

2023

# Catering Menu





Welcome to our catering menu, crafted in partnership with our caterers Baxterstorey, an independent hospitality provider that shares our commitment to exceptional food service.

We pride ourselves not only on the quality of our cuisine, but also on our dedication to sustainability. That's why we prioritise using fresh, locally sourced ingredients that help sustain our local food supply chain, reduce our carbon footprint, and minimize the impact of transportation.

Whether you're planning a business luncheon, a wedding reception, or a private dinner party, our team of experienced professionals will work with you to create a bespoke menu that suits your taste and budget.



## Beverage Tray

*Freshly-brewed coffee, selection of teas including herbal infusions, filtered still & sparkling water, served with an assortment of biscuits*

One serving	<b>£3.90</b>
Two servings	<b>£7.50</b> <i>(half day)</i>
Three servings	<b>£11.40</b> <i>(all day)</i>

### All-day Package Plus **£16.20**

*(available in the majority of meeting spaces)*

Bean-to-cup coffee selection (Cappucino, Latte, Espresso and Flat White)  
Stacked fridge of still & sparkling bottled water, canned soft drinks, flapjack and biscuit tray

Orange or apple juice jug *(serves 4)* **£5.40**

Still & sparkling filtered water *(1ltr)* **£2.10**

Individual still & sparkling water *(500ml)* **£1.50**

## Light Bites

Selection of freshly-baked croissants and Danish pastries *166 Kcal* **£2.70**

Selection of freshly baked sweet treats, mini lemon, chocolate and carrot cake *434 Kcal* **£3.60**

Fresh fruit Bowl *(serves 4)* **£4.80**





# Breakfast

Minimum 4 guests

## Breakfast rolls

£4.80

Maple cured bacon in a brioche roll *315 kcal*

Cumberland sausage in a white roll *521kcal*

*(vegan sausage alternative available)*

Fried egg in a white roll *338 kcal*

Roasted field mushroom, grilled halloumi cheese  
in a brioche roll *(v) 590 kcal*

## Fruit pots

Fresh fruit pots *22 kcal*

£1.80

Smoothie shots *(v) 33 kcal*

£2.40

Greek yoghurt with wholegrain granola  
and seasonal fruit compote *(v) 268 kcal*

£3.00

**Plant-based breakfast** *407 kcal*

£10.80

Coconut chia pot

Almond bircher muesli

Vegan scrambled egg & spinach on grilled sourdough bread

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# Wedge Menu

*Chef's selection of bread served with orange juice, filtered still and sparkling water*

## Sample menu selection

**£12.00**

*minimum 4 guests, 1 1/2 sandwich per person*

### Meat

Chicken salad with rye bread *394 kcal*

Chicken Caesar in a brown baguette *467 kcal*

Parma ham & sundried tomato bagel *359 kcal*

Ham & cheese with granary bread *445 kcal*

### Fish

Tuna mayonnaise in a white baguette *275 kcal*

Tuna mayonnaise and cucumber in white bread *382 kcal*

Smoked salmon and cream cheese in brown bread *573 kcal*

### Vegetarian/Vegan

Classic mature cheddar cheese and tomato with white bread *577 kcal*

Egg mayonnaise & mustard cress in granary bread *409 kcal*

Sweet potato falafel, hummus and spinach in rye bread (vg) *400 kcal*

Hummus, beans and mixed pepper wrap (vg) *485 kcal*

### Sides

Hand-cut salted crisps *138 kcal*

Sweet treats (caramel shortbread or chocolate brownie) *170 kcal*

Fruit bowl

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# Warm Finger Buffet

Served with orange juice, filtered still and sparkling water - minimum 20 guests

Additional items **£3.30** each - including desserts

## £19.80

### Select 7 items

Dedham Vale mini beef burger, tomato relish, brioche bun 371 kcal

Lamb koftas, mint yoghurt 140 kcal

Sticky pork belly bites 344 kcal

Lemon & herb chicken skewers 112 kcal

Teriyaki chicken skewers 124 kcal

Bite-size Haddock fish cake, chive & sour cream dressing 174 kcal

Salmon blinis with cream cheese and dill 130 kcal

Grilled halloumi, sun-blushed tomato (v) 222 kcal

Sundried tomato, feta cheese quiche (v) 83 kcal

Vegan falafel, lemon hummus dip (vg) 202 kcal

Potatoes & peas samosa served with mango chutney (vg) 152 kcal

Mushroom, onion, leeks, cheese sausage roll with piccalilli (v) 225 kcal

Panko tofu crispy nuggets (vg) 225 kcal

Sweet Jerk tofu and vegetable skewers (vg) 164 kcal

Grilled courgettes, pepper, onion, butternut squash wrap & tomato salsa (vg) 126 kcal

