



MENU

EARLY RISE

Healthy Breakfast
£6.50 per person

Muesli/Granola
Greek Yoghurt with honey
Fresh Fruit Salad
Fresh Juice

Menu B4
Hot Breakfast option
Minimum order 20 persons
£12.25 per person

Selection of Bagels, Baguettes, Brioche,
& Wraps
Bacon, Sausage, Egg, Tomato

Menu B5
£15.50 per person

Selection of Danish Pastries
Selection of Mini Croissants with Butter, Jam,
Marmalade and Honey
Open Bagels with Smoked Scotch Salmon and
Cream Cheese
Open Bagels with Ham Tomato & Cucumber
Open Bagels with Egg Mayonnaise with
Tomato Topping
Selection of Fresh Yoghurts
Fruit Platter

PLATTERS

Gold Platter
£15.40 per person ex VAT

Selection of Cocktail Sandwiches
Selection of Speciality Sandwiches
Selection of Rolls OR Brioches
Variety of Bagels OR Wraps
Three Savoury Items of chefs choice
Fruit Brochettes
Assorted Cake selection
Potato Crisps

Silver Platter
£12.20 per person ex VAT

Selection of Cocktail Sandwiches
Selection of Speciality Sandwiches
Selection of Rolls OR Brioches
Variety of Bagels OR Wraps
Fruit Brochettes
Assorted Cake selection
Potato Crisps

Bronze Platter
£10.45 per person ex VAT

Selection of Cocktail Sandwiches
Selection of Speciality Sandwiches
Selection of Rolls
Open Bagel
Fruit Brochettes
Potato Crisps

BOWL FOOD

Bowl Food – Minimum order
of 5 persons – 3 choices from the
selection below
£18.50 per person ex VAT

A small taster bowl beautifully presented.
Please select three different bowls

- Poached Fresh Salmon on Potato Salad with Dill
- Chicken Tikka on Basmati Rice with Mango Chutney & Fresh Coriander
- Oriental Beef Salad
- Greek Salad with Feta Cheese and Black Olives
- Prawn Cocktail with Sun Blush Tomato and Chopped Chives
- Ratatouille with Garlic Crostini

All the above is served cold.
Price on application for hot options

SET MENUS

Sandwich Platter
£9.00 per person ex VAT

Selection of Cocktail Sandwiches
Selection of Speciality Sandwiches
Selection of Rolls OR Wraps
Selection of Savoury Croissants
Potato Crisps

Menu IOM SL1
£9.70 per person ex VAT

A Selection of Farmhouse Sandwiches
(2 rounds per person)
Freshly made granary bread sandwiches with
the crusts being left on, filled with a wide
choice of freshly prepared fillings with the
vegetarian options being served separately
A Selection of Potato Crisps

Menu IOM SL2
£10.95 per person ex VAT

Handmade rustic baguettes (two per person)
Meat option – Home cooked Gammon
Ham & Pineapple
Fish Option – Scottish Smoked Salmon
with North Atlantic Prawns with
mayonnaise
Vegetarian – Somerset Brie, Red Onion,
Cucumber & Lettuce

Menu IOM SL3
£10.95 per person ex VAT

A delicious healthy range of speciality
sandwiches.

Made from a selection of freshly cooked,
hand cut breads which include the following:

- Sun Dried Tomato Bread with Roast Beef and Horseradish
- Brown Farmhouse Bread with Roasted Turkey and Pickle
- White Farmhouse Bread with Gammon Ham and Dijon Mustard
- Onion Bread with Smoked Redwood Cheddar and Chutney
- Walnut and Sultana Bread with Prawns in Sun Dried Tomato Mayonnaise
- Brown Farmhouse Bread with Tuna Mayonnaise and Cucumber
- Onion Bread with Mozzarella and Fresh Basil, Sun Dried Tomato and Roquette
- Sun Dried Tomato Bread with Chicken Caesar and Lolo Rosso

