



Breakfast Menus

English Breakfast £14.50

Grilled bacon,
Cumberland sausage
Scrambled egg,
Grilled tomato and mushrooms

Warm Bread rolls with Seville marmalade

Freshly Brewed coffee and breakfast tea

Fruit Juice

Healthy Options £8.50

Fresh fruit platter

Greek yogurt with granola and berries

Freshly squeezed orange and grapefruit juice

Continental £13.00

Danish pastries, croissants and preserves

A selection of cold meats and cheeses with warm bread rolls

Freshly brewed coffee and breakfast tea

Fruit Juice

Alternative £2.95

Baguettes, rolls and sandwiches

Sausage

Bacon

Fried egg

Please select One of the menu options above .

The menu choice needs to be commnicated to RICS Venues at least 1 week ahead

Should you wish to have an alternative vegetarian option, or If you wish to tailor your own menu please speak to RICS Venues



Sandwich lunches

£11.25

Ham salad on malted wheat
Chicken salad on malted wheat -low calorie
Tuna & cucumber on malted wheat
Prawn mayonnaise on oatmeal
Free range egg & cress on oatmeal
Char-grilled vegetable & rocket on tomato bread
Ham & Edam with mustard mayonnaise
Crayfish with lemon mayonnaise & rocket on oatmeal bread
Roasted salmon with lemon crème fraiche on oatmeal bread
Dolcelatta & pear with sweet onion chutney on walnut bread
Chicken fajita
Cream cheese & roasted vegetables

Served with a seasonal fruit platter

Freshly brewed tea coffee

A selection of the above will be offered for all sandwich lunches. All items in bold will change every 2 week
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Fork Buffet

Menu 1 £24.50

Prime Meats

Confit chicken salad with
roasted red pepper

Poached chicken, broad
bean, mushroom and
tarragon ragout

Freshest Fish

Gravadlax of salmon, honey
and mustard crème fraiche

Seafood pie with basil,
cheddar mash

Vegetarian In You

Leek and stilton tart

Potato and lentil curry with
baby spinach

Caesar salad with focaccia
croutons
Tomato and onion salad
Mixed lettuces and dressings
Pilaf rice
Glazed carrots

For That Sweet Tooth

Ginger crème brulee

Fresh fruit salad

Freshly Brewed tea and
coffee

Fork Buffet

Menu 2 £27.50

Prime Meats

Ham hock terrine with herb
mayonnaise

Braised beef with celeriac

Fennel coleslaw
Lightly pickled cucumbers
with dill
Mixed lettuce and dressings

Freshest Fish

Smoked haddock and tart
with quail eggs

Seared salmon, ratatouille,
rosemary sauce

Vegetarian In You

Roasted vegetables with
goats cheese and olives with
pesto

Gratinated gnocchi, tomato,
basil and mozzarella

Fennel coleslaw
Lightly pickled cucumbers
with dill
Mixed lettuce and dressings
Roasted new potatoes
Green beans

For That Sweet Tooth

Vanilla pannacotta

Glazed lemon tart

Selection of cheese and
biscuits

Freshly Brewed tea and
coffee



Fork Buffet

Menu 3 £30.00

Prime Meats

Carpaccio of beef, truffle oil, rocket and parmesan

Navarin of lamb, root vegetables and rosemary

Steamed carrot and gruyere pudding, spicy vegetable sauce

Freshest Fish

Assiette of smoked fish, creamed horseradish

Seared sea-bream, fennel ragout, thyme sauce

Vegetarian In You

Tomato, avocado and mozzarella with basil

Steamed carrot and gruyere pudding, spicy vegetable sauce

Penne pasta with olives, goats cheese and roasted peppers

New potato salad with capers, spring onions and chives

Mixed lettuces and dressings

Dauphinoise potato
Panache of vegetables in season

For That Sweet Tooth

Glazed exotic fruit, lime sabayon

Warm chocolate fondant

Baked custard tart with vanilla sauce

Selection of cheese's and biscuits

Freshly Brewed tea and coffee



Finger Buffet

Menu 1 £16.00

Prime Meats

Chicken satay, peanut sauce
Cumberland sausage and
garlic mash

Freshest Fish

Seafood pie with cauliflower
cream

Vegetarian In You

baked sun dried tomato,
artichoke and mozzarella
tarts
Mushroom and pesto filo rolls

For That Sweet Tooth

Platter of fresh fruit

Menu 2 £18.00

Spiced lamb burger, mint
relish

Ballottine of chicken,
beetroot relish

Seafood pie with cauliflower
cream

Vegetable samosa, mint and
chili yogurt

Platter of fresh fruit

Please select One of the menu options above.

