

# External Catering Menu



catering  
menu



# Contents

- Refreshments ..... 3
- Morning, afternoon| Breaks ..... 4
- Lunch | Sandwich lunch ..... 5
- Lunch | Salads ..... 6
- Lunch | Hot Fork ..... 7
- Evening | Bar Snacks ..... 8
- Evening | Finger Food ..... 9
- Wine list | White wine..... 10
- Wine list | Red wine ..... 11
- Wine list | Rose and sparkling wine ..... 12
- Product provenance..... 13

Our sandwich lunch offer provides a choice of single box use which are environmentally friendly or a sandwich platter for those delegates that wish to share.

Our aim is to provide choice for all our clients while still maintaining high quality, freshly prepared, sustainably sourced ingredients daily.

# Refreshments



## HOT DRINKS

### **Tea and coffee | £3.00 pp**

Freshly prepared fair-trade Perkee coffee and Twining's tea selection

### **Tea, coffee, and biscuits | £3.85 pp**

Freshly prepared fair-trade coffee and Twining's tea selection with twin-pack biscuits

## COLD DRINKS

**Orange juice (1 litre) | £4.09 per jug**

**Apple Juice (1 litre) | £4.43 per jug**

**Cranberry Juice (1 litre) | £4.30 per jug**

**Still and sparkling water (ThirstyPlanet-750ml) | £2.08 per bottle**

# Morning, Afternoon Breaks



## MORNING OPTIONS:

**Plain Croissant £3.09 pp**

**Danish Pastries £3.85 pp**

**A piece of Fruit £1.05 pp**

**Fruit Pot £3.82 pp**

## AFTERNOON OPTIONS:

**Price per portion £3.85**

**Selection of Chef's Choice Muffins**

**Selection of Chef's Choice Mini Cakes**

# Lunch | Sandwiches



**Sandwich lunch | £11.45 pp**

**Boxed or Platter on request**

A selection of Meat, Fish, Vegetarian fillings in wraps, baguettes, wholemeal and white bread

The menu includes whole fruit and orange juice

(All allergens catered for and supplied) We provide a third meat, fish and vegetarian fillings per offer)

Minimum order: 6 guests

**Example menu only – Chef's choice sandwich fillings**

Cajun Chicken and lime mayo wrap

Cumberland sausage onion chutney sandwich

Honey roast ham ploughman`s

BLT sandwich

Vegan cheddar, tomato, cucumber, and pickle spinach on white bread

Cumberland sausage onion chutney sandwich

Red pepper hummus, smashed falafel, iceberg on whole meal

# Lunch | Salads



## A selection of salads | £9.54 pp

Please select a meat, fish, or vegetarian option.

(All allergens except nuts catered for and supplied)

Minimum order: 6 guests

Example menu:

Meat option:

- Char grilled chicken with super green salad
- Chicken Caesar with crispy bacon

Fish option:

- Hot smoked salmon niçoise salad
- Poached salmon with Indian spiced rice

Vegetarian option:

- Asian vegetable gyoza with quinoa, soya bean, peppers, Chinese leaf, spring onion and sweet chilli (Vegan)
- Ponzu tofu, sriracha noodles, shave radish, red cabbage, spring onion, carrot, pickled red chilli coriander

# Lunch | Hot Fork



## Hot Fork – Quotation on request

Please select a meat or vegetarian option,  
One salad and a dessert option from the menu below.  
Minimum order: 30 guests

### Crowd pleasers:

Lamb pasanda served with natural yoghurt and pilau rice  
Chicken jambalaya served with mixed leaves and garlic mayonnaise  
Beef bourguignon served with horseradish mash  
Gnocchi and butternut squash served with a mixed leaf salad  
Penne pasta with roasted pepper served with mixed dressed leaves  
Vegetable tagine served with a fresh herb and lemon couscous  
Vegetable moussaka served with a cucumber, tomato, and olive salad

### Salads:

Maple roasted winter roots with poppy seeds  
Chicory with poached bartlett pear, blue cheese, and candied walnuts  
Turmeric roasted Lincolnshire cauliflower with baby spinach, golden sultanas and light curry mayo  
Baked heritage beetroot with red onions and charred orange  
Red pesto dressed gluten free pasta with pecorino & mizuna leaf's

### Desserts:

Eaton toffee and honey cheesecake  
Vegan lemon swirl cheesecake  
Apple pie and cream  
Trio of Chocolate Mousse  
Season fresh fruit salad

# Evening | Bar Snacks



## Classic Bar Snacks: | £4.20 pp

Menu option:

