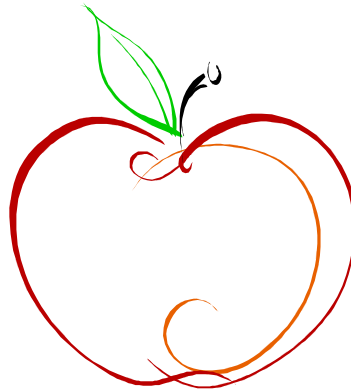


**THE URBANFood Theatre  
Presents  
The Unique Corporate Event Catering  
Experience**



**Menu Collection for 2009/2010**

**"Hi Karyn, Thank you very much to you and your team for the catering you did for us during  
The Golf Open. We really loved the food and had lots of positive feedback from senior  
management"**

**Sara Mayo  
PR & Events Co-ordinator  
Callaway Golf Europe Ltd**

## CONTEMPORARY CANAPE COLLECTION

Choose from our range of dainty, delectable bites that will be the talking point of your event.....

Smoked salmon & cream cheese blinis with caviar & chive snippets  
Crayfish with roasted red pepper on mini flatbreads  
Mini Coquilles St Jacques (half scallop shells)  
Queen scallop & chorizo potato rosti  
King prawn with lobster tail & asparagus mousse  
Crosthini with lobster & lemon mayo  
Crushed filo king prawns with sweet chilli jam

Scottish potato scone wedges with haggis & red onion marmalade  
Mini oriental duck rolls with plum dipping sauce  
Traditional Scottish crispy haggis balls with red onion marmalade jam  
Char-grilled asparagus spears with Spanish Serrano Ham  
Smoked duck with oriental crispy veg parcels on Scottish oatcakes  
Hot venison chipolatas dressed with sticky bramble syrup  
Mini beef Wellingtons with mushroom duxelles  
Milano salami on sun-dried tomato bread with a wild rocket mousse

Goats Cheese & sun-dried tomato tartlets with pineapple & coriander salsa  
Toasted tortilla cones with spicy vegetables & guacamole  
Smoked applewood cheese tartlets with spicy tomato salsa  
Cherry tomato & mozzarella stacks with black olive tapenade

### JUST DESSERTS.....

Devilishly delightful desserts to set your guests taste buds on fire...

Glittered strawberries coated with rich Belgian milk chocolate  
Mini raspberry cranachan tartlets  
Mini strawberry tartlets  
Sparkling meringues with hot Belgian chocolate fondue  
Savoury choux puffs with chantilly cream  
Mini French cheesecake selection

### MINI BOWLS

Something a little different, try our sensational mini bowls to accompany your delightful choice of canapés.....

Mini fish & chips with minted mushy peas  
Spanish paella  
Mini bangers and mash with onion gravy  
Traditional haggis, neeps & tatties  
Fragrant Thai chicken rice  
Chicken tikka with wild rice & mini popadoms

### SENSATIONAL SHOTS

Elegantly presented in mini handled shot glasses.... Simply sophisticated....  
Smoked salmon with cream cheese & dill mousse  
Prawn Marie rose with fresh dill  
Bloody Mary oyster shots with crunchy celery sticks  
Oyster & champagne shots

### SOUPS U

A heavenly winter warmer designed for those cold winter months.....

Lightly curried creamy parsnip  
Carrot & coriander  
Carrot, ginger & honey  
Roasted tomato & red pepper  
Creamed asparagus with truffle oil  
Broccoli & stilton

### Simply Sushi

King Prawn Futomaki  
Tuna Teriyaki  
Smoked Mackerel Nigiri  
Roasted Pepper Nigiri  
Smoked Salmon Maki  
Served with Soy Sauce, Ginger & Wasabi

