

DELIVERED CATERING MENU

Our team will deliver your refreshments directly to your room. We may deliver your catering a little earlier or later than your requested time during our busy periods.

Refreshments

Hot drinks

Coffee and tea	£1.65
Hot chocolate	£1.75

Bottles 500ml

Sparkling mineral water	£1.40
Still mineral water	£1.40

One litre jugs

Orange juice	£4.00
Apple juice	£4.00
Cranberry juice	£4.00
Sparkling elderflower	£5.00

Soft drinks 330ml

Apple Tango	£1.50
Sprite	£1.50
Coke	£1.70
Diet Coke	£1.50
Orange Tango	£1.50
Dr Pepper	£1.50

Alcoholic drinks

There are a number of licensing laws that affect the provision of alcohol. Our prices include a fully serviced drinks reception providing the total spend exceeds £150.

House wine

Merlot, Luna Azul, Chile	£23.00
Chenin Blanc, Inkosi, South Africa	£23.00

White wine

Pinot Grigio, Primi Soli, Italy (Ve)	£23.00
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Red wine

Pinot Noir, Cramele Recas, Romania	£25.50
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Rosé wine

Pinot Grigio Blush, Primi Soli, Italy	£23.00
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Prosecco

Famiglia Botter	£28.00
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Ale, lager and cider

Bottled lager (0%) 330ml	£3.10
Bottled lager 330ml	£4.30
Bottled ale 500ml	£5.20
Bottled cider 500ml	£5.80

Seasonal drinks

Mulled wine	£4.30
Mulled apple	£3.30
Jug of Pimms (serves six)	£16.00

Treats

Biscuits (pack of two)	£0.80
Home-baked cookie (V)	£1.25
Danish pastry (V)	£1.40
Vegan croissant (Ve)	£1.50
Chocolate brownie	£2.50
Luxury iced doughnut (assorted flavours)	£2.50
Vegan beetroot and chocolate brownie (GF / Ve)	£3.50
Assorted cakes (V)	£3.50
A selection of: Lemon drizzle cake, luxury chocolate brownie, carrot cake and mini chocolate croustillant – minimum 6	
Home-baked vanilla cupcake (V)	£1.75
Home-baked vanilla vegan cupcake (Ve)	£1.75
Muffin (V)	£1.80
Chocolate, blueberry or toffee apple muffin	

Snacks

Mixed melon pot (GF / Ve)	£1.95
Mixed cantaloupe and honeydew melon	
Grape pot	£1.95
Mixed black and green seedless grapes	
Whole fruit	£1.40

Crisps

Kent Crisps oyster and vinegar	£1.20
Kent Crisps sea salt	£1.20
Kent Crisps Ashmore cheese	£1.20

Breakfast

Bacon roll (GF*)	£4.00
Freshly baked bread roll filled with crispy back bacon, served with tomato ketchup and brown sauce	
Sausage roll (GF*)	£4.00
Freshly baked bread roll filled with Cumberland sausage, served with tomato ketchup and brown sauce	
Egg roll (V / GF*)	£4.00
Freshly baked bread roll filled with a fried egg, served with tomato ketchup and brown sauce	
Mixed melon pot (GF / Ve)	£1.95
Mixed cantaloupe and honeydew melon	
Grape pot (GF / Ve)	£1.95
Mixed black and green seedless grapes	
Yoghurt pot (V)	£2.70
Yoghurt, granola and fruit compote, available with soy yoghurt	
Danish pastries (V)	£1.40
A selection of Danish pastries – minimum 5	
Muffin (V)	£1.80
Chocolate, blueberry or toffee apple muffin	
Vegan croissant (Ve)	£1.50

*Gluten free rolls available on request

GF = Gluten Free Ve = Vegan V = Vegetarian

Sandwiches

You can choose between the different filling options below. If you select five or more sandwiches of one type, they will be delivered in a platter. Any less than five sandwiches of one type will be delivered in individual sandwich boxes. All sandwiches are available on white, brown or gluten free bread*.

Premium (per sandwich)

Chicken, bacon and avocado	£4.00
Roast beef and horseradish	£4.00
Smoked salmon and cream cheese	£4.00
Prawn mayo	£4.00
Egg and cress (V)	£4.00
Vegan mozzarella and sundried tomato* (Ve)	£4.00
Houmous and beetroot falafel (Ve)	£4.00

Standard (per sandwich)

Ham, cheese and mustard	£3.00
Chicken mayo	£3.00
Tuna mayo	£3.00
Cheese and pickle* (V)	£3.00
Cheese and tomato (V)	£3.00
Vegan cheese and tomato* (Ve)	£3.00
Vegan cream cheese and cucumber* (Ve)	£3.00

Salads and pastas

Serves six

Greek salad (GF / V) Crumbled feta, diced tomatoes, cucumber, red onion, and olives topped with balsamic dressing	£19.00
Chicken Cobb salad (GF) Baby gem, diced bacon, cucumber, red onion, carrot, tomato and sweetcorn topped with buttermilk ranch dressing	£20.00
Falafel salad (GF / Ve) Baby gem, cucumber, tomato, beetroot falafel and homemade vinaigrette	£19.00
Pesto pasta with spinach (V)	£12.00
Chicken and chorizo pasta with spicy arrabiata sauce	£12.00

*gluten free bread is not available as an option

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Buffet items

Minimum order of each individual item is six.

Homemade sausage roll	£1.25
Homemade grain mustard sausage roll	
Homemade lemon chicken skewers (GF)	£2.20
Homemade herby chicken skewer	
Duck spring rolls	£1.50
Mini duck and hoisin spring rolls	
Mini mozzarella ball and cherry tomato skewer (GF / V)	£2.20
Mini mozzarella balls with cherry tomatoes and basil	
Filo prawns	£1.75
Filo prawns with fresh lime	
Crudites (per portion) (GF / Ve)	£1.75
Carrot, cucumber, peppers, cherry tomatoes and celery with a cheese, chive and pesto yoghurt dip	
Beetroot humous falafel (GF / Ve)	£1.75
Beetroot humous falafel	
Vegetable samosas (Ve)	£1.00
Mini vegetable samosas	
Vegan sausage roll (Ve)	£1.25
Flaky puff pastry vegan sausage roll	

Afternoon tea

per person £20.00

Tea and coffee
Vegan cream cheese and cucumber (Ve)
Ham and cheese sandwich
Smoked salmon sandwich
Egg and cress sandwich
Scones Served with strawberry jam and clotted cream
Cakes Selection of cakes including carrot cake squares, mini brownies, lemon drizzle squares, mini chocolate croustillant