- Selection of crisps
- Selection of popcorn
- Olives

**Please note the bar snacks incur additional waiting staff charges when served as a drinks package.**



# Evening | Finger Food



## Finger Food Silver:

### | quotation on request

Please select 3 or 6 options from the menu below. Minimum order: 30 guests

#### Sample menu:

- Mini pork meatballs with harissa ketchup
- Tandoori chicken skewer with mango chutney
- Smoked salmon roulade with chive crème fraiche
- Tempura prawn with tom yum dipping sauce
- Beetroot falafels with date molasses yoghurt (v)
- Herbed frittata with wild rocket & whipped feta & olive

## Finger Food Gold:

### | quotation on request

Please select 3 or 6 options from the menu below. Minimum order: 30 guests

#### Sample menu:

- Lamb Kofta with mint yoghurt
- Pistachio, apricot & tarragon Cumberland sausage roll with apple puree
- Foreman's cured salmon royal fillet with wasabi ginger
- Pan fried king prawn brochette with garlic infused virgin olive oil & radicchio
- Tender stem broccoli, caramelised and toasted almond quiche (v)
- Red & white endive with whipped blue cheese and pear (v)

# Wine list | White wine



## WHITE WINE

### **House wine – El Zafiro Extremadura Blanco BT | £19.00**

Far west of Spain 2015/16 Chardonnay RWA0LM Zesty and Crisp

### **Pinot Grigio Ca’Luca | £22.50**

2020 Italy PI011A

### **Isabelino Verdejo | £26.00**

Reina Castilla BT 2019 Spain ISOV1A18

### **Wairau River Estate Sauvignon Blanc | £27.50**

2020 New Zealand WR600A17

### **Macon Blanc Villages Dom Rochebin | £36.50**

Domaine Luquet 2020 France LUQ01A19

### **Chardonnay Ca Momi | £37.50**

2018 United States CM301A

# Wine list | Red wine



## RED WINE

### **El Zafiro Extremadura Tinto | £19.00**

BT Temp Spain 2018/19 Shiraz Ripe and Rich RWA02LM

### **Lisboa Coreto Tinto DFJ Vinhos | £21.50**

2019 Portugal CH583A

### **Cotes du Rhone Mistral I'Amandine | 26.50**

Rhone, 2018 France AMAN1A15

### **Taron Reserva Rioja Alta | £35.50**

2011 Spain TARRS06A

### **Chianti Classico DOCG Tenuta di Lilliano | £39.50**

2018 Italy LIL2A16

# Wine list | Rose and sparkling wine



## ROSÉ WINE

### **Jardins de Gascogne Rose | £26.50**

Jardins de Gascogne, Plaimont 2020 France JDGR3A20

## CHAMPAGNE/SPARKLING WINE

### **Prosecco Spumante | £29.50**

Extra dry, 'Azzillo' Italy

### **Champagne Jacques Bardelot Brut | £66.00**

Grand Prestige Brut NV, Champagne, France

# Product provenance



David Turner, Beef Cattle and Sheep Farmer, Horsham, West Sussex



## MEATS

All meat that we purchase is British and mostly comes from the surrounding counties Berkshire, Herts, Hampshire, Sussex, and Surrey. Welsh sourced organic poultry from Park Farm in Overton Hampshire.

## FISH

M&J Seafood have set up the British Skippers Scheme with specially selected skippers and boats around Britain. We bring to you the finest quality, responsibly caught fresh fish. All fish provided is recommended by the Marine Conservation Society as, "Fished at." These choices have no definitive 'right or wrong' guidelines, but at bartlett mitchell we underline our approach to business and our commitment to responsible sourcing and sustainability, ensuring we meet today's needs while protecting tomorrow.

## CHEESE

All the cheese that we are using is English cheese. We have five of our cheese boards which are Tamworth from Hampshire, Dunsyre Blue from Lanarkshire, Oxford Isis from Oxfordshire, Quickes mature cheddar from Devon and Tor Pyramid from Somerset

# FOOD DISCLAIMER

All our catering prices are VAT exclusive.

Our dishes are prepared in environments that are not free from allergen ingredients. When requested, bartlett mitchell will provide a meal suitable for the allergen identified but cannot guarantee that cross-contamination has not occurred in the preparation process.

Customers concerned with food allergies need to be aware of this risk and make their own informed decisions based on the information we provide as a venue. If you require allergen information for any dish on our menu, please ask our venue team prior to the meeting or a member of the catering team on the day.

