



WORTON HALL

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.



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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)

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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

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

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