- Brown Farmhouse Bread with Smoked Salmon and Cream Cheese
- White Farmhouse Bread with Egg Mayonnaise and Roquette
- (Vegetarian Sandwiches will be served separately)
- Selection of Potato Crisps

SALAD OPTIONS

Coleslaw Salad
Potato Salad
Waldorf Salad
Young Mixed Leaf
Nicoise Salad
Greek Salad
Paste Salad
Sweetcorn and Peppers
Couscous
Beetroot and Red Onion
Quinoa with Mixed Peppers
Lentil with Spring Onion
Mushroom with Spring Onion
Tomato with Onion Salad

* £2.70 per portion with a minimum order
of 5 portions per salad requested

ALL LUNCH MENU PRICES
INCLUDE FRUIT JUICE



COLD BUFFET MENUS

Each at £20.00 per person ex VAT

Menu BCB 1 – One of the following

- Pan Fried Breast of Chicken with a tangy Lemon Dressing
- A Smoked Salmon parcel of Smoked Trout and Horseradish Mousse garnished with Dill and Lemon
- Stuffed Peppers (without cheese)

Coleslaw Salad
Greek Salad
Mixed Salad

Selection of Desserts

Menu BCB 2

1. Oriental Beef (A julienne of cold roast beef with carrot, spring onion and peppers in a dressing of soy, sesame oil and hoisin sauce finished with strips of mango)
2. Fillets of Fresh Salmon with Watercress Mayonnaise decorated with King Prawns, Lemon and Dill Green Beans
3. Tower of Roasted Aubergine, with Tomato and Brie, served on a bed of Lolo Rosso, finished with Olive Oil and Fresh Herbs

Potato Salad
Greek Salad
Mixed Salad

Selection of Desserts

FRUIT AND DESSERTS

We offer the following additional items for you to add to any of our buffet menus:

Platter of Black and White Grapes served with Strawberries
£3.85

Fresh Seasonal Sliced Fruit Platter
£4.75

Fresh Fruit Selection (1 piece per person decorated with grapes and strawberries)
£3.65

Assorted Finger Pastries (2 per person) decorated with fresh strawberries
£5.00

Scones with Strawberry Jam and Clotted Cream (2 halves per portion)
£3.30

Muffins Chocolate and Blueberry (2 per portion)
£4.45

British Cheese Selection (Served with biscuits, butter, celery, spring onion & dried apricots)
£7.80

Individual Dessert Selection (extensive range available on request)
£8.20

Assorted Danish Pastries (2 per person) Sweet and/or savoury
£4.20

SNACKS

Menu IOM C5
£20.00 ex VAT

Kettle Cocktail Selection of:
Kettle Crisps
Assorted Olives
Assorted Nuts
(Suitable for up to 10 persons)

COCKTAIL AND CANAPÉS

Menu C1 – Assorted Cocktail Tartlets
(6 Pieces per person)
£10.75 per person ex VAT

Smoked Scotch Salmon with a tangy Lemon Mayonnaise

White Crab meat with Sweet corn, Mayonnaise and finished with freshly chopped Chives

Fresh water Prawns in a Sun Dried Tomato Sauce

Cream Cheese with Asparagus

Humus, freshly chopped Coriander and Black Olive

Chicken Tikka with freshly chopped Coriander and finished with Mango Chutney

Menu C2 – Assorted Premier Canapés
(8 per person) to include meat, fish and vegetarian fillings
£15.95 per person ex VAT

Crostini of Smoked Salmon

Sun Dried Tomato & Prawn Tart

Brochette of Chicken & Chorizo

Crostini of Parma Ham & mini Asparagus

Crostini of King Prawn with lemon mayonnaise

Crostini of Smoked Gressingham Duck with red onion chutney compote

Crostini of Mozzarella, Cherry Tomato & Basil

Naan topped with Chicken Tikka

Mushroom & Cheddar Tart

Potato Rosti with Cream Cheese & red peppers

French Onion Tart

(Please note that no Waiting or Kitchen Staff are included in this price)

** For bookings over 10 people may be subject to a service charge*

** all prices per person ex VAT*