

Breakfast Options

A selection of croissants (chocolate, almond and plain) and fruit Danish pastries (2 per person)	£3 per person
Exotic fruit platter	£3.50 per person
Continental breakfast A selection of Danish pastries (2 per person) Delicious Greek yogurt with granola, blueberries and honey	£8 per person
Filled croissants A selection of filled savoury croissants; fillings include: Gammon ham and tomato Smoked salmon and cream cheese Ham and emmental cheese	£4.50 per person
Hot bap breakfast A selection of soft floured rolls filled with grilled bacon, sausage and fried egg Served with a mini fruit salad pot (1)	£6.50 per person
Full English breakfast <i>Minimum order 8 people</i> Bacon, fried egg, sausage, mushrooms, baked beans, hash brown and roasted tomato, with bread and butter	£13 per person

All prices exclude VAT. To be ordered by 4pm the day before your research project

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Lunch Options

Speciality sandwich platter (1 round per person)

£7 per person

A selection of freshly baked baguettes and sandwiches with a range of tasty fillings, including vegetarian options:

- Chicken, bacon and spinach
- Coronation chicken
- Smoked salmon and cream cheese
- Avocado and tomato V
- Egg mayo and cress V
- Chicken, bacon and avocado
- Prawn mayonnaise
- Cheese, mushroom and spinach V
- Mozzarella, sundried tomato and basil V
- Tuna mayonnaise and sweetcorn

Deluxe sandwich selection

£7.50 per person

Minimum order 4 people

Open faced mini bagels (3 pieces per person)

A selection of meat, fish and vegetarian toppings served on open bread

Mini mixed roll selection (3 pieces per person)

Delicious small rolls with a selection of fillings

Soup

£5 per person

Meat / fish / vegetarian, with a selection of bread with butter

Salads

Individual bowl: £7

4-6 sharing bowl: £20

8-10 sharing bowl: £30

- Chargrilled chicken salad
- Chef's salad
- Couscous salad
- Greek salad
- Grilled Mediterranean vegetable salad
- Italian pasta salad
- Roasted salmon Nicoise
- Spanish chicken and chorizo salad
- Tricolore salad

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Speciality Platters

Minimum order 4 people

Italian Antipasto combo platter

£8 per person

Delicious sliced Italian meats: Parma ham, salami, mortadella served with marinated olives, mini mozzarella and cherry tomato sticks. All served with little fresh tortellini bites and crusty toasted ciabatta

Spicy Asian combo platter

£8 per person

Mini onion bhajis, spicy chicken wings, chilli prawn skewers, mini vegetable samosas, marinated Thai chicken skewers. All served with a spicy chili dipping sauce

TexMex combo platter

£8 per person

Spicy chicken wings, jalapeño pepper cheesy melts, mini wraps filled with our spicy grated cheese, pepper and mixed bean filling. Marinated chicken skewers, crunchy nachos served with a cooling sour cream dip

Sweet Treats

Afternoon tea

£15 per person

Selection of traditional finger sandwiches (3 per person)

Baked scones served with clotted cream and strawberry jam (1 per person)

Selection of delicious afternoon homemade cakes and patisseries (2 per person)

Served with a pot of English breakfast tea or Earl Grey

Mini afternoon tea

£6 per person

Baked scones served with clotted cream and strawberry jam (1 per person)

Served with a pot of English breakfast tea

A selection of cakes

£5 per person

Selection of homemade cakes and desserts (3 per person)

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Finger Buffet Menu

Minimum order 4 people

Fusion Finger Buffet

£16 per person

A selection of filled Italian ciabattas, malted bloomers and granary sandwiches
Sesame chicken goujons with sweet chilli mayo dip pot
Homemade veggie samosas with cucumber and mint raita
King prawn, fresh mango and mint skewers
Salmon and dill shortcrust pastry quiches
Fresh mini fruit skewers
Mini chocolate fudge cakes

Oriental Finger Buffet

£16 per person

French white and grain baguettes with granary and wholemeal sandwiches
Chicken tikka skewers served with cucumber and mint raita
Crispy butterfly prawns with a chilli dipping sauce
Individual shortcrust spinach and cheese quiches
Oriental mini pancake with duck, cucumber, spring onion and plum sauce
Fresh mini fruit skewers
Homemade chocolate brownies and oat and honey flapjacks

