

Welcome to the Coffee Culture hospitality brochure

The menus in this brochure are a guide as to the type of food we can produce, we are open to any alterations & you are able to mix any dish from any category to suit your individual requirements. Please do not hesitate to contact us with any questions.

If you have any special dietary requirement we can cater for these on any menu

At least seven days notice is required to arrange catering. Should there be any increase in the catering required for the day we will make every effort to fulfil your request but please note:-

Less than 7 days notice of reduction/cancellations 50% charge.

Less than 48 hours notice of reduction/cancellation 100% charge.

All the dishes in this brochure can be reproduced for your event at home, at work or at any venue where catering is required.

Contact details

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Key: **V = Vegetarian**
 N = May contain nuts
 H = Healthy Option

BEVERAGES & SNACKS

Freshly grilled bacon sandwich	£2.85
Freshly grilled pork & leek sandwich	£2.85
Free range egg & hash brown sandwich	£2.85
Freshly brewed coffee and tea selection With biscuits	£1.35
Mineral water (500ml) still or sparkling	£1.10
Orange juice per litre	£3.00
Danish pastry & croissant selection with preserves & Butter	£1.60
Assorted muffins	£1.60
Assorted flapjacks	£1.60
Afternoon cake selection	£2.00

BUFFET

Our buffet selector has been created to allow you to design your own menu to suit your individual requirements.

Coffee Culture in the Park

Menu 1

Sandwich platter & a fruit platter or dessert **£6.30**

Menu 2

Sandwich platter , 2 salads. 3 savouries & a fruit platter or dessert **£8.40**

Menu 3

Sandwich platter, 2 salads, 4 savouries, dessert & a fruit platter **£10.50**

Menu 4

Sandwich platter, 3 salads, 6 savouries, dessert & a fruit platter **£12.95**

SANDWICH PLATTER

Sandwich Platter

A varied selection of freshly made sandwiches, with assorted fillings including, meats, fish, seafood & vegetarian and served in a range of specialty breads.

BUFFET SELECTOR

Skewers of tandoori chicken with raita dip	H
Duck spring rolls with hoi sin sauce	
Sweet chilli, lime & ginger chicken skewers	H
Mini chicken Caesar on toasted croute	
Oriental tiger prawns	N
Marinated salmon fillet skewers	
Humous. olives & chargrilled pitta	V
Jacket potato wedges	V
Lamb koftas in mini pitta	
Chorizo & olive skewers	
Smoked bacon & leek tartlets	
Halloumi and roasted pepper skewers	V
Goats cheese & caramelized onion tarts	V
Roast pepper bruschetta	V
Bhaji & samosa with natural yoghurt & mint	V
New potatoes with cream cheese & chives	V
Smoked salmon blini	
Plum tomato, mozzarella & basil skewer	V
Spring rolls & wantons	
Chicken tikka on baby naan	

SALAD SELECTION

Dressed mixed leaf salad

Greek feta salad with fresh olives and black pepper

Caesar salad

Coleslaw

New Potato salad

Singapore noodle salad

DESSERT SELECTION

Cream scones

Mini black forest gateau

Chocolate gateau

Coffee & walnut cake

ADDITIONAL ITEMS & ACCOMPANIMENTS

Bowl Food

A bowl of Chilli, Curry, Tagine, Stroganoff, Lasagne

A bowl of the above to serve 10 people

either meat or vegetarian with traditional

accompaniments

£3.15

Nachos

Served with sour cream, guacamole
and tomato salsa.

£1.50

Olives

Selection of black and green Italian olives

£1.60

Humous

Served with warm pitta strips

£1.75

Cheese Platter

A selection of fine English and continental
Cheeses with chutney and water biscuits

£3.80

SEATED MENU SELECTOR

Choose one dish from each section

Coffee Culture in the Park

STARTERS

Orkney smoked salmon with lemon

Chicken Caesar salad

Champagne & chicken liver paté with toasted brioche

Cream of leek & potato soup

V

Goat's cheese & caramelised onion tart with a rocket salad

V

MAIN COURSE

Roast sirloin of beef with Yorkshire pudding & horseradish

Seared Scottish salmon with a herb crust &

a chive & vermouth cream

Cannon of Lamb served with mint sauce

& a redcurrant jus

Sautéed chicken breast with pancetta & parmesan

Roast pepper, red onion & feta tart

V

DESSERT

Pear & almond tart

N

With Chantilly cream

Shortcake Pastry apple pie with vanilla ice-cream

Treacle tart with whipped cream

Chocolate & coffee liqueur pot with Shortbread biscuits

Price available on request