

# Deli Sandwich Lunch

£12.95

Lunch forms an important part of our offer, stimulating the mind to be ready for the afternoon activities. We base our menus on seasonality and freshness as our culinary team create menus to ensure you receive the most delicious food.

**A choice of 4 fillings served in a variety of assorted breads and wraps (1.5 rounds per person)**

### Example fillings include:

Coronation chicken (h)  
Chicken salad (h)  
Cottage roasted ham with English mustard  
Pastrami beef, horseradish and rocket  
Tuna mayo and cucumber  
Mature English cheddar and season tomatoes (v)  
Hummus, coriander carrot and baby spinach wrap (vg)  
Grilled courgette, vegan feta, sweet chilli sauce, fresh herb wrap (vg)  
Egg mayonnaise (v)

Served with crisps, fruit juice, Vivreau filtered still and sparkling water and freshly brewed tea and coffee

## Bolt-ons

Why not enhance your Deli Sandwich Lunch by selecting from our bolt-on options below:

### Hot

Potato wedges (vg)	£4.00
French fries (vg)	£4.00
French fries with truffle and parmesan (v)	£6.00

### Add 3 Hot Items

Caramelised onion, butternut squash and goats cheese tart (v)	£10.95
Yoghurt and sumac marinated chicken skewers smoked aubergine dip (h)	
Fried polenta, olive tapenade and oven dried cherry tomatoes (vg)	
Sticky cocktail sausages, honey, coarse grain mustard and tarragon	
Potato wedges or French fries (vg)	



### Cold

Garden side salad (vg)	£4.00
Tomato side salad with mozzarella and balsamic (v)	£4.00
Crudités and dip (v)	£5.00
Sliced fruit platter (serves 10) (vg)	£40.00
Additional sliced fruit (per person) (vg)	£4.00
Fruit bowl (vg)	£1.50
Cheese platter (serves 10) (v)	£55.00
Soft, cheddar and bleu with crackers and chutney	
Additional cheese (per person) (v)	£5.50
Savoury bites, crisps and olives (v)	£4.95

### Sweet bites

House brownie (v)	£4.00
Vegan fruit flapjack (vg)	
Chocolate caramel shortbread (v)	
Lemon drizzle cake (v)	
Tropical fruit refresher (vg)	
Seasonal Eton mess (v)	

### Please note

- All prices are per person and exclusive of VAT.
- Minimum numbers of 10 and maximum numbers of 70 apply to this menu.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.
- The ratio of 2x meat, 1x fish and 1x vegetarian filling will be provided unless otherwise requested.
- Gluten free bread is available on request.
- Bolt-On options are only available in conjunction with the Deli Sandwich Lunch and cannot be ordered as stand-alone items.

# Standing Hot or Cold Fork Buffet

£30.00

## Our buffet packages include:

- Selection of two hot or cold main courses
- Three salads
- Two sides
- Bread rolls
- Fruit juice
- Vivreau filtered still and sparkling water
- Tea and coffee

### Hot main courses

Malaysian chicken curry (h)

Cumberland sausages with onion gravy

Pan fried chicken with bacon, onion, and mushroom in red wine jus

Mediterranean chicken breast with a rich tomato and olive sauce (h)

Thai vegetable curry (vg)

Classic beef lasagne

Miso marinated salmon with Asian style noodles (h)

Baked filled portobello mushroom with spinach, vegan feta, herb crumb and a rich tomato sauce (vg)

Lebanese lamb burger with tzatziki, feta and tomato (h)

Seasonal risotto (v) (vegan on request)

Slow cooked beef and horseradish stew

### Please note

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 guests apply.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.
- Please ensure you include a vegetarian choice within your main selections.

Spinach, feta and red onion tart (v)

Mushroom, tarragon and truffle oil tart (v)

Served with seasonal vegetable and rice or potatoes

### Cold main courses

Sumac roasted chicken with tahini and lemon dressing (h)

Grilled mediterranean vegetable platter and dips (v)

Smoked mackerel, horseradish and pickled cucumber

Za'atar roasted cauliflower with pickled red onions, coriander and mint dressing (vg)

Butternut squash, goats cheese, rosemary and thyme tart (v)

### Salads

Mixed seasonal Leaves with roast lemon and Dijon dressing (v)

Quinoa, sun-dried tomato and sumac roasted cauliflower (vg)

Pasta salad with roasted peppers with sun-dried tomatoes

Tomato salad with mozzarella and balsamic (v)

Seasonal melon, spinach and feta salad (v)

Roasted butternut squash, kale and pomegranate (vg)

Tenderstem broccoli, peas, mixed leaves (vg)

Barley, salt baked beetroot, baby spinach, mustard and maple dressing (vg)



## Bolt-ons

Additional main	£6.00
Additional salad	£4.00
Fruit platter	£4.00

## Sweet bites

House brownie (v)	£4.00
Vegan fruit flapjack (vg)	
Chocolate caramel shortbread (v)	
Lemon drizzle cake (v)	
Tropical fruit refresher (vg)	
Seasonal Eton mess (v)	

## Seated

Dependent on room capacity,  
additional room hire fees may apply

£POA