

2 COURSE SANDWICH LUNCH

£7.95

(maximum 100 persons)

A selection of freshly made sandwiches using
a variety of fillings (v)

A platter of crudités, nachos and dips (v)

Fresh fruit platter (v) (gf)

Served with freshly brewed coffee and a selection of traditional and fruit teas.

2 COURSE SOUP BAR

£7.50

Choose three freshly made soups with a selection of delicious toppings. Accompanied by a local artisan bread basket, a winter mixed leaf salad and a fresh fruit platter

(v) (gf)

Served with freshly brewed coffee and a selection of traditional and fruit teas

1 COURSE HEALTHY SALAD BOWLS

£7.75

(maximum 50 persons)

Choose **three** options from Chef's freshly prepared, pre-plated salads with a selection of delicious dressings, roasted seeds and crispy croutons
Served with a basket of breads, freshly brewed coffee and a selection of traditional and fruit teas

Salad of baby gem lettuce topped with cold water prawns and a paprika and tomato mayo (gf)

Mozzarella tomato and penne pasta topped with a parmesan and basil pesto (v)

Carrot, coriander and feta salad dressed with jewels of pomegranate and local micro leaves (v) (gf)

Thai spiced duck confit served with an Asian slaw
topped with purple shiso cress (gf)

Peppered smoked mackerel served with a
salad of deli potatoes (gf)

Ribbons of traditional smoked salmon served with sweet mustard and dill infused celeriac salad (gf)

Sweet chilli prawn noodles topped with
a julienne of oriental vegetables

Traditional seared chicken Caesar salad
served with crisp rosemary toasts

Mexican bean salad topped with tomato
salsa and baked tortilla (v)

Roasted winter vegetable tabouleh topped with artichoke and marinated feta (v)

Traditional Greek salad served with Kalamata olives and dressed with tzatziki (v)

All prices quoted are per person and subject to VAT

1 COURSE HEALTHY HOT BOWL FOOD

£9.00

Choose **three** options from Chef's freshly prepared, pre-plated hot bowl food
Served with a basket of breads, freshly brewed coffee and a selection of traditional and fruit teas

Chicken, Suffolk ham hock and leek pie, with
mini puff pastry lid

Brown ale braised beef hotpot with buttered potatoes

Sage miniature sausages with spring onion mash, coarse mustard jus and caramelised onions

'Cullen skink', smoked haddock with chive mash
and white onion cream sauce

Flaked roast salmon fishcake with wilted
greens and lemon oil

Sweet potato, chick pea and coconut curry
with fragrant jasmine rice (V)

Mexican spiced five bean cassoulet with
tempura of cauliflower (V)

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