

BREAKFAST MENU



Deli Breakfast Box (fish)
£9.75+VAT

- Mini Breakfast Bagel with Smoked Salmon, Raw Spinach, Serving of Cream Cheese
- Boiled Free Range Egg
- Mini Croissant with Jam & Butter
- Fresh Fruit Salad

Deli Breakfast Box (meat)
£9.75+VAT

- Mini Breakfast Bagel with Ham, Raw Spinach, Serving of Cream Cheese
- Boiled Free Range Egg
- Mini Croissant with Jam & Butter
- Fresh Fruit Salad



Deli Breakfast Box (vegetarian)
£9.75+VAT

- Mini Breakfast Bagel with Avocado & Cheddar, Raw Spinach, Serving of Cream Cheese
- Boiled Free Range Egg
- Mini Croissant with Jam & Butter
- Fresh Fruit Salad

Deli Breakfast Box (vegan)
£9.75+VAT

- 100% Rye Bread with Houmous & Avocado Sprinkled with Hemp Protein Seeds
- Coconut Yogurt Topped with Home Made Cacao Granola
- Fresh Fruit Salad



Breakfast on the run
£7.00+VAT

- Mini Danish Pastries (2pp)
- Fresh Fruit Salad

A selection of mini pastries
£2.00+VAT each

A selection of large pastries
£3.00+VAT each

Choose from danishes or croissants



Deluxe refreshments
£2.90+VAT

- Fairtrade coffee and tea
- Orange juice
- Bottled water - sparkling and still
- Wrapped biscuits

Basic refreshments
£1.55+VAT

- Fairtrade coffee and tea,
- Jugs of tap water



Classic Menu
£8.50+VAT

- Selection of sandwiches, speciality breads and wraps (1.5 rounds p/p)

Bronze Menu
£12.00+VAT

- Selection of sandwiches, mini rolls and wraps (1.5 rounds p/p)
- Fresh Fruit Skewer
- Homemade Cake Selection



Gold Menu
£14.00+VAT

- Selection of sandwiches, mini rolls and wraps (1 rounds p/p)
- Choice of savoury item (vegetarian quiche or chicken goujon)
- Fresh Fruit Skewer
- Homemade Cake Selection

Platinum Menu
£15.00+VAT

- Selection of sandwiches, mini rolls and wraps (1 round p/p)
- 3 Chefs choices of savoury items (list of options available on request)
- Fresh Fruit Skewer
- Homemade Cake Selection



Vegan menu
£15.00+VAT

- Mini rolls filled with avocado, fresh baby leaf spinach & sundried tomato
- Wraps filled with houmous, falafels, chickpeas & salad
- Traditional grain sandwiches filled with Teriyaki tofu and slaw salad
- Fresh Fruit Skewer
- Raw vegan brownies

Deluxe refreshments
£2.90+VAT

- Fairtrade coffee and tea
- Orange juice
- Bottled water - sparkling and still water bottles
- Wrapped biscuits

Basic refreshments
£1.55+VAT

- Fairtrade coffee and tea,
- Jugs of tap water

LUNCH SALAD MENU



Crispy Chicken, Egg & Avocado Caesar Salad Box
£9.75+VAT

- Crispy Chicken Breast
- Free Range Poached Egg
- Creamy Avocado
- Croutons
- Classic Caesar Dressing & Shaved Parmesan



Roasted Salmon Nicoise Salad Box
£9.75+VAT

- Roasted Salmon
- Free Range Poached Egg
- Potato & Vinaigrette salad
- Raw & Cooked Vegetables
- Olives & a Grain Mustard Dressing



Mediterranean salad
£9.75+VAT

- Houmous Falafel
- Avocado
- Greek Salad with Feta
- Served with a Flat Bread



Vegan salad
£9.75+VAT

- Gluten Free Pasta with Tomatoes
- Borlotti Beans
- Mediterranean Grilled Vegetables
- Topped with Peppery Rocket Leaves

Add Homemade Cake or Portuguese custard tart for £2.75+VAT per person to any of the options.



ITALIAN MENU
£24.00+VAT

- Meat Lasagne
- Spinach & Ricotta Dumplings in a rich Tomato Sauce
- Mozzarella Tricolore Salad
- Italian Roasted Vegetables
- Mixed Italian Breads
- Individual pots of Tiramisu



BRITISH MENU
£24.00+VAT

- Bangers (Cumberland Sausages)
- Vegetarian Sausages
- Creamed Mash with Onions and Gravy
- Buttered Carrots & Swede
- Apple Pie & Custard



FRENCH MENU
£24.00+VAT

- Beef Bourguignon
- Sautéed Rosemary Potatoes
- Baked Ratatouille
- Green Beans and Buttered Carrots
- Lemon Tart and Crème Fraiche



ASIAN MENU
£24.00+VAT

- Stir Fry Chicken with fresh Ginger, Lime, Chilli & Lemongrass
- Steamed fragrant Rice
- Vegetable Stir Fry Noodles with Cashew Nuts
- Cucumber & Coriander Salad
- Chocolate Fudge Cake served with a garnish of Fresh Berries and Creme Fraiche



