ANY EVENT ANY OCCASION ANY BRIEF



**FOOD MENU 2024** 

## **BREAKFAST MENU**

## BREAKFAST BUNDLE £15PP

(Min 20 people)
Tea & Coffee facilities
Breakfast roll
Pastries & Muffins
Fruit

#### HOT BREAKFAST £18PP

(Min 20 people)

Tea & Coffee facilities Full English Breakfast

## **LUNCH MENU**

#### CLASSIC BUFFET £12PP

Egg and watercress on white bread
Baked ham with rocket and wholegrain mustard mayo on
brown
Hummus and red pepper wraps
Samosas
Onion Bhaji's
Vegetable pakora's
Chips
Brownie Bites

#### PREMIUM BUFFET £16PP

Egg and watercress on white bread
Baked ham with rocket and wholegrain mustard mayo on
brown

Hummus and red pepper wraps

Potato skins stuffed with goats' cheese, sundried tomato
and black olives

Nduja and smoked cheese bruschetta

Tomato and basil bruschetta

Vegetable spring rolls

Chips

Brownie bites

Fresh fruit

## **LUNCH MENU**

#### HOT LUNCH BUFFET £18PP

Tandoori chicken skewers
Homemade vegetarian quiche
Mini Yorkshire pudding with beef sirloin and
horseradish sauce
Samosas
Onion Bhaji's
Vegetable pakora's
Chips
House salad
Brownie Bites

## SPECIAL £22PP

St. Louis-style BBQ wings, rubbed and slow smoked with hickory wood, finished with Luca's BBQ sauce

Old Delhi-style butter chicken curry/West Indian spiced aubergine curry for vegetarians Jasmin rice, Naan bread and chutneys Stuffed peppers with porcini and chestnut mushrooms risotto, topped with gorgonzola Honey mustard mini sausages

Chips House salad Brownie bites

## **LUNCH MENU**

# OTTOLENGHI-STYLE BUFFET £27PP (min 50ppl)

Jerk-marinated salmon
Vegan veggie Wellington
Bread Roll selection

Heritage tomatoes, sumac onions & pine nuts Middle-Eastern spiced rice, harissa yoghurt, crispy onions

Charred sweetcorn & avocado, sweet chilli and lime dressing

Spiced sweet potatoes, maple sauce, toasted pumpkin seeds

Roast carrots with ginger tomatoes, quinoa & mint Stuffed peppers with porcini and chestnut mushrooms risotto, topped with gorgonzola

## **EVENING MENU**

#### BBQ BUFFET STYLE £16PP

Hot dogs Mini sausages, wholegrain mustard & honey glaze Juicy beef and plant-based burgers, topped with cheese, lettuce, tomato & Texas salsa Spiced sweet potato wedges, maple syrup Chips Cheesy Nachos House salad Luca's homemade brownie bites, fresh berries