## **Set Canape Menus**

### **Set Menu One**

Smoked salmon & cream cheese blinis with caviar & chive snippets

Scottish potato scone wedges with haggis & red onion marmalade

Mini oriental duck rolls with plum dipping sauce

Goats Cheese & sun-dried tomato tartlets with pineapple & coriander salsa

**£4.95 Per Person**

### **Set Menu Two**

Crushed filo king prawns with sweet chilli dip

Traditional Scottish crispy haggis balls with red onion marmalade jam

Char-grilled asparagus spears with Spanish Serrano Ham

Toasted tortilla cones with spicy vegetables & guacamole

Smoked applewood cheese tartlets with spicy tomato salsa

**£6.25 Per Person**

### **Set Menu Three**

Smoked duck with oriental crispy veg parcels on Scottish oatcakes

Hot venison chipolatas dressed with sticky bramble syrup

Mini beef Wellingtons with mushroom duxelles

Queen scallop & chorizo potato rosti with chive snippets

Cherry tomato & mozzarella stacks with black olive tapenade

Mini char-grilled vegetable Mexican fajitas with tomato & coriander salsa

Glittered strawberries coated with rich Belgian milk chocolate

Mini raspberry cranachan tartlets

**£8.95 Per Person**

## Set Dinner Menus

### Set Menu One

#### Soup Starter

Carrot & Coriander

Served with Rustic Bread Rolls

#### Buffet Main Course

Supreme of Chicken stuffed with Haggis  
Baked in a Cream Whiskey Sauce

Rustic Beef Bourgiugon served with  
Traditional Mash

The above main course dishes will be served with a selection of seasonal vegetables & potatoes

#### Desserts

Chantilly Filled Profiteroles drizzled with  
A Rich Belgian Chocolate Sauce

Tea or Coffee with After Dinner Mints

**£24.95 + VAT Per Person**

### Set Menu Three

#### Soup

Traditional Scottish Cullen Skink with  
Bacon Croutons served with Rustic Bread Rolls

#### Buffet Main Course

Slowly Braised Lamb Shank served on a  
Bed of Roasted Root Vegetables & baby  
Potatoes with Honey & Mustard Gravy

Crispy Wild Salmon Fillets with a Lemon  
& Tarragon Cream Sauce served on a bed of  
Rustic Mash with Seasonal Vegetables

#### Desserts

Triple Chocolate Bavorois served with a Berry  
& Mint Compote

Tea or Coffee with Benedict's Mint Chocolate  
Crisps

**£34.95 + VAT Per Person**

### Dinner Selector Menu

How to Use the Selector Menu:

Choose a two, three or four course meal from the following selector menu; let our menu design team know your choices and we will be able to give you a tailored quotation

### Set Menu Two

#### Soup Starter

Minted Puree of Pea with Smoked Bacon

Croutons served with Rustic Bread Rolls

#### Buffet Main Course

Roast Fillet of Angus Beef with Roasted Vine Tomato  
& Roasted Baby Shallots in a Balsmic Jus

Supreme of Chicken wrapped with Prosciutto Ham  
served with a Fresh Tomato & Basil Salsa

#### Desserts

Deep Filled New York Vanilla Cheesecake  
Drizzled with Raspberry Coulis in Season Fruits

Tea or Coffee with After Dinner Mints

**£28.95 + VAT Per Person**

### Set Menu Four

#### Hot Starter

Traditional Haggis, Neeps & Tatties Mille Fuille

#### Buffet Main Course

Honey Herbed Crusted Rack of Lamb served with  
Dauphinoise Potato & a Medley of Roasted Root Vegetables  
with a Port & Rosemary Jus

Fillet of Angus Beef served with a Warm Potato Salad,  
French Beans, Stripped Carrots & Dijon Mustard Sauce

#### Desserts

Rich Chocolate Box filled with Belgian Mousse & Cream  
Caramel Centre

Tea or Coffee with Deluxe Truffles

**£39.95 Per Person + VAT**

## **Soups**

**All Soups are served with crusty bread & butter**

Spring Vegetable Broth with Herb Dumplings  
Minted Puree of Pea with crème Fraiche  
Roasted Lentil & Smoked Bacon  
Carrot & Coriander with Organic Butter Beans  
Roasted Tomato with Basil Puree  
Broccoli with Stilton  
Spiced Five Root Soup with Chive Snippets  
Spiced Carrot & Parsnip Soup with Sage

## **Cold Starters**

Classic Prawn Cocktail  
Chilled Rock Melon & Smoked Salmon with Spring Onion Crème Fraiche  
Salad of Prawns with Seared Mango, Baby Gem Lettuce with Caesar Dressing  
Duck & Orange Pate with Rocket & Red Onion Marmalade & Rustic Toasted Breads  
Hoisin Vegetables wrapped with Chilled Duck Breast served on a Scottish Oatcake  
Timbale of Smoked Salmon, Langoustine Mousse served with Horseradish Crème Fraiche  
Brie, Pesto & Cherry Tomato Tart served with a Wild Herb Salad & Roasted Red Pepper Coulis  
Salad of Roasted Plum, Cherry & Sun-blush Tomatoes with Mozzarella, Basil & Mixed Olives  
Chilled Salad of Asparagus Spears with Marinated Baby Gem & Plum Tomato Salad topped with Crispy Prosciutto.