HOMEMADE CAKE PLATTER
£2.75+VAT

FRUIT SKEWERS
£2.50+VAT

FRUIT POTS
£3.50+VAT



POTS OF TIRAMISU
£2.50+VAT

JAM FILLED DOUGHNUTS
£2.75+VAT

A SELECTION OF CROISSANTS (CHOCOLATE, ALMOND & PLAIN)
Mini £2.00+VAT
Large £3.00+VAT



FRUIT DANISH PASTRIES
Mini £2.00+VAT
Large £3.00+VAT

PORTUGUESE CUSTARD TART
£2.75+VAT

All prices are per person with minimum order for 6 people



St Bride Foundation Favourite Platter
£10.50+VAT per person/minimum 6 people

Selection of:

- Homemade Breaded Chicken Breast Goujons
- Mini Vegetable Samosas
- Italian Stone Baked Tomato & Mozzarella Pizzas
- Crispy Butterfly Prawns
- Mini Sausages all served with spicy dips & fresh garnish



Greek Platter
£10.50+VAT per person/minimum 6 people

Selection of:

- Homemade Falafels
- Houmous with Crudités
- Feta Cheese & Olives
- Mini Pitta Breads



Italian Antipasti Platter
£10.50+VAT per person/minimum 6 people

Selection of:

- Italian meats: Parma Ham, Salami, Mortadella & Luganica Sausage
- Marinated Olives
- Mini Mozzarella & Cherry Tomato Sticks
- served with Little Fresh Tortellini Bites
- Crusty Toasted Ciabatta



Classic Cheese platter
£7.50+VAT per person/minimum 6 people

Selection of:

- Everybody's Ffavourite Cheese's
- Tasty Cracker Biscuits
- Grapes
- Cherry Tomatoes
- Pickles & Piccalilli



Nibbles
£3.00+VAT

Selection of Nuts, Crisps and Olives



PROSECCO RECEPTION WITH CANAPÉS

£48.50+VAT per person

- 6 Canapés per person from selection below
- Red and White House wine
- Selection of Beers
- 1 glass of Prosecco per person
- Selection of Soft Drinks and Water
- Waiting staff
- Crockery and glassware

SELECTION OF CANAPÉS:

Meat

- Fennel salami, ripe fig, olive, skewer (sulphites)
- Chicken satay skewer, coriander, chilli, nigella seed (gluten, peanuts, nuts, sesame, soybeans)
- Spiced duck, watermelon, Thai basil, balsamic, skewer (sesame)
- Carpaccio sirloin of beef, Dijon mustard crème, fresh chili, chive (gluten, milk, egg, mustard)
- Rolled hot smoked brisket beef, coriander pickled cucumber, chipotle mayo, blueberry (egg, milk, mustard)

Fish

- Paprika prawn cocktail, baby gem, avocado puree, smoked paprika (shellfish, egg)
- Spanish smoked anchovy, lemon crème, artichoke, caviar (gluten, egg, milk, fish)
- Thai spiced prawn, soy pepper, miso cucumber (shellfish, sesame, soybeans)
- Loch Duart salmon ceviche, maple lime, blueberry (fish)
- Smoked salmon on rye, cucumber, crème cheese, peppercorn, zest (fish, gluten, milk)

Vegetarian

- Herb rolled goat's cheese, fennel, pickled cucumber, olive (milk, mustard, sulphites)
- Saffron almond cake, parmesan, Marconi almond, harissa, green olive (gluten, milk, egg, mustard, nuts)
- Baba ghanoush, beetroot blini, pomegranate, golden beetroot, nigella seed (gluten, milk, egg, sesame)
- Pea blini, tahini lime hummus, soy bean, pea shoot, zest (gluten, egg, milk, sesame, soybeans)
- Shallot and asparagus tart, zest crème, radish (egg, milk)



Vegan

- Roast red pepper and mixed bean salad, baby gem, chilli lime dressing
- Lavender shortbread, black olive, baked cherry tomato, pomegranate (gluten)
- Quinoa and coriander seed falafel, lime hummus, soybean, kohlrabi (gluten, sesame)
- Miso glazed aubergine, samphire roll, cracked almond, lime zest, honey (gluten, nuts)
- Roast summer carrot, avocado cream, toasted sourdough, fresh radish, chive (gluten)
- Pressed miso gem lettuce, sushi rice, roast cherry tomato, confit garlic, sesame, ginger (sesame, soybeans)
- Tied steamed asparagus, chopped shallot dressing, miso powder

Sweet

- Salted caramel brownie, vanilla crème, fresh strawberry (gluten, milk, egg)
- White chocolate and Tonka bean mousse Amaretti biscuit, fresh raspberry (gluten, milk, egg)
- Orange cardamom posset, chocolate cup, fresh orange, zest (milk)
- Compress pineapple, strawberry, blueberry fruit skewer
- Cacao nib and prosecco truffle, date fudge, pecan, cape gooseberry

CANAPÉS

£3.50+VAT per item

Minimum order of 150 units in total with minimum of 25 of any one option.

Served on canapé trays on the table in the room.