A selection of sandwiches is included with a variety of breads and fillings, together with the finger items listed above.



Canapé Selection

Menu 1 £ 21.00 (10 pieces per person)

Prime Meats

Freshest Fish

Vegetarian In You

Sweet Tooth

Cold

Chicken ballontine, beetroot
relish

Cold

Nicoise tartlet
Gravadlax kebab, honey and
mustard sauce

Cold

Marinated vegetables with
homous
Spicy cheese straws

Hot

Black pudding and onion tart,
herb mash
Mozzarella, olive and
anchovy crostini

Hot

Thai spiced fish cake, sweet
chili dip

Hot

Mini spanish omelette
Crispy potato skins with
guacomole
Mozzarella, olive and
anchovy crostini



Canapé Selection

Menu 2 £ 22.50 (10 pieces per person)

Prime Meats

Freshest Fish

Vegetarian In You

Sweet Tooth

Cold

Carpaccio of beef, parmesan and truffle

Cold

Tuna tartare with creme fraiche

Cold

Fig and brioche with roasted red pepper and mascarpone
Mini Caesar tartlet
Fried polenta with guacomole

Hot

Parma ham and asparagus, orange and herb dip
Potato and chorizo tortilla

Hot

Deep fried Smoked haddock and potato dumplings

Hot

Pumpkin, sage and goats cheese tartlets
Mini vegetable kebabs, roasted garlic aioli



Canapé Selection

Menu 3 £ 27.00 (14 pieces per person)

Prime Meats

Cold

Steak tartare with caviar
Confit of duck with capers
Cape gooseberry with parma ham
Duck liver parfait, toasted brioche

Hot

Mini shepherds pie, rosemary mash

Freshest Fish

Cold

Hot

Tiger prawn wrapped in filo, mango mayonnaise
Spiced crab beignet

Vegetarian In You

Cold

Chilled gazpacho
Marinated artichokes with goats cheese

Hot

Quail egg benedictine
Spinach and feta samosa, beetroot yogurt

For That Sweet Tooth

Fruit tartlets with lemon curd

Chocolate macarons

Sticky toffee pudding, calvados toffee sauce



Private Dinner Menus

Menu 1 £34.50

Butternut squash soup with rosemary

Breast of chicken, roasted garlic mousse, creamed cabbage, fondant potato

Passion fruit parfait, exotic fruit relish

Coffee and petit fours

Menu 2 £36.00

Thai spiced fish cakes, saffron aioli

Braised beef "Bourguignonne" celeriac mash, glazed carrots

Glazed lemon tart, raspberry sorbet

Coffee and petit fours

Please choose 1 starter, 1 main course and 1 dessert for your entire party
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Private Dinner Menus

Menu 3 £38.50

Pressed ham hock terrine, caper and parsley sauce, pickled vegetables

Seared fillet of sea bream, artichoke and fennel ragout, thyme butter sauce

Buttermilk panna cotta with poached fruits

Coffee and petit fours

Menu 4 £38.50

Chicken and duck liver parfait, sweet wine jelly and toasted brioche

Pot roast belly of pork, carraway cabbage, black pudding and apple crushed potato

Ginger creme brulee, caramelised peach

Coffee and petit fours

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Private Dinner Menus

Menu 5 £45.00

Gravadlax of salmon, honey and mustard dressing, tempura mussels

Roast rump of lamb, confit potato cake, minted pea puree

Warm chocolate fondant, pistachio ice cream

Coffee and petit fours

Menu 6 £50.00

Salad of crab with guacamole

Cream of celeriac with truffle

Roast guinea fowl, celeriac puree, crushed new potatoes, mushroom veloute

White chocolate and raspberry tart, mint ice cream

Coffee and petit fours

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Private Dinner Menus

Menu 7 £55.00

Marinated salmon, smoked salmon croquette, fennel coleslaw

Chicken and wild mushroom ravioli, tarragon cappucino

Pan fried breast of duck, parsnip puree, glazed turnips, confit leg hash

Fig and almond tart, honey mascapone

Coffee and petit fours

Menu 8 £70.00

Pressed terrine of duck and foie gras, apple, raisin and caper vinaigrette

Shellfish cannelloni, crab succotash, ginger and star anise bisque

Slow roasted fillet of beef with braised oxtail, garlic mash, thyme jus

Pineapple parfait, spiced pineapple compote

Baked goats cheese, pickled walnuts and grapes

Coffee and petit fours

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