## **Hot Starters**

Traditional Haggis, Neeps & Tatties Mille Feuilles served with Creamed Whiskey Sauce  
Mini Thai Fish Cakes with Sweet Chilli Dip  
Sun-Dried Tomato Bruschetta with Pan Fried Black Pudding topped with Parma Ham  
Feta Cheese, Spinach & Pine Nut Tartlet served on a Bed of Ratatouille Salad  
Smoked Salmon Fish Cakes served with a Lemon & Dill Mayo.  
Goats Cheese, Mozzarella & Sun-dried Tomato Ravioli with a Wild Rocket Salad

## **Sorbet**

Lemon Sorbet with Crushed Zest  
Orange Sorbet with Crushed Zest  
Champagne Sorbet

## **Main Course**

Supreme of Chicken stuffed with Red Pepper & Goats Cheese served with Sweet Potato Mash & Honey Glazed Roots  
Apricot Stuffed Supreme of Chicken wrapped in Parma Ham, Creamed Leeks & Potato Crush  
Supreme of Chicken stuffed with Haggis Baked in a Wholegrain Mustard & Whiskey Sauce with Fondant Potato  
Crispy Salmon Fillets with a Warm Lemon & Tarragon Dressing on a bed of Creamed Mash & Medley of Seasonal Vegetables  
Roasted Monkfish with Rosemary & Thyme served on a bed of Pesto & Spring Onion Mash with Honey Roasted Roots  
Crispy Duck Breast with Soy & Sesame Green Beans & Smoked Paprika Sweet Potatoes  
Roast Beef Strip loin, Gratin Dauphinoise Potatoes, Butter Glazed Chantenay Carrots & Sugar Snap Peas  
Roast Fillet of Angus Beef served with a Roasted Cherry & Balsamic Jus, Fondant Potato & Seasonal Vegetable Medley  
Beef Fillet served with a Warm Potato & Spring Onion Salad, French Beans & Carrot Mash with a Dijon Mustard Gravy  
Traditional Steak & Merlot Pie served with Hand Cut Chips & Minted Mushy Petit Pois

## **Vegetarian Options**

Charred Aubergine & Coconut Curry with Mango Chutney, Wild Rice & Popadom Crisps  
Roasted Goats Cheese Stuffed Portabello Mushrooms, Medley of Seasonal Veg, with a Spicy Tomato coulis  
Mozzarella & Sun-dried Tomato Ravioli with a Black Olive Panzotti  
Roasted Mediterranean Vegetable Ratatouille

## **Just Dessert**

Rich Milk Chocolate Mousse Box  
Chocolate, Orange & Cointreau Truffle Torte  
Chocolate Tiramisu  
Belgian Sweet Waffles with Vanilla Ice Cream, Fresh Raspberries & Chocolate Sauce  
Vanilla Crème Brulee served in a Rustic Terracotta Ramekin & Wild Berry Compote

Triple Chocolate Bavorois served with a Berry & Mint Salsa  
Chocolate Mallow Pie served with Crushed Amaretti Biscuit & Snow Dusting  
Traditional Scottish Raspberry Cranachan served with Fresh Raspberry Coulis in Mini Tea Cups  
Cheese Platter with a Selection of Continental & Scottish Cheeses served with Crackers & Homemade Oat Cookies (Per Table of 8 - 10)

### **With Tea or Coffee**

Homemade Vanilla Tablet  
Homemade Vanilla Fudge  
Chocolate Truffles  
After Eight Dinner Mints  
Mint Chocolate Crisps

## **BBQ Buffet Menus**

**The following menus are priced to include:**

Chefs, serving staff, crockery, cutlery, table linen, napkins all BBQ equipment and Buffet tables if required. We will also include your own personal event co-ordinator for the day and set up your main area for you.

