

BEVERAGES

REFRESHMENT STATION (minimum 5) Includes tea, coffee, juice, iced water	£2.50 per serving
OAT MILK (ve)	50p extra pp
SOYA MILK (ve) available on request.	
ORANGE/APPLE JUICE (litre jug)	£3.50 (1 jug)
	£6.50 (2 jugs)
MINERAL WATER, STILL OR SPARKLING	£2.29 (750ml)
PRE-BOTTLED FRESH FRUIT SMOOTHIE (ve)	£3.33 (250ml)

BREAKFAST

BREAKFAST CIABATTA ROLL Sausage, bacon, vegan sausage (ve) or fried egg (v)	£3.33
EGGS BENEDICT BITES (minimum 5) 2 poached quail's eggs on sourdough discs with ham and hollandaise	£2.50
GRANOLA POTS (v) (gf) Yoghurt, granola, mixed berry compote	£2.50
FRESHLY BAKED MIXED PASTRIES (v)	£1.70
HOMEMADE TRAY BAKES (v) Brownies, shortbread or flapjacks	£2.50
HOMEMADE CHOCOLATE CHIP COOKIES (v)	£1.25
A SELECTION OF TRADITIONAL BISCUITS (v)	£0.65
SEASONAL WHOLE FRUIT (ve) Apple, pear, banana or orange	£1 per item
SEASONAL FRESH FRUIT PLATTER (ve) (minimum 5)	£2.50

COLD BUFFET

£12.00 per person

Designed to be easily eaten stood-up, whilst networking or socialising.

MINI ARTISAN ROLLS WITH A SELECTION OF FILLINGS

Gluten free option available on request

– NEW YORK DELI

– CHICKEN SALAD

– PLOUGHMAN'S (v)

– ROASTED MEDITERRANEAN VEGETABLES WITH SALSA VERDE (ve)

TERIYAKI CHICKEN SKEWERS (gf)

GREEN SALAD (gf) (ve)

ROOT VEGETABLE CRISPS (ve)

HUMMUS (gf) (ve)

BROWNIES (gf) (v)
Vegan option available on request

SEASONAL FRUIT PLATTER (ve)

REFRESHMENT STATION
Tea, coffee, juice and water

ADD OUR CHARCUTERIE PLATTER

£4.00 per person

– SWEET CHILLI PRAWNS (gf)

– GREEK FETA (gf) (v)

– SELECTION OF OLIVES (gf) (ve)

– SELECTION OF CURED MEATS (gf)



All prices shown are per person and are subject to VAT.

Chicken and Beef (halal)

v- vegetarian

ve - vegan

gf - gluten free

ver- vegan on request

gfr - gluten free on request



HOT FORK BUFFET

£17.00 per person

Choose three options (two meat, one vegetarian) from the list below:

LAMB HOT POT TOPPED with sliced buttered potatoes with pickled red cabbage (gf)

SEASONAL FISH PIE in a creamy white sauce topped with fluffy mashed potato served with tender stem broccoli

A SPICED BOMBAY POTATO CURRY with jasmine rice and mini naan (ve) (gfr)

A CLASSIC CHICKEN TIKKA MASALA with jasmine rice and mini naan

HOMEMADE BEETROOT FALAFEL with Asian slaw, a vegan ranch dressing and pomegranate (ve)

ROASTED MEDITERRANEAN VEGETABLES with Moroccan couscous with salsa verde (ve)

SWEET POTATO WEDGES with rosemary salt and homemade truffle mayonnaise (v) (gf)

CLASSIC BEEF LASAGNA with creamy bechamel topped with grated cheese with garlic ciabatta

RATATOUILLE LASAGNA with creamy bechamel topped with grated cheese with garlic ciabatta (v)

ADD A DESSERT (BUFFET STYLE)

£3.00 per person

GRINDSMITH TIRAMISU

HOMEMADE STICKY TOFFEE PUDDING with butterscotch sauce and crème Anglaise (v) (served hot)

