



Catering Booking Form

Contact details	
Event title	
Event date(s)	
Contact Name	
Company Name	

Catering requirements	please tick the options you require
Tea, Coffee & Biscuits - on arrival	
Tea, Coffee & Biscuits - morning	
Tea, Coffee & Biscuits - afternoon	
Lunch	
Dinner	

Menu	Price	Quantity (per head)
Tea, Coffee & Biscuits	£1.35 per head	
Finger Buffet Menu 1	£6.00 per head	
Finger Buffet Menu 2	£6.00 per head	
Hot Buffet 1	£9.00 per head	
Hot Buffet 2	£10.50 per head	
Hot Buffet 3	£11.50 per head	
Cold Buffet 1	£10.50 per head	
Cold Buffet 2	£12.00 per head	
Cold Buffet 3	£12.00 per head	
Create your own menu	Price per head as indicated overleaf	

Special Dietary Requirements	
Vegetarian	
Vegan	
Food Allergy (please detail)	

Create your own menu

Please indicate your choices by ticking the relevant boxes. You may choose from any section you wish. Please also select your choice of 4 salads where included in Cold and Hot Buffets.

Cold Buffet

Courses **£3.00** per portion (except where supplements apply). Includes a choice of **4 salads** from the salad selection, crusty bread & butter, fruit juice and water

Hot Buffet

Courses **£2.50** per portion (except where supplements apply). Includes a choice of **4 salads** from the salad selection, crusty bread & butter, fruit juice and water

Finger Buffet

Courses **£1.00** per portion. Includes fruit juice and water

Salad

Additional salads £1.00 per portion

Dessert

Courses £1.50 per portion (except where supplements apply)

Tea & Coffee

£1.00 per head

Cold Buffet

- Ham cooked in cider with honey and cloves
- Smoked turkey salad
- Platter of roasted vegetables
- Lime and coriander glazed chicken
- Vegetarian roulade*
- Poached scottish salmon with a lemon and dill mayonnaise
- Chicken in a curry mayonnaise
- Smoked mackerel with a lemon dressing
- Italian style chicken
- Roast beef with a red pepper mayonnaise
- Quiche*
- Roast pork with a herb mayonnaise
- Chicken and leek terrine wrapped in parma ham
- Chicken and spinach roulade
- Tarragon chicken salad
- Ham and pepper salad in a yogurt dressing

Hot Buffet

- Chicken and broccoli in a curry mayonnaise cream sauce
- Chicken and lentil curry
- Sweet and sour chicken
- Smoked bacon and chicken lasagne†
- Stir fried chicken with ginger and cashew nuts
- Spiced lamb with apricots†
- Moussaka*
- Chili con carne
- Lasagne*
- Beef bourguignon*
- Beef stroganoff††
- Seafood lasagne†
- Mushroom stroganoff*
- Chickpea and potato curry*
- Mushroom and barley casserole*
- Vegetable and pasta bake*
- Vegetarian tart

Finger Buffet

- Selection of cocktail sandwiches
- Filo Parcels with various fillings - spinach and feta, cranberry and brie, roasted vegetable
- Mini pizza
- Cocktail sausages on sticks
- Mini tartlets - salmon and dill, chicken and tarragon, caramelised onions
- Vegetable crudites with dips
- Oatcakes with pate
- Vegetable pakora with curry sauce
- Frittata wedges
- Mini quiche
- Bruschetta with a selection of toppings
- Cocktail vol au vents
- Asparagus rolls
- Selection of sticks and skewers - chicken satay, cherry tomato, feta and pesto, lemon chicken and mange tout
- Chicken yakitori
- Chicken satay

Salad

- Seasonal salad with a walnut dressing
- Coleslaw
- Cous cous, apricot, red onion and pinenut salad
- Pasta salad
- New potato salad with chives
- New potatoes with crispy bacon and sour cream
- Rice salad
- Chickpea, feta cheese and coriander salad
- Rocket and lambs lettuce with roquefort cheese
- Three bean salad
- French bean salad with gruyere and grainy mustard
- Bean, carrot and beansprout salad
- Minty cucumber salad
- Tomato, mozzarella and basil salad
- Autumn apple and walnut salad

