

Corporate Menus: 2012

We have compiled the following menus in order to give examples of the food we can produce for corporate events, other menus such as three course meals or fork buffets can be taken from our brochure or alternatively we will gladly design a menu to suit your exact requirements and quote accordingly.



Canapés

To offer sufficient food to replace a light meal we would suggest approximately fifteen canapés depending on the timings of your event. Please feel free to choose from the following lists of cold, hot and sweet canapés. Alternatively we would be happy to design a suitable menu to suit your requirements.

Prices	Less than thirty guests	Price will be quoted on request
	For 30-50 guests	£13.00 + VAT per guest
	For 51-100 guests	£12.00 + VAT per guest
	For 101 or more guests	£11.00 + VAT per guest

Prices are reduced if canapés are sold in conjunction with other food.

Served Cold

Smoked Duck on Toasted Brioche
Crispy Bacon and Cream Cheese on Toasted Granary
Bang Bang Chicken Skewer
Prawn Cocktail in a Spoon, Bloody Mary Sauce
Crouton with Crab and Jerusalem Artichoke Salsa
Rosemary Shortbread with Tomato Bavois
Roasted Cherry Tomato and Feta Cheese on a Herb Brushetta

Served Hot

Miniature Yorkshire Pudding, Roast Beef and Horseradish
Baby Peking Duck Pancake with Hoisin Sauce
Pan Fried Asparagus Wrapped in Pancetta
Salmon Teriyaki with Sesame Seeds
Battered Smoked Haddock, Pea Puree Dip
Miniature Roasted New Potato with Sour Cream and Chive
Falafel with Chilli Chutney
Miniature Tartlet with Goat's Cheese and Sun Dried Tomato

Bowl Food - 2012

Bowl food dishes are a perfect middle way between canapés and a full meal. Served in ceramic bowls and designed to eat standing up, they are both a substantial and stylish alternative to canapés. We recommend choosing six different dishes for an event lasting approximately two hours.

Prices

Less than thirty guests	Price will be quoted on request
For 30-50 guests	£15.50 + VAT per guest
For 50-100 guests	£14.00 + VAT per guest
For 100 or more guests	£13.00 + VAT per guest



The following menu has been put together as an example. We have many other dishes available to choose from in the bowl food section of our website.

Sesame Chicken Salad, Chilli and Lime Dressing

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Thai Green Curry with Fresh Coriander and Pickled Ginger Served with Jasmine Rice

Crispy Battered Cod, Chips, Tartar Sauce

Cumberland Sausages, Red Onion Gravy

Moroccan Lamb with Apricots and Prunes

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Raspberry Bavaois, Cranachan with a Honey and Whisky Cream

Fork Buffet – 2012

Honey Glazed Suffolk Ham

Slices of Parma Ham, Salami and Chorizo

Vegetarian Frittata

Baby Glazed Sausages

Chicken, Bacon and Mushroom Terrine

Hummus

Guacamole

Plum Tomatoes with Fresh Basil

Baby Leaf Salad

Chutney and Pickle

Brie, Stilton, Mature Cheddar and Smoked Cheese

French Bread, Biscuits and Butter

Grapes and Celery

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Price per person: £9.35 + V.A.T. includes plates, knives, forks, buffet linen, paper napkins and staff to set up, keep tidy and clear.

## **Finger Buffet – 2012**

Crostini Topped with Fresh Salmon and Chives  
Roasted Tomato and Mozzarella Skewer  
Seared Spicy Chicken  
Baby Cheese Scone, Leek and Cream Cheese Topping  
Rare Peppered Topside with Horseradish  
Sausage Roll with Fresh Herbs  
Selection of Sandwiches  
Glazed Baby Cocktail Sausage  
Pork Pie with Red Onion Chutney  
Cheese Sablée  
Crudities  
Roasted Pepper, Feta and Mint Dip  
Olives, Crisps and Roasted Nuts



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Price per person: £12.30 + V.A.T. inclusive plates, paper napkins and staff to set up, keep tidy and clear.

Finger/Fork Buffet – 2012

Cesar Salad on a Little Gem Leaf
Roasted Mediterranean Vegetables
Pita Bread with a Selection of Fillings
Vietnamese Chicken
Corn Cakes with Courgette and Onion Confit
Parma Ham with Charentais Melon
Marinated Seared Tuna
Roast Pepper, Feta and Mint Dip
Italian Flatbread with Sun Dried Tomato and Basil
Goat's Cheese, Rocket and Tomato Compote
Olives and Roasted Nuts
Vegetable Crisps

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Price per person: £12.30 + VAT.

## **Desserts –2012**

**To be added onto our bowl food or finger buffet menus, served in shot glasses or ramekins (please choose two of the following desserts, one of each to be provided for each guest).**

Honeycomb Cheesecake with a Honey and Lemon Syrup  
Raspberry Bavarois, Cranachan, with a Honey and Whisky Cream  
Lemon Posset  
Tiramisu with an Amaretto Reduction  
Rich Chocolate Pot, Honey Tuille  
Rum and Raisin Crème Brulé  
Fresh Fruit Salad  
Summer Pudding with Clotted Cream

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Add £3.55 + VAT to the menu price

Soups—2012

Served with a selection of breads and butter from a buffet (please choose two of the following soups)

Spiced Chickpea and Sweet Potato
Orange, Carrot and Mint
Vegetable and Quinoa
French Onion with French Bread Croutons
Minestrone with Parmesan and Ciabatta Croutons
Smoked Ham and Watercress
Leek and Potato Soup with Croutons
Smoked Sausage and Potato
Roasted Tomato and Basil with Aromatic Oils

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Price per person: £7.20 + VAT.

If you require the above menu to be served with:

A Selection of Sandwiches

Please add an additional £3.00 to the menu price



## **English Breakfast Menu- 2012**

Smoked Back Bacon  
Scrambled Eggs  
Pork Sausages  
Tomatoes  
Sautéed Mushrooms  
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Toast with Jam and Butter
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Tea, Coffee and Orange Juice  
(To be served throughout breakfast)

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Price per person; £9.40 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, table ancillaries and paper napkins.