Mediterranean Finger Buffet

£16 per person

Multi seed dinner rolls, sandwiches and filled wraps
Lemon and herb marinated grilled chicken skewers
Falafels with garnish and a pot of chickpea humus
Scottish smoked salmon, cream cheese and dill blinis
Ham and cheese shortcrust pastry quiche Lorraine
Fresh mini fruit skewers
Portuguese custard tarts

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Cold Fork Buffet

Minimum order 4 people

Italian Cold Fork Buffet

£19 per person

Roasted stuffed chicken breasts, sliced and served with mixed leaves
Homemade Italian style spinach and parmesan frittata
Italian fine green bean salad ✓
Italian tomato and fresh mozzarella salad with fresh oregano and grilled bread ✓
New potato salad, dressed with a lemon and olive oil vinaigrette ✓
Crusty baguettes served with butter
Homemade Tiramisu

English Cold Fork Buffet

£19 per person

Prime Scottish roast beef with horseradish
Grilled salmon fillets topped with a creamy pesto crust
Roasted Mediterranean vegetables served with classic tomato and creamy mozzarella
Mixed cherry tomatoes, sweetcorn and raw peppers ✓
New potato salad and spring onion salad with a light mayo dressing ✓
Rustic breads and butter
Homemade profiteroles served with a rich chocolate sauce (1 portion per person)

French Cold Fork Buffet

£19 per person

Poached salmon with prawns in a sour cream and cucumber dressing
Delicately hand carved ham smothered in a wholegrain mustard
Couscous salad with seasonal herbs
Classic seasonal mixed leaf salad with cherry tomatoes and cucumber
Mixed crusty bread platter
Selection of mixed pudding pots: chocolate mousse, berry mousse and creamy giotto
(1 per person)

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Deluxe Cold Fork Buffet

Minimum order 4 people

Artisan Cold Fork Buffet

£21 per person

A platter of smoked fish with honey mustard dressing
Parmesan crust chicken breast escalopes served with a side of Caesar sauce
Roasted red and yellow peppers with a virgin olive oil and caper dressing with fresh continental parsley salad ✓
Salad of tender fine green beans with a classic vinaigrette dressing ✓
Chargrilled artichoke salad with fresh lemon ✓
Toasted ciabatta platter
Cut fresh fruit platter ✓

Deli Cold Fork Buffet

£21 per person

Rare roasted British beef served with horseradish crème fraiche and watercress
Roasted salmon with lemon and dill mayo
Roasted peppers stuffed with herby brown mushroom rice ✓
Vine tomato, fresh mozzarella and basil salad ✓
Grilled aubergines with balsamic dressing ✓
Potato salad with lemon dressing ✓
Rustic breads served with unsalted butter cubes
Selection of cheese with savoury biscuits, quince, celery and grapes

Fusion Cold Fork Buffet

£21 per person

Home cooked salt beef platter served with original horseradish and gherkins
Delicious chicken breast escalope coated in fresh breadcrumbs, lemon and black pepper
Roasted aubergines and toasted ciabatta salad served with rocket and balsamic dressing
Tabbouleh salad of bulgar wheat and fresh mixed herbs lentil salad with fresh lemon and olive oil dressing served with crumbled feta cheese
Classic seasonal mixed leaf salad with cucumber and grated carrots
Pitta bread served with houmous and marinated chillis
A platter of sliced melon and fresh pineapple
Home-made baked cheesecake

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Hot Fork Buffet Menu

Minimum order 4 people

Italian Hot Menu

£23 per person

Meat lasagne
Spinach and ricotta dumplings in a rich tomato sauce
Mozzarella salad
Tricolore salad
Italian roasted vegetables
Mixed Italian breads
Individual pots of tiramisu

English Hot Menu

£23 per person

Bangers and mash (Cumberland sausages and creamed mash with onions and gravy)
Vegetarian sausages
Buttered carrots and swede
Apple pie and custard

Thai Hot Menu

£23 per person

Thai green chicken curry
Vegetable curry
Fluffy rice
Mixed green salad
Tomato, onion and cucumber salad
A selection of mini mixed dessert pots

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