

# Catering

## Refreshments

Coffee, tea & home-made shortbread: £1.00 each

Freshly brewed coffee, tea, orange juice & home-made shortbread: £1.50 each

Coffee, tea, fruit juice & home-made tray-bakes: £1.75 each

## Lunch Menu

- All meals are freshly made on the day. **Coffee, tea and fruit teas are included in the price.**
- Orange & Apple Juice is 40p per person extra.
- Cooked meals available on request.
- Vegetarian/vegan/gluten free all catered for on request.
- Water jug and glasses on request (no charge)
- Bottled Water is 25p per person

### **Menu A .... £2.75 per person**

White or granary roll filled with fresh salad and a selection of fillings to include tuna savoury, cheese, egg mayonnaise and ham. Tray-bakes.

### **Menu B .... £3.95 per person**

Home-made Soup, fresh cut sandwiches (1 round per person). Tray-bakes & fresh fruit.

### **Menu C .... £3.95 per person**

Sandwiches (1 round per person), savoury pastries (2 per person), crisps. Tray-bakes & fresh fruit.

### **Menu D .... £3.95 per person**

A jacket potato with tuna savoury mayonnaise or cheese, served with a fresh salad. Tray-bakes & fresh fruit.

### **Menu E .... Presentation Buffet .... £4.95 per person**

Sandwiches (1 round per person), a selection of savoury pastries (2 each), quiche, crisps. Tray-bakes & fresh fruit.

### **Menu G .... £4.95 per person**

Freshly baked quiche, salad and jacket potato. Tray-bakes & fresh fruit.

### **\*NEW Menu H\* .... £4.95 per person**

A jacket potato served with a bolognese or chilli filling (please specify) and a fresh salad. Tray-bakes and a selection of fresh fruit

### **Menu J ...Daily Conference Rate.... £12.00 per person**

On arrival and mid-morning break: Freshly brewed Coffee, tea, herbal teas and home-made short bread

Lunch: Cooked meal, dessert, fruit juice, freshly brewed Coffee, tea & herbal teas.

Afternoon break: Freshly brewed Coffee, tea, herbal teas and traybakes

### **Main Course Options**

- Homemade sausage casserole, mashed potatoes, served with 2 seasonal vegetables.
- Homemade lasagne served with mixed salad leaves and crusty bread.
- Chicken Chasseur served with new potatoes and 2 seasonal vegetables.
- Cottage Pie served with 2 seasonal vegetables
- Vegetarian Alternatives

### **Desserts**

- Gateaux and pouring cream
- Cheesecake and pouring cream
- Trifle and cream
- Fruit Salad and pouring cream

Alternatively you may wish to use our kitchen facilities as long as you provide the refreshment materials yourself. We would ask that you inform us if you need access to the kitchens and also that you leave the areas as you found them. The premises are fitted with electrical trip facilities and should you have any problems please contact the Circuit Office or the Premises Manager.