

Corporate Menu examples

Working Breakfast

*Mini Danish Pastries
Yoghurt shots with granola
Sliced continental cheeses
Sliced continental meats
Fresh cut seasonal fruit*

Working Lunch

*Selection of freshly made sandwiches, wraps, miniature rolls and bloomers
Meat
Fish
Vegetarian
Selection of 3 finger items
Free range chicken and tarragon tartlet
Thai vegetable spring rolls with sweet chilli dipping sauce
Smoked haddock and dill fish cakes
Bowl seasonal fruit*

Sandwich Lunch

*Freshly made finger sandwiches
Meat
Fish
Vegetarian
Dried fruits
Nuts
Kettle Crisps*

Afternoon Tea

*Freshly made finger sandwiches
Meat
Fish
Vegetarian
Homemade sausage roll with homemade chutney
Individual seasonal glazed fruit tartlets
Individual baked scones with locally sourced jam and clotted cream
Peanut butter chocolate brownies*

Fork Buffet

King prawns and baby gem cocktail with marinated anchovies

Citrus crusted loin of pork with grain mustard crushed new potatoes

Rocket, basil and ricotta cannelloni with a spiced tomato sauce

Seasonal leaves served with a light lemon vinaigrette

Middle eastern tabbouleh salad

Panzanella salad with foccacia croutes and aged balsamic vinegar

Freshly cut seasonal fruit

Salads

Salami, buffalo mozzarella, tomatoes and artichokes

Spiced lentils with oven roasted tomatoes and roasted beetroot

Smoked mackerel on sweet potato salad with crème fraiche and lemon

Chickpeas with cumin, coriander and edamame beans

Orzo pasta, feta and mint with a lemon and cracked pepper

Spicy chilli chickpeas with sesame seeds and coriander

Poached chicken with Chinese egg noodles

Salmon Greek salad with red onion and feta

Panzanella salad with chorizo, toasted seeds and herb sour cream

North African spiced chickpea salad and feta cheese with almonds and yoghurt dressing

Tomato, mozzarella, rocket and Spanish black olive salad with vinaigrette dressing

Sumac spiced chicken with cous cous fattoush salad and herb dressing

Quinoa and lemon poached salmon salad with watercress pesto dressing