Crispy mozzarella sticks, sweet chilli dip (v) 350 kcal

### Desserts

Mini lemon cake 196 kcal

Mini chocolate 191 kcal

Mini carrot cake 210 kcal

Seasonal fruit skewers (vg) 48 kcal

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# Working Lunch

Served as a buffet with orange juice, filtered still and sparkling water - minimum 10 guests

## £19.20

### Mains (select 3)

Honey mustard chargrilled free-range chicken 284 kcal

Tandoori chicken with turmeric & cauliflower raita 285 kcal

Hand-made pork sausage rolls with romesco salsa dip 228 kcal

Cajun spiced beef skewer with pickled cucumber 202 kcal

Grilled halloumi, aubergine, pepper & courgette stack with fresh herb dressing 462 kcal

Goats cheese & cherry tomatoes, spinach frittata 177 kcal

Smoked tofu wrapped in grilled courgettes & aubergine with teriyaki sauce (vg) 183 kcal

Sweet potato & chickpeas falafel with lemon hummus (vg) 404 kcal

### Served with three seasonal salads - examples

Caesar salad with croutons & parmesan shaving 322 kcal

Quinoa salad, red quinoa, roasted chickpeas & vegetables dressed in citrus dressing 228 kcal

Olive, tomato & cucumber salad with shaved red onion & green pesto dressing 135 kcal

### Desserts (select 1)

Chocolate brownie (v) 170 kcal

Berry crème brûlée tart (v) 165 kcal

Seasonal fruit (vg) 48 kcal

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# Hot Fork Buffet

*Designed for larger events, served with orange juice, filtered still and sparkling water- minimum 10 guests*

## £22.20

### Mains (select 2)

Roasted Dedham Vale beef and mustard with Chimichurri sauce 219 kcal

Chicken Chasseur, pan-seared pearl onions and button mushrooms 433 kcal

Jerk chicken with fresh pineapple salsa 177 kcal

Cumin spiced seabass 166 kcal

Parsnip gnocchi with sage & garlic mushrooms 345 kcal

Green masala vegetable curry (vg) 88 kcal

Butternut squash, chickpeas & kale stew (vg) 249 kcal

### Sides (select 1)

Smashed roast Jersey royals 345 kcal

Jollof rice 158 kcal

Lemon & mixed herb couscous 286 kcal

Barley Pilaf 181 kcal

### Salads (select 1)

Kale & heritage carrots salad with ginger dressing 322 kcal

Tricolore pearl barley salad 187 kcal

Grilled vegetable salad with lemon & basil vinaigrette 95 kcal

### Desserts (select 1)

Chocolate brownie 170 kcal

Berry crème brûlée tart 165 kcal

Seasonal fruit with pomegranate (vg) 48 kcal

### Additional main dish £4.20

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# Canapes

Our traditional first floor event rooms set a welcoming atmosphere for evening receptions  
Minimum 15 guests - additional canapes **£3.90**

**£22.80**

## Select 5 items

### Cold

Tomato tapenade, red & yellow peppers, tomato bread *16 kcal*  
Tuna mousseline with chives on white crostini *22 kcal*  
Parma ham, sundried tomatoes, olive ciabatta *32 kcal*  
Smoked salmon with soft cream cheese & chives, mini blinis *24 kcal*  
Cheddar Ploughman, curly endive, pecan pickle, granary bread *(v) 28 kcal*

### Hot

Cut tandoori chicken, mango chutney & coriander on Naan *25 kcal*  
Corn-fed chicken boudin, chilli mango salsa *17 kcal*  
Mini beef Wellington *29 kcal*  
Roasted vegetable sausage roll *(vg) 19 kcal*  
Roasted cherry tomatoes, olive & tomato tapenade, shallot salsa on tomato bread *(v) 6 kcal*  
Cumberland mini Sausages, onion compote, spring onion, Yorkshire pudding *32 kcal*  
Sticky pork belly with cucumber & hoi sin glaze *32 kcal*

