

[**SPACE | CATERING**]

EVENT AND HOSPITALITY MENU



PRODUCTION MENU I £16.00

BREAKFAST

Full English
Pastries
Cereals
Fresh Fruit
Porridge
Fruit Juices
Tea & Coffee

MID MORNING SNACK

Tea & Coffee
Handcrafted Biscuits – 2 per person

LUNCH

Daily Chef's Table
Deconstructed and will feature meat and vegetarian options
Handcrafted Lemonade/Juice



PRODUCTION MENU 2 £18.00

BREAKFAST

Full English
Pastries
Cereals
Fresh Fruit
Porridge
Fruit Juices
Tea & Coffee

MID MORNING SNACK

Tea & Coffee
Handcrafted Biscuits – 2 per person

LUNCH

Daily Chef's Table
Deconstructed and will feature meat and vegetarian options
Handcrafted Lemonade/Juice

LATE AFTERNOON

Selection of Sandwiches
Handcrafted Traybake

DRINKS

TEA & COFFEE £1.00

TEA/COFFEE £1.50

& Handcrafted Biscuits

STILL OR SPARKLING WATER £1.20

1 litre

FRESH FRUIT JUICE £1.10

SELECTION OF CANNED DRINKS £1.00

(Please ask for variety)

KILNER JUICE £20.00

SERVES 30 TO 40

Selection of juices to include cloudy Apple & Mint,
Clementine & Cranberry or Blueberry & Pomegranate



BREAKFAST

FROM THE BAKERY £2.10

Tea, Coffee & Mini Danish
Tea, Coffee and Breakfast Muffin

LUXURY CONTINENTAL £8.70

Selection of croissants & pastries
Fruit yoghurt, honey & granola pots
Cured meats & artisan cheeses
Seasonal whole & cut fruit with homemade
Compotes

PORRIDGE £1.60

Selection of granola, compotes and preserves

HOT BREAKFAST SANDWICHES £2.60

Dry cured bacon & breakfast sausage served
on soft farmhouse bread with ketchup and
HP sauce

Vegetarian option-grilled flat mushroom
with free range egg served in a brioche bun

HOT ADD ONS £0.50

Free range poached eggs
Sautéed mushrooms
Grilled plum tomatoes
Hash browns



LUNCH

TRADITIONAL SANDWICH LUNCH £4.00

Freshly filled white & brown sliced bread
sandwich selection with a choice of four fillings

Examples fillings

Hand carved gammon & English mustard Mature
cheddar & Branston pickle
Free range egg mayo & cress
Cheese savoury & spinach
Chicken, bacon & baby gem
Brie, rocket & tomato chutney

DELI SANDWICH LUNCH £5.50

Freshly filled and open deli sandwich selection
with a choice of four fillings.

Example fillings

New York deli
Rare roast beef & horseradish
Jerk chicken with mango relish
Free range egg mayonnaise & pea shoots
Honey roast ham & cheddar cheese
ploughman's
Smoked salmon, chive cream cheese

Served with wedges & soup of the day
Or seasonal fruit bowl & hand cut vegetable
crisps



LUNCH

PLOUGHMAN'S TABLE £8.70

Example Ploughman's table

- Cheshire cheddar
- The Manchester cheese
- Vine tomatoes
- Hard boiled free range eggs
- Roasted beetroot
- Pickled onions
- Single origin leaf salad
- Hand carved honey roasted ham
- Selection of handcrafted breads



TASTE OF THE CONTINENT £10.50

Example Greek Mezze platter

- Greek salad
- Stuffed vine leaf
- Mini kofta kebabs
- Baklava
- Tzatziki
- Stuffed chicken
- Taramasalata
- Large pitta chips
- Hummus
- Mixed breads
- Olives



American DINER



LUNCH:

BOWL FOOD FROM £5.50

Why not have a dish delivered to your meeting!

Please see our weekly menu from the restaurant. Simply let us know the number of guests and we will deliver to your meeting. This can be served individually or buffet style upon request.

AMERICAN DINER THEME £10.50

With classic relishes & sauces

Classic cheese

Beef patty with swiss cheese, shredded iceberg, caramelised onions, homemade burger sauce

Classic chicken

Grilled chicken breast, shredded iceberg, tomato, red onion, pickle and homemade burger sauce

Mushroom & halloumi

Portobello mushroom, grilled halloumi with shredded iceberg & burger sauce

Falafel

Beetroot & mint with chunky green chilli hummus & baby Spinach

Please enquire for all other combos options



ADD ONS

CAKE BITES Selection of three handcrafted cakes	£1.60
SEASONAL SLICED FRESH FRUIT Selection of two seasonal fruits	£1.60
MINI GLASS DESSERTS Selection of two handcrafted desserts	£1.60
SEASONAL YOGHURT & GRANOLA BAR Greek yoghurt, handcrafted compotes & granolas	£1.60
HOT BITES 3 hot nibbles e.g. mini homemade burger & relish/Thai fish cake/ beetroot falafel & dip	£3.70
LOCAL CHEESE PLATTER Served with chutney & crackers	£4.50
LUXURY NUTS & CRISPS	£2.50