Dessert

- Fresh Fruit Salad
- Coffee and Mandarin gateau
- Pavlova
- Chocolate roulade
- Lemon tart
- Apple tart
- Winter fruit salad
- Chocolate truffle torte†
- Mississippi mud pie
- Fruits of the forest cheesecake
- Strawberry and cinnamon torte
- Chocolate profiteroles with chocolate sauce
- Baked cheesecake
- Chocolate tart with whisky cream†
- Crème brulee†
- Caramelised oranges with mascarpone cream

Sandwich Lunch

£5.00 per head

- Includes a selection of sandwiches, fruit juice and tea & coffee.
Add £1.00 per head to include soup or a fruit platter or cheese and biscuits

* these dishes are suitable for vegetarians or a vegetarian version is available on request

† 50p supplement per head

†† £1.00 supplement per head

Sample Menus

We have prepared a selection of sample menus should you not wish to create your own.

Prices detailed as shown.

Finger Buffet Menu 1 £6.00 per head plus VAT

Selection of cocktail sandwiches
Petite croquettes wedges (served hot)
Vegetable mini chinese rolls (served hot)
Chicken satay with dip (served hot)
Crudites and dips
Fruit juice and water

Hot Buffet Menu 1 £9.00 per head plus VAT

Chili con carne served with boiled rice
Chicken and broccoli pasta bake
Mushroom tart
- all of the above are served with a mixed leaf salad and crusty bread and butter
Selection of gateaux with fresh cream
Fruit juice and water

Hot Buffet Menu 3 £11.50 per head plus VAT

Chicken and smoked bacon lasagne
Spiced lamb with apricots served with cous cous
Cauliflower & spinach dansac served with basmati rice tossed in fried onions and chopped pistachio nuts
- all of the above are served with a mixed leaf salad and crusty bread and butter
Pavlova
Chocolate roulade
Fruit juice and water

Cold Buffet Menu 2 £12.00 per head plus VAT

Lime and coriander glazed chicken
Vegetarian roulade
Ham and pepper salad in a yogurt dressing
Curried rice salad
Coleslaw
New potato salad with chives
Tossed salad leaves with crispy croutons
Crusty bread and butter
Fruits of the forest cheesecake
Chocolate roulade
Fruit juice and water

Finger Buffet Menu 2 £6.00 per head plus VAT

Selection of cocktail sandwiches
Vegetable pakora (served hot)
Mini pizza wedges (served hot)
Chicken drumsticks (served hot)
Cocktail sausages with mustard dip
Fruit juice and water

Hot Buffet Menu 2 £10.50 per head plus VAT

Lasagne
Chicken and lentil curry served with boiled rice
Roast vegetable and pasta bake
- all of the above are served with a mixed leaf salad and crusty bread and butter
Fruits of the forest cheesecake with fresh cream
Profiteroles and chocolate sauce
Fruit juice and water

Cold Buffet Menu 1 £10.50 per head plus VAT

Chicken in curry mayonnaise
Smoked mackerel with a lemon and dill mayonnaise
Vegetarian quiche
Egg mayonnaise
Three bean salad
Tossed green salad with cherry tomatoes
Cous cous, apricot and red onion salad with pinenuts
Apple tart
Crusty bread & butter
Fruit juice and water

Cold Buffet Menu 3 £12.00 per head plus VAT

Poached scottish salmon with a lemon dill mayonnaise
Ham cooked in cider with cloves and honey
Roquefort, tomato and broccoli tart
New potato salad with crispy bacon
Bean, carrot and bean sprout salad
Mediterranean tomato salad
Dressed seasonal salad leaves
Crusty bread and butter
Caramelised oranges with mascarpone cream
Profiteroles with chocolate sauce
Fruit juice and water

Bookings & Enquiries

Completed catering forms and enquiries should be directed to:

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A PDF format of this form is available on request.

Enquiries are welcome and you are invited to visit our premises for further information.