



Here are some examples of our delicious menus, these are subject to change, dependent on fluctuating food costs and seasonal availability. We would love to chat through your specific requirements with you so just give us a call to discuss your unique flavours.

#### **Breakfast Buffets**

**Fruit Pots, Yogurt & Granola Pots, Pastries, Pain au Chocolat, Croissant, Muffins, Cinnamon Swirl, Overnight Oats. Tea, Coffee & Juice if requested**

#### **Lunch Buffets**

##### **Wraps or Baguettes**

**Mature Cheddar & Piccalili,**

**Cumberland Sausage, Sauerkraut & Wholegrain Mustard,**

**Homemade Hummus with Slaw & Carrot,**

**Beetroot & Feta**

**Mozarella, Pesto, Sun Dried Tomato & Spinach**

##### **Salads**

**Beetroot, Feta & Orzo Salad,**

**Falafel & Halloumi Salad,**

**Sweet Potato, Black Bean Taco Salad,**

**Chimichurri Slaw**

**Tabbouleh**

##### **Selection of Pastries & Nibbles**

**Quiche: Tomato & Basil, Cheese & Chive, Mushroom, Stilton & Broccoli**

**Vegetable Samosa, Pakora, Onion Bhaji, Falafel, Vegetable Spring Rolls, Vegetable Filo Gyoza**

##### **Sweet Things**

**Chocolate Brownie, Fruit Pots, Cream Pastries, Cake Selection, Fruit Platter**

**We can cater to all dietary and allergen requirements, please discuss with us when making your booking**