

Cold Buffet Lunch Menu *2 Courses*

A selection of cooked cold meats e.g. Beef, Ham, Turkey
A vegetarian option e.g. Mushroom Quiche, Cheese and Tomato Pizza Slices
An Occasional Hot Savoury Option e.g. Pasta Bake, Chicken Satay, Savoury Pastry

Served with a wide range of freshly prepared salads, for example:

Cherry Tomato, Spinach and Tuna Pasta
Mixed Leaf Salad
Tomato and Basil Salad
Cucumber Salad
Rice and Pea Salad
Crisp Crunchy Coleslaw
Sweet corn Salad
Beetroot Salad
Potato Salad

Accompanied by one hot potato choice, for example:

Jacket Potato, Herby Diced Potatoes, Baby Potatoes

And a choice of 2/3 Desserts served with cream, for example:

Lemon Drizzle Sponge
Apple Flan
Blackforest Gateau
Fruit Bowl

Orange Juice and Water is available with your meal



N.B. Menus are set by our Chef each day

N.B. Please make us aware of any special dietary requirements 3 working days prior to the date of your booking



Hot Buffet Lunch Menu
2 Courses

*There will a choice of 2 main dishes with a vegetarian option available, accompanied with a selection of vegetables and potatoes.
We must be informed of any specific dietary requirements 3 working days in advance of your booking*

Example of Meat Dishes

- Tandoori Chicken Tikka Curry – Rice & Naan Bread
- Beef Madras – Rice & Naan Bread
- Lamb Curry – Rice & Naan Bread
- Classic Meat Lasagne
- Fisherman's Pie
- Battered Cod, Chips & Mushy Peas
- Homemade Fishcakes
- Poached Salmon in Prawn Sauce
- Spaghetti Bolognese
- Chicken and Ham Pie
- Steak & Kidney Pie
- Steak & Mushroom Pie
- Shepherd's Pie
- Stir-fry Chicken – Noodles**
- Stir-fry Beef – Noodles**
- (Please State Which Sauce Required)**
- (BBQ – Sweet & Sour – Plum – Black Bean)**
- Chilli Con Carne – Rice
- Swedish Meatballs
- Minted Lamb Casserole
- Steak & Mushroom Casserole
- Beef Bourginion & Rice
- Chicken Breast on Mediterranean Vegetables
- Chicken Carbonara
- Chicken Chausser
- Chicken Fricassee
- Gammon & Pineapple
- Salmon Fillet Served on a bed of Stir Fried Vegetables
- Roasted Chicken Breast Coated in Leek & Wild Mushroom Sauce
- Green Thai Chicken Curry – Rice & Naan Bread
- Sausage & Mash with Onion Gravy
- Chicken, Leek & Mushroom Pie

Example of Vegetarian Dishes

Vegetable Lasagne
Tomato & Basil & Ricotta cheese Filled Pasta
Mushroom Stroganoff – Rice
Leek & Butterbean Pie
Roasted Mediterranean Vegetables & Tomato Colis
Vegetable Tikka Curry – Rice & Naan Bread
Thai Vegetable Curry – Rice & Naan Bread
Cauliflower, Leek & Stilton Pie
Stir Fry Vegetables – Noodles
(Please State Which Sauce Required)
(Sweet & Sour – Plum – Black Bean)
Roasted Red Pepper filled with a Mediterranean Risotto
Vegetable Filo Parcels
3 Bean Goulashes

Vegetables

Honey Glazed Parsnips
Honey Glazed Carrots
Green Beans
Cauliflower
Broccoli
Brussels Sprouts

Potatoes

Minted New Potatoes
Normal New Potatoes
Garlic Roasted Potatoes
Herb Roasted Potatoes
Mashed Potato
Jacket Potatoes

Desserts

2/3 Choices of desserts will be given, for example:
Chocolate Fudge Cake
Fruits of the Forest Cheesecake
Lemon Meringue
Fruit Bowl
Served with Cream

Orange Juice and Water is available with your meal

N.B. The menu is set by the Chef each day unless otherwise arranged in advance

Breakfast Menus

Hot Breakfast Rolls (1 per person)

From £6.05 per person

Bacon and Fried Egg
Sausage and Fried Egg
Vegetarian Quorn Sausage

Continental Breakfast

From £7.26 per person

Selection of warmed Croissants served with traditional condiments
Selection of Danish Pastries
Natural Yoghurt offered with a platter of dried and fresh fruits
Fruit Bowl offering a wide selection of seasonal fruits

English Breakfast Buffet

From £9.08 per person

Back Bacon, Lincolnshire Sausages, Scrambled or Fried Eggs, Grilled Tomatoes,
Grilled Mushrooms, Hash Browns, Fresh Hot Toast with accompaniments, Tea,
Coffee and Orange Juice



*For your comfort and convenience the English breakfast will be served in the main dining room at a mutually agreed time.
Breakfast Rolls and Continental Breakfast options can be served on arrival in your meeting room or in one of the dining rooms*

N.B. Please make us aware of any special dietary requirements 3 working days prior to the date of your event