### **BBQ Menu One**

#### **From the BBQ**

Marinated Sirloin of Beef with Watercress Butter  
Minted Lamb Burgers with Sour Cream & Cucumber Salsa (soft flour buns)  
Chicken Tikka Kebabs  
Char-grilled Mediterranean Vegetable Parcels served with Mini Baked Potatoes

#### **From the Salad Bar**

Mini Corn on the Cob with Parsley Butter  
Crispy Caesar Salad with Parmesan Shavings  
Spanish Tomato & Onion Salad  
Traditional Mixed Leaf Salad with Roasted Red Pepper  
Crusty Bread & Butter Selection

#### **Delightful Desserts**

Scottish Raspberry Cranachan with Chocolate Thins  
BBQ Apples with a Rich Toffee Sauce Drizzle

Tea or Coffee with Scottish Short Bread

**£25.95 Per Person + VAT**

### **BBQ Menu Two**

#### **From the BBQ**

BBQ Fillet of Angus Beef with a Selection of Mexican Salsa  
Indian Lamb Kofta Kebabs with Mint Riata  
BBQ Butterfly Chicken Breasts  
Char-grilled Salmon Steaks with Lemon & Dill Mayo  
Honey & Mustard Glazed Sausage Selection  
Char-grilled Mediterranean Vegetable Parcels served with Mini Baked Potatoes

#### **From the Salad Bar**

Mini Baked Potatoes  
Mini Corn on the Cob with Parsley Butter  
Crispy Caesar Salad with Parmesan Shavings  
Spanish Tomato & Onion Salad  
Traditional Mixed Leaf Salad with Roasted Red Pepper  
Homemade Rich Creamy Chunky Coleslaw  
Crusty Bread & Butter Selection

#### **Delightful Desserts**

New York Vanilla Cheesecake with Raspberry Coulis  
Fresh Strawberries & Cream  
Scottish & Continental Cheeses with Oatcakes & Biscuits

Tea & Coffee with Mint Thins

**£28.95 Per Person + VAT**

**If none of the above menus suit your tastes or budget then please use our selector menu below to make up your own menu, just let us know your choices and we can give you a quote.**

## **Meat & Poultry**

Tabasco Steaks with Watercress Butter  
Marinated Beef Steaks  
Mexican Steaks with Avocado Salsa  
Skewered Beef Satay  
Skewered Beef Teriyaki  
Beef & Cherry Tomato Kebabs  
Beef & King Prawn Kebabs  
Beef with Wild Mushrooms  
Boozy Beef Steaks  
¼ Pounder Burgers with Cheese  
Honey & Mustard Glazed Sausages  
Large Hot Dogs with All the Trimmings  
Ham & Pineapple Kebabs  
Fruity Pork Skewers

### **FISH & SEAFOOD**

Monkfish Skewers with Lemon & Lime  
Charred Tuna Steaks  
Char-grilled Bream  
Salmon Yakitori  
Salmon Brochettes  
Smoky Fish Skewers  
Bacon & Scallop Skewers  
Caribbean Prawns  
Herb & Garlic Prawns  
Spanish Prawns  
Salmon Steaks with Mango Salsa  
Orange & Lemon Peppered Monkfish

### **From the Salad Bar**

Caesar Salad  
Crunchy Vegetable Coleslaw  
Spinach & Orange Salad  
Spicy Potato Salad  
Mozzarella, Tomato & Basil Salad  
Spanish Tomato & Onion  
Pasta Salad with Basil Vinaigrette  
Mixed Bean Salad  
Cheese & Walnut Pasta Salad  
Add Your Own Ideas for Salads

BBQ Grilled Chicken Legs  
Chicken Tikka Kebabs  
Indian Charred Chicken Breast  
Gajun Spicy Chicken Breast  
Chicken with Lemon & Coriander  
Skewered Chicken Satay  
Thai Style Chicken Skewers  
Sesame Orange Duck Breast  
Smoked Duck Breast  
Glazed Duck with Pineapple Salsa  
Normandy Lamb Bruchettes  
Minted Lamb Cutlets  
Minted Lamb Burgers  
Indian Kofta Kebabs

### **Vegetarian**

Stuffed Tomato Parcels  
Baked Potatoes  
Roasted Vegetable Brochettes  
Summer Vegetable Parcels  
Corn on the Cob  
Marinated Tofu Skewers  
Crispy Potato Skins  
Spicy Sweet Potato Slices  
Vegetarian Sausages & Burgers

### **Desserts**

Please choose your desserts from the main meal selector menu

## **Cold Fork Dinner Buffet Menus**

### **Fork Buffet Menu One Main Courses**

### **Fork Buffet Menu Two Main Courses**

Poached Dressed Scottish Salmon topped with King Prawns  
Platter of Traditional & Continental Meats  
Skewered Chicken Fillet Platters (Tikka, Korma & Satay)  
Roasted Red Pepper & Goats Cheese Puff Pastry Tart  
Crab Terrine with Coriander, Lemongrass & Ginger

