

# WORKING SANDWICH LUNCH

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£20.00

Ham, cream cheese, tomato  
Chicken breast, sage stuffing  
Prawn, mayonnaise  
Cheddar, red Leicester and onion (V)  
Egg, mayonnaise, watercress (V)

Crisps

This menu is inclusive of tea, coffee  
and fruit juices.

# FINGER BUFFET LUNCH

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£37.50

## Sandwiches

Smoked salmon, chia and pumpkin seed  
Tomato, cheddar, iceberg, beetroot spelt (V)  
Prawns, on granary bread, lemon mayonnaise  
Egg, mayonnaise, watercress on wholemeal (V)  
Gammon, cream cheese, chives on vienna

## Pastries

Lemon meringues  
Chocolate brownies  
Macaroons

## Hot

Mini Cumberland sausages  
Crumbed prawn tails  
Leek and onion mini quiche (V)  
Vegetable spring rolls (V)

This menu is inclusive of tea, coffee  
and fruit juices.



# FORK BUFFET LUNCHEONS

£41.50

## One

King prawn, squid, monk, saffron, spicy chorizo paella  
Minced lamb layered with aubergines, potato, greek yoghurt  
Herby quinoa salad, grilled vegetables, halloumi (V)

## Two

Grilled Cumberland sausages, colcannon, onion gravy  
Teriyaki salmon steaks, sweet peppers, noodles  
Mushroom, leek, tarragon risotto (V)

## Three

Braised beef, carrots, pearl onions, mushrooms  
Grocers' Classic fish pie, cod, salmon, smoked haddock  
Spicy roasted vegetable cous cous, vine tomatoes, lemon, parsley (V)

## Four

Shoulder of Lamb, onion, sweet potato hot -pot  
Grocers' Classic fish cake, soft herb butter sauce  
Spiced butternut squash risotto, rocket, gruyere (V)

## Five

Pork and beef meatballs, lemon, parsley and grana pandana  
Chicken Dhansak, hot sweet and sour with red lentils and coriander  
Ricotta, spinach, tomato, crème fraiche cannelloni (V)

All menus above are priced inclusive of a vegetable selection or mixed salad. They also include tea, coffee and fruit juices.

Dessert options are available for an additional cost of £2.50 per person per dessert. Please select from the options below.

## Chilled

All individually served in a champagne glass -  
Sherry trifle, sponge, jelly and custard  
Citrus posset with pistachio biscotti  
Lime and sultana cheesecake  
Banana and toffee crunch  
Chocolate and after eight mint mousse

## Warm

Golden Syrup steamed pudding and custard  
Bramley apple and blackberry crumb pie  
Sticky toffee and pecan nut puddings  
Glazed apricot and almond tart  
Rich melting centre chocolate pudding

## Supplementary items per cover, POA

Fresh fruit salad  
Farmhouse cheeses with celery, grapes, biscuits

