraîche
Home-made muesli with yoghurt

Full English Breakfast

Scrambled, poached or fried eggs
Grilled bacon
Cumberland sausages
Grilled herbed tomatoes
Mushrooms sautéed in butter
Hash browns
Served with a selection of toast and jams

Continental Breakfast

Fruit 'Lolly' platter with crème fraîche
Bread rolls, croissants and Danish pastries served with a selection of cold meats, cheeses, smoked salmon and jams.

Accompanied by the following

Selection of fruit juices, eg. orange, apple, grapefruit
English breakfast Tea, herbal or fruit tea and filter coffee



Working Lunch

Four sandwich fillings
Crisps
One dessert

Boardroom Menu A

Selection of four sandwich fillings
Two home-made savouries
Crisps
One dessert

Boardroom Menu B

Selection of five sandwich fillings
Selection of six savoury items
Crisps
Two desserts

Conference Menu

Five sandwich fillings
Four home-made savouries
Crisps
Two desserts

Fork Buffet

Three items from main buffet items and four salads and two desserts
Four items from main buffet items and four salads and two desserts



Sandwich fillings

Ham and mustard
 Ham and cheddar
 Ham and coleslaw
 Bacon and avocado
 mayonnaise
 Bacon and egg mayonnaise
 Bacon, lettuce and tomato
 Roasted chicken salad
 Chicken and rocket
 Chicken and sweetcorn
 Coronation chicken
 Turkey and bacon
 Rare roast beef and
 horseradish
 Salami and cream cheese
 Brie and bacon

Egg mayonnaise with cress
 Egg, tomato and cucumber
 Cheddar & roasted tomato
 relish
 Cheddar celery and onion
 mayo
 Cheddar and fruit chutney
 Brie and grape
 Brie and cranberry
 Cream cheese and
 sundried tomato
 Goats cheese, pesto and
 roasted veg
 Homous, spinach and
 sesame seeds
 Mozzarella pesto and
 tomato

Smoked salmon and
 creamed cheese
 Smoked salmon dill and
 pepper
 Smoked salmon and
 sundried tomato
 Tuna mayonnaise with
 cucumber
 Egg and tuna salad
 Tuna rocket and red onion
 Tuna and sweetcorn
 Prawn salad
 Prawn in marie rose
 dressing
 Prawn, avocado with
 mayonnaise

Other fillings available upon request



F I N G E R B U F F E T

Meat – Cold

Ham and cream cheese pin
Char-grilled asparagus
parma ham
Rocket and parmesan
wrapped in parma ham
Melon and parma ham
skewers
Pork and apple brandy
rillettes on crostini
Bocconicini and Parma ham
skewers
Salami and cheese skewers
Ham terrine with piccalilli
Leek, bacon and gruyere
tartlets
Mini pork pies with
piccalilli
Mini chicken Caesar wraps
Char-grilled lemon chicken
basil mayo in pastry
Chicken roulade with basil
and goats cheese
Smoked chicken and bacon
alioli

Served warm

Cheese, bacon and tomato
pastry
Chicken and asparagus
pastry
Chicken satay, with chil
satay dipping sauce
Mini chicken fillet burger in
focaccia bun with mayo
Honey and lemon chicken
with smoked paprika dip
Mini Yorkshire puddings
with roast beef and
horseradish crème
Soy & sesame glazed beef
Mini burgers with relish,
cheese and gherkins
Honey and mustard mini
sausages
Mini bangers and mash
Pork and red onion sausage
rolls
Lemon and herb marinated
lamb with mint sauce

Fish - Cold

Chilli & garlic tiger prawns
Tiger prawn & mange tout
Mini prawn cocktail with
crispy gem lettuce
Tuna mousse cup with
horseradish twist
Smoked mackerel pate
with horseradish
Smoked salmon blinis,
cream cheese and caviar
Smoked and poached
salmon terrine
Smoked salmon and
asparagus quiche
Asparagus and salmon pate
en croûte
Mini cod, salmon and tuna
skewers
Smoked haddock,
watercress and Gruyere
tarts

Served warm

Mini fish and chips in cones
with tartar sauce
Cajun spiced salmon on a
bamboo skewer
Teriyaki salmon with lime
and chilli mayonnaise
Lemon infused salmon
skewers
Miniature Thai fish cakes
with crème fraîche
Haddock and salmon fish
cakes
Crab cakes with sweet chilli
Mini fish pies with a potato
and cheese topping
Mini fishermans pie with
saffron mash
Mini salmon en croûte with
hollandaise

