

# 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	£1.60
Sprite	£1.60
Coke	£1.85
Diet Coke	£1.60
Orange Tango	£1.60
Dr Pepper	£1.60

## 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
Three pieces of cake to include; carrot cake, lemon drizzle and chocolate brownie	
Homemade vanilla cupcake (V)	£1.75
Homemade 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
Crispy Bacon, served in a brioche style bun, with your choice of tomato ketchup and brown sauce	
Sausage roll	£4.00
Cumberland Sausage, served in a brioche style bun, with your choice of tomato ketchup and brown sauce	
Plant-based sausage roll (Ve / GF*)	£4.00
Plant-based sausage, served in a brioche bun, with your choice of 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
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) Mixed leaf, chicken pieces, diced bacon, cucumber, red onion, carrot, tomato and sweetcorn topped with buttermilk ranch dressing	£20.00
Beetroot falafel salad with houmous (GF / Ve) Mixed leaf, cucumber, tomato, beetroot falafel and homemade vinaigrette	£19.00
Pesto pasta with spinach (Ve) Individual pasta pot	£12.00 £3.25
Chicken and chorizo pasta with spicy arrabiata sauce Individual pasta pot	£12.00 £3.25

\*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 houmous dip	
Beetroot falafel with houmous (GF / Ve)	£1.75
Beetroot falafel with houmous	
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
Sandwiches
Scones Served with strawberry jam and clotted cream
Cakes Assorted cakes