

GROUP & EVENTS CATERING

ALL RATES ARE PER SERVING AND INCLUSIVE OF VAT | MINIMUM NUMBERS OF 10 PERSONS

REFRESHMENTS

Tea and Coffee
£2.50pp

Tea Coffee and Biscuits
£3.95pp

Unlimited Tea and Coffee
£5.50pp
Applicable for specified 8 hour hire

Orange / Apple Juice
£6.00 per litre
8 - 10 servings per litre

BREAKFAST

Breakfast Patisserie **V**
£2.40pp
Mini Danish or Croissant with preserves

Breakfast baps choose 1 option **£6.00pp** **V** **VE**
Bacon, premium pork sausage, Quorn sausage

PLATTERS

Cheese platter **£12.00 pp** **V**
Crackers, red onion chutney, fresh fruit and 2 Snowdonia cheeses.
Further cheeses supplementary £1.50pp

Anti pasto platter **£12.00 pp**
Chorizo sausage, Milano salami, mixed olives, chilli pepper pearls,
mini french baguette, houmous with bread sticks and fresh fruit

SANDWICH LUNCH

Sandwich platters with root vegetable crisps
£8.50pp

Choose three fillings (1.5 rounds pp)

Mix of bread of white, wholemeal or tortilla wrap:
Mature cheddar and red onion **V**
Tuna mayonnaise and cucumber
Egg mayonnaise **V**
Ham and wholegrain mustard
Houmous and falafel with crisp iceberg **VE**

FINGER BITES

Choice of 3 options from **£8.00pp**
Mini quiche selection **V**
Mini Margherita Pizza **V**
Mushroom and blue cheese Arancini bites **V**
Vegetable pakora **V**
Pork or Plant based sausage roll 2pcs **V**
Mix of mini beef and ale and chicken and tarragon pies

SWEET TREATS

Choice of 2 options for **£2.50pp**
Stollen **V**
Pain aux chocolate **V**
Cheesecake mix **V**
Double wrapped mini chocolate brownie **GF** **VE**
Lemon drizzle bites **GF** **V**

All dietary requirements must be made available to the venue
a minimum of 14 days prior to the event date

All of our food is prepared in a kitchen where nuts, gluten
and other allergens are present

Full allergen information is available upon request

Menu descriptions do not include all ingredients

GF GLUTEN-FREE **V** VEGETARIAN **VE** VEGAN