

GROUP & EVENTS CATERING

ALL RATES ARE PER SERVING AND INCLUSIVE OF VAT | MINIMUM NUMBERS OF 10 PERSONS

REFRESHMENTS

Tea and Coffee
£2.50pp


Tea Coffee and Biscuits
£3.95pp

Unlimited Tea and Coffee
£5.50pp
Applicable for specified 8 hour hire

Orange / Apple Juice
£6.00 per litre
8 - 10 servings per litre

BREAKFAST

Breakfast Patisserie 
£2.40pp
Mini Danish or Croissant with preserves

Breakfast baps choose 1 option **£6.00pp** 
Bacon, premium pork sausage, Quorn sausage




SWEET

Open scone with Chantilly cream & strawberry jam
£2.00pp

Selection of brownie & lemon drizzle bites
£2.00pp





SANDWICH LUNCHES

Sandwich platters & home made tortilla crisps
£8.50pp


Choose three fillings (1.5 rounds pp)
Fillings:
Choice of bread of white, wholemeal or tortilla wrap:
Mature cheddar & red onion 
Tuna mayonnaise & cucumber
Egg mayonnaise 
Ham & wholegrain mustard
Houmous & falafel with crisp iceberg 


FINGER BITES

Choice of 3 options from **£7.00pp**

Vegetable spring rolls & sweet chilli (2) 
Duck spring rolls (2)
Prawn torpedo & sweet chilli
Cheese & pickle pinwheel 
Ham & cheese croissant
Pork & apple sausage roll
Skewered watermelon with feta & fresh mint 
Moroccan falafels with houmous 

OPTIONAL EXTRAS

Seasoned potato wedges 
£2.00 pp

Whole fruit bowl 
£2.00pp

All menu selections must be made available to the venue
14 days prior to the event date

All of our food is prepared in a kitchen where nuts, gluten
and other allergens are present

Full allergen information is available upon request

Menu descriptions do not include all ingredients

 VEGETARIAN