

Working Lunch Buffet (Sample)

DAY 1 OPTION:

Selection of our delicious fillings on granary, white & brown bread, 1 round p.p.

Panko breadcrumb goujons with garlic mayo dip 3 p.p.
Spinach and ricotta parcels with parmesan cheese dip (v) 1 .p.p
Lightly salted kettle crisps 30 p.p.
Fresh fruit bowl 30gm p.p.

Plus a choice of one dessert from the following:

Key lime pie
Tart au citron with blueberry coulis
Bourbon pecan pie
Lemon meringue pie
Sticky toffee pavlova
Raspberry crème roulade
Lemon cheesecake (GF)
Peanut and caramel cake (GF)
Chocolate torte (GF)
New York-style baked cheese (GF)

If you have a food allergy, please notify us ahead of the event so we can verify ingredients for you.



WORTON HALL

Working Lunch Buffet (Sample)

DAY 2 OPTION:

Selection of our delicious fillings on granary, white & brown bread, 1 round p.p.

Duck spring rolls with hoi sin sauce 3 p.p

Mini cheese & tomato cheese pizzas (v) 1p.p.

Lightly salted kettle crisps 30 p.p.

Fresh fruit bowl 30 gm p.p.

Plus a choice of one dessert from the following:

Key lime pie

Tart au citron with blueberry coulis

Bourbon pecan pie

Lemon meringue pie

Sticky toffee pavlova

Raspberry crème roulade

Lemon cheesecake (GF)

Peanut and caramel cake (GF)

Chocolate torte (GF)

New York-style baked cheese (GF)

If you have a food allergy, please notify us ahead of the event so we can verify ingredients for you.

EXTRA'S

Need a little booster?

Our salads and finger bites can be added to your daily menu...

Fresh Salads

- Mixed leaf and fresh picked herb salad with toasted ciabatta croutons*
- Greek salad (feta, chives, baby gem, tomato and onion)*
- Italian bean salad (borlotti, cannellini and butter bean with Italian dressing)*
- Potato and watercress salad bound in picked herb mayonnaise*
- Roast courgettes, heirloom tomatoes, shaved roast fennel, edamame beans, broad beans (v)*
- Roasted Mediterranean vegetable salad with courgettes, peppers, aubergines and red onions (v)*
- Heirloom tomato salad, pickled horseradish (v)*
- Puy lentil, chorizo and goat's cheese salad*
- Wild rice, orange and hazelnut salad*
- Caesar salad, baby gem, anchovies, croutons with Caesar dressing (v)*
- Red cabbage and onion coleslaw with grated celeriac tossed in Basil crème fraiche*
- Moroccan couscous with preserved lemon*

Finger Bites £1.50pp

- Finger Food Chicken Caesar Salad Crostini*
- Chicken Goujons with Garlic Mayo Dip*
- Cajun Chicken Goujons with Tzatziki*
- Chicken Satay Bite with Peanut Dip*
- Chicken Pakora with Sweet Chilli Dip*
- Chipolatas in Honey, Soy Sauce and Sesame Oil*
- Mini Sausage Rolls with Sage, Onion & Arran Cheddar*
- Roast Pepper, Salami and Pesto Crostini*
- Tuna Nicoise Baby Gems*
- Oriental Chicken Pancake*
- Spiced Pork Koftas*
- Feta Cheese & Red Pepper Skewers (V)*
- Vegetable Pakora with Dip (V)*
- Roasted Veg Mini Quiche (V)*
- Goat's Cheese Tartlets with Caramelized Onion (V)*
- Mini Tomato and Basil Bruschetta (V)*
- Mozzarella, Sundried Tomato and Basil Skewers (V)*
- Roast Vegetable and Cherry Tomato Skewers (V)*
- Vegetable Sausage Rolls (V)*
- Cheese & Tomato Focaccia Bites (V)*
- Teriyaki Fillet of Beef Skewers with Sweet Soy Dip*
- Grilled Indonesian Coconut Chicken Bites*
- Crayfish & Lemon Mayo Crostini*
- Spicy Prawns with Moroccan Jam Dip*
- Breaded Prawns with home-made Katsu Dip*
- Chicken Chermoula Filo Parcels*
- Salmon, Crème Fraiche & Dill Parmesan Biscuits*
- Smoked Salmon Crostini*
- Serrano Ham and Goats' Cheese Tartlet*
- Salmon & Ricotta Tartlets*

If you have a food allergy, please notify us ahead of the event so we can verify ingredients for you.