
MENUS

You may choose from menu A, B or C. Lunch menus are included in your day delegate rate and may be enjoyed in your meeting room provided enough space has been allowed. **(Minimum Twelve People)**

A) COLD FORK BUFFET MAIN COURSE

Salmon and Dill Quiche

Coronation Chicken with Apricots

Garlic, Herb and Mushroom Savoury Pastries

Honey Roasted Wiltshire Ham

Falafels with Tahini Dressing

3 Main Choices

4 Salad Choices

1 Dessert Choice

B) HOT DISHES

Fruity Lamb Tagine served with Herb Cous Cous

Beef Chilli

served with rice and nachos

Mushroom, Spinach and Leek Wellington

served with roast potatoes and seasonal vegetables

Chicken Curry

served with basmati rice and naan bread

Salmon en Croute

served with gratin potatoes and greens

Chickpea and Sweet Potato Curry

served with basmati rice and naan bread

1 dish for under 20 people

2 dishes for over 20 people

Plus

1 dessert choice

A) COLD FORK BUFFET SALADS

Green Salad with Dressing

Classic Caesar Salad

Tomato and Cucumber Salad

Homemade Potato Salad

Mixed Beans with Herbs

Half Jacket Potatoes

Vegetable Coleslaw

Moroccan Cous Cous with Sweet Potato and Olives

Italian Pasta

(Pesto, Sundried Tomato, Mozzarella and Fresh Basil)

A and B DESSERT MENU

Lemon Meringue Pie with Cream

Vanilla Cheesecake

Fresh Fruit Salad with Pouring Cream

Toffee Apple Crumble Tart with Ice Cream

Warm Chocolate Brownie with Vanilla Ice Cream

Summer Fruits Trifle with Chantilly Cream

C) WORKING LUNCH/FINGER BUFFET

Spicy Potato Wedges

Homemade Pizza Squares

Goats Cheese and Red Onion Puffs

Nachos and Dips

Pork, Sage and Onion Rolls

Mini Quiche Fingers

Crudites with Herb Mayonnaise

Vegetable Samosas

Honey & Mustard Butchers Sausages

Homemade Tomato and Herb Focaccia

Chicken Goujons with Sweet Chilli and Crème Fraiche

Oriental Salmon Skewers

6 Choices from above

(to also include Selection of Filled Sandwiches and Fresh Fruit Basket)