CREME CATALAN (orange crème brulee) with olive oil shortbread (v)

MIXED BERRY ETON MESS (VER) (gf)

WHITE CHOCOLATE AND RASPBERRY TRIFLE (gfr)

BREAD AND BUTTER PUDDING with apricot compote and clotted cream custard (v) (served hot)

BOWL FOOD

£17.00 per person

A selection of four of the below (two hot/one cold/one dessert)

HOT

ROASTED TOFU and sweet potato rendang curry with steamed basmati rice finished with coriander (ve)

CHICKEN AND PANCETTA LARDON CASSEROLE with seasonal vegetables topped with mini homemade rosemary and thyme dumpling

CLASSIC COTTAGE PIE with a brunoise of carrot topped with a buttery mashed potato

VEGETARIAN COTTAGE PIE made from chestnut mushrooms and green lentils topped with a buttery mashed potato (v) (gf)

MINI FISH GOJONS accompanied with cubed chips and a homemade tartar sauce, topped with pea shoots (gfr)

COLD

HOT SMOKED TROUT on a bed of watercress, dressed with horseradish creme fraiche and topped with ruby grapefruit

JERK SEASONED JACK FRUIT served on a Moroccan cous cous with an accompaniment of mint yoghurt (v)

GRILLED CHICKEN CAESAR SALAD, crisp gem lettuce, anchovies and crispy pancetta topped with parmesan shavings

SLOW COOKED CONFIT DUCK LEG with an Asian salad including Chinese cabbage, chilli, ginger and spring onion finished with pak choi and sesame

DESSERT

GRINDSMITH TIRAMISU (v)

HOMEMADE STICKY TOFFEE PUDDING with butterscotch sauce and crème Anglaise (v)

CREME CATALAN (orange crème brulee) with olive oil shortbread (v)

MIXED BERRY ETON MESS (v) (ver) (gf)

WHITE CHOCOLATE AND RASPBERRY TRIFLE (v) (gfr)

BREAD AND BUTTER PUDDING with apricot compote and clotted cream custard (v) (served hot)

SPICED APPLE CRUMBLE WITH CINNAMON ANGLAISE (v) (gf)



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gf - gluten free |

ver- vegan on request

gfr - gluten free on request



LATE NIGHT NIBBLES

As an alternative to a traditional a buffet – All served warm

RATATOUILLE FILLED SAMOSA

served with spicy tomato chutney for dipping (ve)

PARSNIP AND PARMESAN FRITTERS

with a traditional Catalanian Romanesco sauce (v) (gf)

THAI STYLE SPICY FISH CAKES

served with homemade sweet chilli dipping sauce (gf)

SLOW COOKED CONFIT DUCK BUBBLE AND SQUEAK CROQUETTE

with a plum chutney (gf)

SLOW BRAISED PIG'S CHEEK CROQUETTE

with an apple jus dipping sauce (gf)

CLASSIC SLOW COOKED PULLED PORK MINI SLIDERS

with an apple compote and crisp gem lettuce

GRILLED HALLOUMI CHEESE MINI SLIDERS

topped with sweet chilli mayonnaise and crisp gem lettuce (v)

TERIYAKI GLAZED CHICKPEA SKEWERS (ve) (gf)

MINI CHICKEN TIKKA SKEWER

garnished with a fresh mint yogurt (gf)

MANCHESTER EGG

50/50 sausage meat and black pudding wrapped egg coated in crispy breadcrumbs

BRIOCHE ROLLS FILLED WITH BACON

and your choice of sauce red/brown

BRICOHE ROLLS FILLED WITH FACON

(vegan bacon) and your choice of sauce red/brown



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Chicken and Beef (halal)

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gf - gluten free |

ver- vegan on request

gfr - gluten free on request

CHOICE OF 3 £11.00

CHOICE OF 4 £13.00

