

PRIOR APPROVAL IS REQUIRED BEFORE ORDERING FROM THIS MENU



DRINKS MENU

Freshly Ground Fairtrade Coffee and Tea

Cups and Saucers **£2.00**

Llanllyr Sourced Bottled Water, Still or Sparkling

Large 750ml **£2.20**

Pure Fruit Juice – Orange, Apple or Cranberry

Litre Jug **£3.30**

Iced Tea

Lemon Infused **£3.30**

Mixed Berry **£3.30**

Alcoholic Drinks

House Wine, Red or White **£18 per bottle**

Prosecco **£22 per bottle**

Price includes, delivery, glassware, event staffing and clearing

House Wine, Red or White **£10 per bottle**

Prosecco **£15 per bottle**

Delivery only – No glasses etc

Bottled Beer **£3.00**

Cider **£4.50**



Prices shown are for internal events, external events will be subject to VAT at 20%





BREAKFAST ITEMS

Freshly Baked Breakfast Pastries (Serves 4)

An Assortment of Freshly Baked Pastries, including Croissants, Belgian Pain Au Chocolate and Cinnamon Swirls

£5.50

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Fresh Fruit, Granola and Natural Yoghurt (Serves 4)

Fresh Seasonal Fruits with Creamy Natural Yoghurt & Granola

£5.50

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LUNCH DELI SECTION

Sandwich Platter (Serves 4)

Freshly Prepared Sandwiches served on a Variety of Continental Bread,
Individually topped with a Selection of Handmade Fillings

£17.25

Traditional Antipasto Platter (Serves 4)

A Selection of Sliced Cured Meats to include Parma Ham, Pancetta and Chorizo
accompanied by Stuffed Bell Peppers, Fresh Olives, Sun Blush Tomatoes,
Houmous and Gluten Free Pitta Bread

£16.50

Traditional Vegetarian Antipasto Platter (Serves 4)

A Selection of Vegetarian Mediterranean Treats including Artichoke Hearts,
Dill Marinated Feta, Stuffed Bell Peppers, Fresh Olives, Sun Blush Tomatoes,
Houmous and Gluten Free Pitta Bread

£14.50

Savoury Tray Bakes (Serves 4)

A selection of Vegetarian/Gluten free Tray bakes with Fillings of Roasted Tomato,
Pepper, Mozzarella and Basil Pesto, Roasted Butternut Squash, Beetroot and Feta,
Goats Cheese, Red Onion and Spinach

£12.95

Seafood Platter (Serves 4)

A Selection of Smoked Salmon, Flaked Mackerel and Trout Served with Brown Bread,
Capers and Fresh Lemon, finished with Maryland Sauce

£17.50



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DESSERTS SELECTION

Classic Sweet Selection (Serves 4)

A Selection of Bite Size Sweet Bake Classics including – Buttery Flapjack, Millionaire Shortbread, Gluten Free Granola and Chocolate Brownie

£7.25

Fresh Fruit Platter (Serves 4)

An Array of Fresh and Seasonal Fruit including – Slices of Watermelon, Cantaloupe and Galia Melon garnished with Fresh Strawberries and Starfruit

£6.50

Patisserie Selection (Serves 4)

Miniature Seasonal Desserts of the Day

£13.95





ALLERGEN INFORMATION

Executive	Breakfast				Lunch Deli Platters				Sandwich Platter				Desserts			
	Freshly Baked Breakfast Pastries	Fresh Fruit, Granola & Yoghurt			Traditional Antipasto Platter	Traditional Vegetarian Antipasto Platter	Savoury Tray Bakes	Seafood Platter	Filled Croissants	Sandwiches	Filled Rolls			Classic Sweet Selection	Fresh Fruit Platter	Patisserie Selection
ALLERGEN TABLE ✓ indicates contains																
Wheat gluten	✓	✓						✓	✓	✓	✓				✓	✓
Barley gluten	✓	✓						✓	✓	✓	✓				✓	✓
Soya	✓				✓	✓			✓	✓	✓				✓	✓
Milk	✓	✓			✓	✓			✓	✓	✓				✓	✓
Egg	✓						✓	✓	✓	✓	✓				✓	✓
Crustaceans									✓	✓	✓					
Fish							✓		✓	✓	✓					
Celery									✓	✓	✓					
Mustard						✓			✓	✓	✓					
Sesame seeds	✓	✓			✓	✓	✓	✓	✓	✓	✓				✓	✓
Sulphur dioxide								✓								
Lupin																
Molluscs																
*Nuts	✓	✓			✓	✓	✓	✓	✓	✓	✓				✓	✓

SUITABLE FOR

Vegetarians?	✓	✓			✓	✓									✓	✓
Coeliacs?															✓	

CUSTOMER ALLERGY INFORMATION Issued on 1st November 2018

Every care is taken to avoid any cross contamination when preparing your allergen free meal, however our kitchen does have allergenic ingredients and we don't have a specific allergen free preparation area or separate dedicated fryers. If in any doubt please contact a member of the Catering team on 0151 231 3137





NOTES



