



Breakfast & Breaks Menu

All our teas are organic, and we only use Fair trade coffee.



Simple break

Tea and coffee £3.20 per person

Biscuit break

Tea, coffee and biscuits £4.10 per person

Break with cake

Tea, coffee and mini cake £5.40 per person

Muffin break

Tea, coffee and mini muffin £5.40 per person

Danish break

Tea, coffee and a selection of freshly baked Danish pastries £6.90 per person

Breakfast break

Tea, coffee and a selection of mini baguettes filled with bacon, sausage and free-range scrambled eggs £7.50 per person

Top-Ups

Granola and yoghurt tumblers £2.95 per person

Chilled fruit-juice orange, grapefruit or apple £1.05 per person or £5.75 per Jug

Mini smoked salmon and cream cheese bagels £3.55 per person

Ham and cheese mini croissants £3.40 per person

Individual piece of fruit £1.30 per person



Working Lunch Menu

We've got a great assortment of sandwiches, rolls, wraps, snacks, and a selection of fruit juices and soft drinks for you to choose from.

Simple

1.5 sandwiches per person on white and malted bread £9.60 per person

Classic

1.5 sandwiches per person on white and malted bread, miniature rolls, crisps and fruit juice £16.20 per person

Deli

1.5 artisan bread paninis, wraps, crisps and fruit juice £18.60 per person

Top-Ups



Crisps £2.10 per bag

Hand cut chips (serves 6) £8.15

Individual pieces of fruit £1.30 per person

Soft drink cans £2.10 per can

Mini cake £2.40 per person

Nibbles (popcorn, crisps, pretzel) £2.40 per person

Chilled fruit-juice orange, grapefruit or apple £1.05 per person or £5.75 per Jug

Selection of crudités with dips (NGCI)(Ve) £2.10 per person



Finger Buffet

Celebrate with an exquisite finger buffet, offering a diverse array of elegantly crafted, bite-sized culinary delights.

1 item for £3.00 per person, 3 items for £8.10 per person, 5 items for £13.20 per person

Meat

Crispy onion breaded chicken goujon with smoked paprika mayo (h)

Lamb kofta with tzatziki dip (h)

Mini Cumberland sausages with honey, smoked paprika and mixed seeds (h)

Mini beef cheeseburger in a linseed bun (h)

Mini cottage pie (h)

Lemon and herb chicken skewer (h) (NGCI)

Cumberland sausage roll topped with mixed seeds (h)

Fish

King prawns seared in a chilli and lime sauce (h) (NGCI)

Pesto salmon (c) (NGCI)

Wasabi breaded prawns (h)

Thai tuna cone (c)

Salt and pepper squid (h)

Breaded cod slider with lemon and tarragon aioli (c)

Vegetarian

Brie and courgette mini tart (c)

Spring rolls with chilli sauce (h) (Ve)

Spicy vegetable gyoza (h) (Ve)

Vegetable samosa with minted mango chutney (h) (Ve)

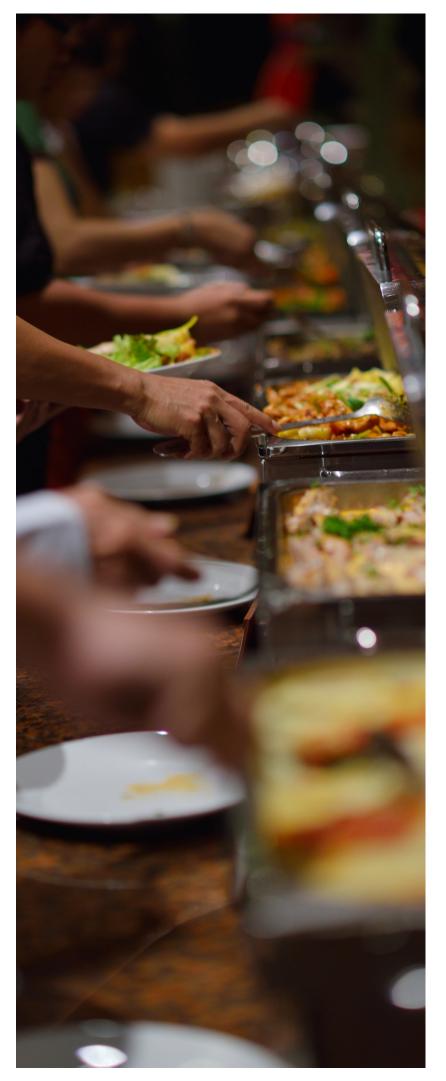
Sweet potato falafel with coriander hummus (h) or (c) (NGCI) (Ve)

Wild mushroom arancini (h)

Feta and spinach samosa (h)

(NGCI): Non gluten containing ingredients (c): Cold (h): Hot (Ve): Vegan





Fork Buffet - Build your own (Page 1)

Celebrate a symphony of culinary excellence with our meticulously curated fork buffet, offering a refined selection of exquisite dishes to delight your palate.