### Dessert

Miniature cinnamon doughnuts, Valrhona chocolate sauce *(v) 32kcal*  
Assorted French macarons and mini tarts *(v) 38 kcal*  
Meringue with the fruit of the forest compote & vegan cream *(vg) 30 kcal*

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## Prosecco & Canapés Package

**£39.00**

Room hire (4hrs)  
Dedicated pre-event and on-site coordinator  
PA System, to play background music  
4 canapes per person  
2 glasses of prosecco per person  
Orange juice, still/sparkling filtered water  
All staffing and occasional tables





# Private Dining

Select 1 starter, main and dessert - minimum 12 guests

## £42.00

### Menu 1

Whipped Ragstone goats cheese mousse, chicory salad and heritage beets *(v) 362 kcal*  
 Free range Surrey chicken with Saffron bechamel sauce, crushed potato and seasonal vegetables *842 kcal*  
 Orange tart with a caramelized glaze *(v) 288 kcal*

### Menu 2

Butternut squash soup topped with fresh chillies, crème fraiche and croutons *(v) 150 kcal*  
 Poached Loch Duart salmon, dauphinoise potato, braised greens with fennel seeds and salsa Verde *566 kcal*  
 Classic chocolate salted caramel slice with mini profiteroles *(v) 362 kcal*

### Menu 3

Surrey chicken boudin, salad of micro herbs and sun-blushed tomatoes *222 kcal*  
 Slow-roasted honey & garlic Dedham Vale beef steak, carrot puree, sherry poached shallots with a port vine jus *503 kcal*  
 Chocolate ganache, honey roasted pear *(v) 270 kcal*

### Menu 4

Terrine of confit chicken with a celeriac remoulade *476 kcal*  
 Rosemary glazed Lamb chops with grilled aubergine & red currants *326 kcal*  
 Meringue with brown chocolate mousse and coffee syrup *92 kcal*

### Menu 5

Roasted figs with Parma ham *216 kcal*  
 Lemon & thyme Surrey chicken breast, braised black lentils, parsnip puree, rainbow carrots *864 kcal*  
 Belgian chocolate & vanilla cheesecake with fresh berries *283 kcal*

### Vegetarian mains

Roasted heritage tomato risotto, micro rocket leaf with parmesan cheese and truffle oil & chive dressing *821 kcal*  
 Pink oyster mushroom with courgettes linguine, air dry plum cherry tomatoes, salsa Verde *(vg) 141 kcal*  
 Vanilla cheesecake topped with seasonal berries *(vg) 255 kcal*

Selection of artisan British cheese served with chutney, biscuits & grapes *740 kcal* **£6.20**

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# Evening Reception

Available from 6pm - minimum 20 orders

## Prosecco & Canapés £39.00

Room hire (4hr)  
Dedicated pre-event and on-site coordinator  
PA system to play background music  
4 canapés per person  
2 glasses of prosecco per person  
Orange juice, still and sparkling filtered water  
All staffing and occasional tables

## Prosecco & Finger Food £43.00

Room hire (4hr)  
Dedicated pre-event and on-site coordinator  
PA system to play background music  
7 Item finger food buffet selection menu  
2 glasses of prosecco per person  
Orange juice, still/sparkling filtered water  
All staffing and occasional tables

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# Post Meeting Trolleys

*Brought to your room for an additional free hour*

## **The Canapé Trolley** **£30.90**

Prosecco, red & white house wine, bottled Peroni  
Orange juice, still/sparkling filtered water *(2 drinks per person)*  
4 canapés per person

## **The Cheese & Meat Trolley** **£30.00**

Red & white wine, bottled Peroni *(2 drinks per person)*  
Still/sparkling water & soft drink cans  
A selection of 2 British premium cheeses and 2 premium cured meats  
Seeded artisan crackers & baked bread  
Fruit chutney & grapes

## **The Pizza trolley** **£21.00**

Red & white house wine, bottled Peroni & Desperados *(2 drinks per person)*  
Still/sparkling water & soft drink cans  
Freshly made stone baked Margherita and Pepperoni pizza  
*(½ 12" per person)*

## **The Classic Trolley** **£15.00**

Red & white wine, bottled Peroni, Corona & Desperados *(2 drinks per person)*  
Still & sparkling water & soft drink cans  
Kettle chips

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