



## Catering Packages

### All day package 1

£55 /person

Continental breakfast

Deli board for lunch

Mid-afternoon biscuits or cake

Hot fork for dinner (2 mains, 2 salads, dessert)

### All day package 2

£40 /person

Pastries on arrival

Sandwiches & salads for lunch

Afternoon cake

Hot fork for dinner (2 mains, 2 salads, dessert)

### All day package 3

£35 /person

Pastries on arrival

Sandwiches & fruit for lunch

Crudités in the afternoon

Hot fork for dinner (2 mains, 2 salads, dessert)

### Half day package 1

£32 /person

Pastries and fruit on arrival

Mid-morning biscuits

Hot fork for lunch

Mid-afternoon cake platter

### Half day package 2

£28 /person

Pastries and fruit on arrival

Deli board for lunch

Mid-afternoon cake platter

### Half day package 3

£32 /person

Afternoon tea (with sandwiches, cakes and scones)

Hot fork for dinner

# Client Buffet Selections

Available all day unless noted

## Breakfast (before 9am) £ 12.00 /person

Assorted pastries and bread rolls  
with jam and butter  
Fruit salad  
Yoghurt  
Homemade granola  
Tea and coffee

## Afternoon Tea £ 10.00 /person

Finger sandwiches  
Homemade scones, jam, clotted cream  
Assorted cakes and biscuits  
Coffee and tea selection

## Platters £ 15.00 /platter

1 platter serves 6 people

Mini pastries platter  
Fresh fruit platter  
Crudités platter  
Cheese platter  
Biscuit & Cake platter

## Deli Board (cold) £21.00 /person

Cold cuts platter  
Smoked salmon platter  
Sandwich platter  
Seasonal frittata (V)  
2 salads  
Fresh fruit platter

## Sandwiches (cold) £7.50/person

Assorted sandwiches and wraps  
with crisps  
Fresh fruit platter

## Spanish £30.00 /person

Traditional potato and onion tortilla (V)  
Prawn Skewers  
Beef meatballs with spicy tomato sauce  
Pan fried mushrooms with garlic and sherry (V)  
Endive, chorizo and roasted pepper salad  
Tarta de Santiago (V)

## Italian £30.00 /person

Rosemary focaccia (V)  
Sicilian beef and lemon patties  
Ricotta arancini (V)  
Rocket and parmesan salad (V)  
Salmon with nut crust  
Tiramisu /Pannacotta (V)

## French £30.00 /person

Mushroom, bacon and caramelised  
onion quiche  
Ratatouille (V)  
Chicken liver pâté  
Tuna Niçoise  
Cheese selection (V)  
Chocolate mousse or Tarte Tatin (V)

## Middle Eastern £30.00 /person

Hoummous, tzatziki and muhammara  
with pita bread (V)  
Spanakopita (V)  
Seasonal Tabbouleh salad (V)  
Lamb Koftas with green salsa  
Tunisian almond and orange cake (V)

## British £30.00 /person

Ploughman's lunch platter (V)  
Steak and ale pie with green salad  
Mushroom rarebit with onion gravy (V)  
Scampi with tartar sauce  
Trifle (V)

## Seasonal £25.00 /person

1 hot main course  
1 vegetarian hot main course  
2 salads  
Cheese board or fresh fruit platter

# Respondent Food

## Sandwiches

£ 6.50 /person

## Nibbles

£ 1.50 /person