Main course (h)

2 choices (one meat or fish and a vegetarian) for £24.00 per person 3 choices (three items of your choice, including a vegetarian) for £33.60 per person

Meat

Cajun chicken with celeriac mayonnaise and spicy salsa (NGCI)
Sesame chicken with jewelled couscous and tzatziki dressing
Classic beef lasagne
Thyme and lemon roasted turkey with sage and chestnut pork stuffing
Pork loin with apple and date compote (NGCI)
Lamb tagine with apricots and preserved lemons (NGCI)
Soy, lemongrass and garlic beef stew (NGCI)

Fish

Tempura cod, double cooked chips with mushy peas and dill tartare sauce Salmon fillet on a niçoise salad (NGCI)
Seabass on garlic sweet potato and coriander mash with a sweet chilli sauce (NGCI)
Teriyaki sea trout
Scampi with garlic and coriander mayonnaise
Miso roasted cod with roasted cherry tomatoes (NGCI)

Vegetarian

Mixed herb and butternut squash wellington
Chargrilled vegetables with torn buffalo mozzarella, smoked sunblush tomatoes and rosemary (NGCI)
Sweet potato falafel with hummus and salad (NGCI)
Macaroni cheese with a crispy onion and crumb topping
Herb polenta mash with portobello mushroom, coriander and chilli drizzle (NGCI) (Ve)
Gnocchi, charred broccoli and sage butter

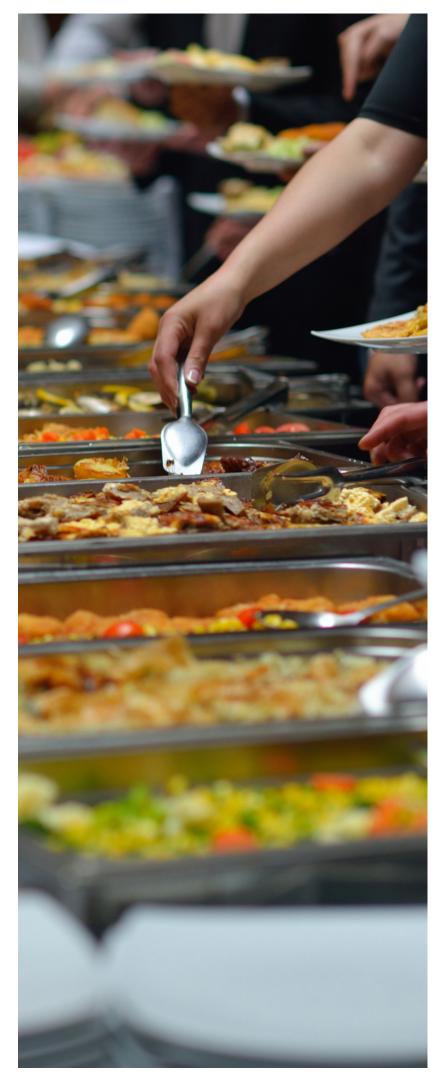
(NGCI): Non gluten containing ingredients (c): Cold (h): Hot (Ve): Vegan



Chef's choice of salad (c)

1 salad for £4.80 per person 2 salads for £7.20 per person

All Fork Buffets include bread and butter



Fork Buffet - Build your own (Page 2)

Celebrate a symphony of culinary excellence with our meticulously curated fork buffet, offering a refined selection of exquisite dishes to delight your palate.



Sides dishes (h)

1 for £4.20 per person

Side dishes

Stir fried vegetables (NGCI) (Ve)
Broccoli and garlic (NGCI) (Ve)
Roasted cauliflower with pomegranate molasses (NGCI) (Ve)
New potato with lemon and chive butter (NGCI)
Double cooked chips (NGCI)
Roasted root vegetables (NGCI) (Ve)
Herb rice (NGCI) (Ve)
Parmesan pasta

Burger bar (h)

£17.40 per person

Build your own burger

Brioche bun, two types of cheese, tomato chutney, gherkins, salad, tomato, sliced onions served with double cooked chips

Choice of beef, chicken, pork, turkey and vegetarian burger

All Fork Buffets include bread and butter