Vegetarian - Cold

Feta, tomato & basil
skewer
Bocconcini, cherry tomato
and basil pesto skewers
Mini tortilla wraps cream
cheese, red pepper
Sun blushed tomato with
pesto and soft cheese
Herb marinated peppers
and pesto bruschetta
Asparagus and sun-dried
tomato
Rosemary, red onion, goats
cheese muffins
Caramelised red onion &
goats cheese
Red pepper houmous on
crostini
Feta, sundried tomato and
olive thyme tartlets
Sweet potato, rocket and
feta frittata
Cheese and tomato muffins

Served warm

Mini jacket potatoes with
cream cheese and chives
Individual tomato &
mozzarella pizzas
Caramelised red onion and
goats cheese tartlets
Ratatouille of vegetables in
a pastry cup
Cherry tomato & pesto
galettes
Three cheese filo triangles
Wild mushroom frittata
Asparagus and brie tartlet
Spinach and feta parcels
Mushroom strudels with
aioli
Wild mushroom, potato
and onion frittata
Leek and mushroom tart
Brie and cherry tomato
quiche fingers



Sweet bites

Tiptree jam and almond pastry
Apple tarte tatin with creamed mascarpone
Fresh berry and mascarpone tarts
Chocolate fudge brownies
Carrot cakes
Lemon drizzle
Cupcakes
Flapjack
Caramel slice
Traditional shortbread
Paradise slice
Raspberry and white chocolate torte
Lemon torte
Chocolate truffle torte



F
I
N
G
E
R
B
U
F
F
E
T



Fork buffets are ideal for occasions with large amounts of guests and where formal eating arrangements are rejected in favour of a more casual and cost effective service.

Mains - Hot

Coq au vin with roasted baby new potatoes
Garlic and thyme marinated chicken with a red wine jus
Mediterranean chicken
Thai green chicken curry
Spanish chicken and chickpea casserole
Italian style chicken cacciatore
Pork and cider casserole
Beef stroganoff
Beef bourguignon
Cottage Pie
Lasagne
Chilli con carne
Italian meatballs with tomato & herb concasse
Navarin of lamb
Shepherds pie
Greek lamb casserole with chickpeas, green olives lemon and feta mash
Fisherman's bake
Flaked smoked haddock and chives with penne pasta
Catalan fish casserole with steamed rice
Spinach, ricotta & nutmeg tortellini with roast tomato sauce, olives & basil (v)
Green vegetable curry (v)
Penne with wild mushrooms (v)
3 bean casserole with tomato, garlic & thyme (v)
Saffron couscous with roasted Mediterranean vegetables (v)

All main dishes served with the appropriate rice or potatoes and vegetables or salads



Mains - Cold

Freshly poached salmon dressed with lemon and caviar
 Salmon steak poached in white wine served with hollandaise sauce
 Seafood platter (tiger prawns, hot smoked salmon, crab, scallops, oysters *1 *2)
 Cold meats platter served with a selection of mustards, relishes and pickles
 Antipasto platter with a selection of cold meats, olives, artichokes, roasted peppers and sundried tomatoes
 Rib of beef carved from the bone (can be served warm) *3
 Honey roast ham with wholegrain mustard
 Norfolk turkey breast (can be served warm)
 Marinated chicken skewers
 Turkey breast and ham terrine
 Home made asparagus and gruyere quiche (v)
 Spinach and filo pastry baked with feta cheese (v)
 Home made vine ripened tomato tart with crumbled goat's cheese (v)

Salads

French new potato salad
 Baby new potatoes with fresh mint
 Beetroot & carrot salad with vinaigrette dressing
 Pasta, mixed bean and sunblused tomato salad
 Gazpacho salad- cherry tomatoes, cucumber, courgettes and peppers
 Roasted Mediterranean vegetables with pasta, basil and parmesan shavings
 Mediterranean couscous – red peppers, cherry tomatoes, black olives and feta
 Caesar salad with garlic croutons and anchovies
 Spinach and pinenuts with a balsamic dressing
 Crumbled goat's cheese and red pepper salad with couscous
 Greek salad with feta cheese and black olives

Desserts

Lemon posset with shortbread finger
 Toffee apple crumble
 Crème au chocolate with vanilla sugar
 Double chocolate mousse with strawberry shortbread
 Champagne jelly with raspberry tuile
 Profiteroles with warm dark chocolate sauce
 Tarte au chocolate topped with a lime and ginger cream

Tea and coffee station with petit fours

