



Catering Menus – Buffet & Breakfast Menus

SAMPLE MENUS

REFRESHMENTS

TEA/COFFEE/BISCUITS/ORANGE JUICE

TEA/COFFEE/BISCUITS/ORANGE JUICE/PASTRIES

TEA/COFFEE/ BISCUITS/ORANGE JUICE/CAKES

BREAKFAST MENUS

(SERVED WITH TEA/COFFEE/ORANGE AND GRAPEFRUIT JUICE)

Option 1:

CROISSANTS, BREAD ROLLS AND TOAST WITH BUTTER AND JAM

BREAKFAST MENUS (CONT.)

(SERVED WITH TEA/COFFEE/ORANGE AND GRAPEFRUIT JUICE)

Option 2:

CROISSANTS, BREAD ROLLS AND TOAST WITH BUTTER AND JAM
HAM, CHEESE AND YOGHURT

Option 3:

EGG OR BACON BAP, TOAST WITH BUTTER AND JAM

LIGHT LUNCH

BAKED POTATOES, FILLINGS: CHEESE, TUNA
MAYONNAISE, COLESLAW

GREEN SALAD

HOMEMADE CAKE and FRESH FRUIT

SANDWICH LUNCH

SELECTION OF SANDWICHES ON
WHITE & WHOLEMEAL BREAD.

FILLINGS INCLUDE MEAT, FISH AND VEGETARIAN

HOMEMADE CAKE and FRESH FRUIT

SOUP & SANDWICH LUNCH

HOMEMADE SOUP

SELECTION OF SANDWICHES

BAKEWELL TART

BUFFET MENU

MEAT, FISH OR VEGETARIAN QUICHE
(BACON & MUSHROOM, HAM & LEEK, SALMON &
CREAM CHEESE, TUNA & SWEETCORN, MUSHROOM &
BASIL, SPINACH & PARMESAN)

COLESLAW

WARM NEW POTATOES

GREEN SALAD

FRESH FRUIT

FINGER BUFFET MENU

SELECTION OF SANDWICHES WITH VARIOUS FILLINGS

FETA CHEESE & OLIVE PUFFS

LAMB MEATBALLS WITH A MINT DIP

CROSTINI WITH A SELECTION OF TOPPINGS

SWEET CHILLI CHICKEN SKEWERS

HOMEMADE CAKE and FRESH FRUIT

FORK BUFFET MENU

SELECT 3 OF THE FOLLOWING:

POACHED SALMON WITH CUCUMBER SAUCE

HONEY BAKED GAMMON

CORONATION CHICKEN

CHICKEN WITH TARRAGON & GRAPES

BAKED PEPPERS STUFFED WITH COUS-COUS

CARAMELISED ONION & GOATS CHEESE TART

TUNA NICOISE (FRESH TUNA, GREEN BEANS, EGG,

TOMATOES, POTATOES, RED ONIONS & OLIVES)

SELECT 3 SALADS:

WALDORF, PASTA SALAD, CUCUMBER YOGHURT

AND MINT, TOMATO AND FRESH BASIL, BROWN

RICE SALAD AND MIXED LEAF SALAD

SELECTION OF BREAD AND BUTTER

SELECT 2 DESSERTS:

CHOCOLATE ROULADE WITH CHOCOLATE SAUCE,

FRESH FRUIT SALAD

APPLE AND CINNAMON STRUDEL

LEMON TART

ENGLISH SHERRY TRIFLE

HOT BUFFET MENU

SELECT A CHOICE OF 2 MAIN COURSES:

CHICKEN IN CREAMY TARRAGON SAUCE

CAJUN CHICKEN OR SALMON WITH SOUR

CREAM

LASAGNE BOLOGNAISE

BEEF BOURGUIGNONNE

BEEF OR LAMB SCOUSE

LAMB AND SPINACH CURRY

BRAISED LAMB PROVENCAL

ROASTED VEGETABLE LASAGNE

CHICKEN MARENGO (WHITE WINE AND

TOMATO SAUCE)

THAI CHICKEN CURRY WITH GREEN BEANS

LENTIL AND VEGETABLE SHEPHERD'S PIE

BROCCOLI, MUSHROOM & POTATO GRATIN

BEEF STROGANOFF

VEGETABLE CURRY

SELECT A CHOICE OF 2 DESSERTS:

PEAR AND ALMOND TART

FRESH FRUIT SALAD

APPLE & REDBERRY CRUMBLE

PROFITEROLES WITH CHOCOLATE SAUCE

VANILLA CHEESECAKE

STICKY TOFFEE PUDDING WITH FUDGE SAUCE

BANOFFEE PIE

THE ABOVE DISHES ARE SERVED WITH THE
APPROPRIATE ACCOMPANIMENTS

EXTRA OPTIONS:

TWO AND THREE COURSE FORMAL DINNER MENUS
(please ask for further info)

SPARKLING WINE AND CANAPE OPTIONS
(please ask for further info)

ALL OF THE ABOVE MENUS INCLUDE TEA, COFFEE, ORANGE JUICE AND MINERAL WATER

VARIATIONS ARE AVAILABLE ON REQUEST – PLEASE ASK US AND WE WILL BE HAPPY TO ACCOMMODATE YOU



