



Lunch Menus

Sandwich Lunch @ £10.95 per person

A selection of thick cut sliced bread sandwiches
A selection of delicious filled specialty rolls
A selection of fresh seasonal fruit
A platter of kettle crisps

Add homemade soup of the day @ £3 per person

Finger Buffet @ £13.95 per person

A selection of sandwiches with traditional fillings
A selection of mini filled Speciality Rolls
A selection of Homemade Savoury Bites (to include three different homemade savouries from the list below)
A selection of seasonal fresh fruit
A selection of cakes to include mini tarts and speciality cakes
A platter of kettle crisps

Homemade Savouries

Meat

Mini Chicken Teriyaki Bites with Toasted Sesame
Mini Chicken Satay Skewers with a Spicy Peanut Dip
Tartlet filled with Chicken Tikka, Mint Yoghurt & Coriander
Mini Blinis topped with Rare Roast Beef and Horseradish Cream Cheese
Italian Mozzarella wrapped in Fresh Basil & Parma Ham
Classic Meat Samosas with Mango Chutney
Crostini topped with Smoked Chicken, Avocado and Mango drizzled with Coriander and Yoghurt Dressing
Chicken and Sage wrapped in Parma Ham served with Coriander Crème Fraiche
Pancake filled with Duck Breast, Spring Onions and Cucumber served with Hoi Sin Sauce

Fish

Blinis topped with Chive Cream Cheese & Smoked Salmon
Vietnamese Summer Prawns Rolls & Spicy Dipping Sauce
Canapé Shells filled with Minted Pea Mash & Roasted Salmon
Tuna & Salmon Nigri Rolls served with Wasabi & Soy Sauce
Prawns wrapped in Filo with Sweet Chilli Sauce
Mini Scones topped with Cream Cheese & Caviar
Savoury Pancake topped with Smoked Trout Pate & Cucumber Relish
Blackened Cajun Salmon Skewer served with Mint Yoghurt

Vegetarian

Sweetcorn Pancakes topped with Cream Cheese & Spicy Mango Salsa
Tartlet filled with Goats Cheese, Tomato & Red Onion
Mini Onion Bhajis served with Mango Chutney & Cucumber Batons
Japanese Inside Out Rolls with Vegetarian Fillings served with Soy Sauce & Wasabi
Mini Vegetarian Spring Rolls with Sweet Chilli Dip
Stuffed Vine Leaves served with Houmous
Grilled Peppers & Courgettes with Goats Cheese & Black Pepper on a Small Toast
Italian Mozzarella wrapped in Fresh Basil & Roasted Red Pepper



Business Lunch A @ £18.00 per person

A choice of 2 'sandwiches':

A Selection of filled Focaccia

Crispy Crumb Chicken Breast Wraps with Crunchy Iceberg Lettuce, Spring Onions and Thick Mayo

A Selection of filled Baguettes

A Selection of One savoury item:

Spicy Vegetable Samosas with sweet Curried Mayo

Blinis with Smoked Salmon & Cream Cheese

Hoi Sin Duck Spring Rolls

A Selection of 2 salads:

Baby Spinach Leaf Spinach Salad with Peas & Feta

Chick Pea & Red Pepper Salad with Chilli & Coriander

Brown Rice with Superfoods: Carrot ribbons, Raw Mushrooms, Beetroot, Chickpeas & Fresh Herbs

Tomato Mozzarella & Fresh Basil with a Light Pesto Dressing

A Selection of Frosted Cup Cakes

Fresh Fruit Platter

Business Lunch B @ £19.50 per person

A choice of 2 'platters':

Cold Meat Plate: Grilled Chicken, Ham Salami, Chorizo & Turkey with Crusty Breads

A Selection of Cheeses with assorted Biscuits

A Selection of Filled, Nutty Brown & Wholemeal Rolls

Grilled Mediterranean Vegetable Platter

Classic Greek Platter

A Selection of 2 savoury items:

Spanish Potato & Onion Tortilla Wedges

Homemade Sausage Rolls

Grilled Salmon & Lime Skewers served with Guacamole Dip

White Bean, Lemon & Coriander Houmous served with Crudités & Chickpea Patties

A Selection of 2 salads:

Homemade Chunky Coleslaw

Fresh & Crunchy Garden Salad

Roasted Chicken Breast served with Baby Gem Leaves & Crumbed Feta Cheese

Cous Cous Salad with Cherry Tomatoes, Fresh Mint, Cucumber & Spring Onions with a Yoghurt Dressing

A Selection of Mini Pudding Pots

Fresh Fruit Platter

NB: All prices are Exclusive of VAT