### **Accompaniments**

Homemade Coleslaw in a Wholegrain Mustard Mayo  
Roasted Cherry Tomato & Mozzarella Salad  
Spinach & Pine Nut Pasta Salad  
Classic Crudite Selection with Red Pepper Houmous  
Crusty Bread & Butter

### **Desserts**

Summer Pudding with Clotted Cream  
Lemon Cheesecake

Tea or Coffee with After Dinner Mints

**£21.95 + VAT Per Person**

Smoked Salmon & Lemon Mascarpone Terrine  
Platter of Traditional & Continental Meats  
Sliced Stuffed Chicken Breast Platter  
Bacon, Leek & Smoked Applewood Cheese Puff Pastry Tart  
Sliced Sirloin of Scottish Beef with Creamed Horseradish  
Sliced Smoked Duck Breast with Plum Sauce & Chinese Veg

### **Accompaniments**

Baby Potato Salad with Bacon & Chive Snippets  
Thai Red Cabbage Coleslaw  
Caesar Salad with Parmesan Shavings  
Mexican Five Bean Salad  
Traditional Mixed Leaf Salad with Cucumber & Peppers  
Mixed Granary Roll Selection with Butter

### **Desserts**

New York Cheese Cake with Raspberry Coulis  
Raspberry & White Chocolate Pavlova  
Selection of Scottish & Continental Cheese  
Served with Oatcakes & Biscuits & Grapes  
Tea or coffee with Homemade Fudge

**£23.95 + VAT Per Person**

### **Cold Fork Selector Menu**

Please feel free to devise your own menu from the following selection:

#### **Main Course**

Side of Poached Salmon dressed with Smoked Salmon & King Prawns  
Seafood Platter of Tiger Prawns, Mussels, Smoked Salmon & Peppered Mackerel  
Antipasti Platter (Prosciutto Crudo, Coppa di Parma & Salami Milano)  
Cajun Chicken Fillet Platter  
Poached Fillet of Salmon with a Sorrel Butter Sauce  
Poached Fillet of Salmon with a Lemon & Tarragon Dip  
Sliced Sirloin of Scottish Beef with Creamed Horseradish  
Whole Honey Roast Ham Joint carved & served with Crusty Bread & Butter  
Oak Smoked Turkey Breast  
Venison Haunch Steaks carved & served on a Bed of Wild Rocket  
Beachwood Smoked Ham  
Roast Silverside of Beef  
Chicken Pepperonata Terrine  
Char grilled Vegetable & Mozzarella Terrine  
Red Pepper Parfait with Goats Cheese & Aubergine  
Homemade Quiche with Sundried Tomato, Basil & Mascarpone  
Homemade Quiche with Roasted Mediterranean Vegetables  
Duck & Orange Pate served with Mini Melba Toasts & Oatcakes

#### **Salads**

Traditional Mixed Leaf Salad with Peppers & Cucumber  
Cucumber, Tomato & Spanish Onion Salad  
Spanish Tomato, Onion & Black Olive Salad  
Cherry Tomato & Red Onion Salad in Olive Oil  
Mixed Pepper Salad  
Baby Potato & Spring Onion Salad  
Roasted Lemon & Thyme Baby Potato Salad  
Traditional Coleslaw  
Waldorf Salad

#### **Delightful Desserts**

New York Vanilla Cheesecake  
Chocolate Fudge Cheesecake  
White Chocolate & Raspberry Cheesecake

#### **On the Side**

Bakers Basket of Rolls  
Bloomer Bread & Butter  
Continental Bread Selection  
Crisps & Dips

Raspberry & White Chocolate Pavlova  
Four Layer Chocolate Fudge Cake  
Chocolate Brownie Cake  
Orange & Amaretti Truffle Torte  
Raspberry & Lemon Mascarpone Gateau  
Fresh Fruit Platter  
Continental & Scottish Cheese Board with Biscuits

## **Hot Fork Buffet**

### **Starter**

Chilled Salad of Asparagus Spears with Marinated Baby Gem & Plum Tomato Salad topped with Crispy Prosciutto  
or

Your choice of Soup from the Selector Menu

**(Served to your guests at their table)**

### **Main Course**

#### **Table One**

Supreme of Chicken stuffed with Mozzarella, Pancetta & Rosemary with Fondant Potatoes with Creamed Baby Leaf Spinach & Chantany Carrots

#### **Table Two**

Crispy Wild Salmon Fillets with a Warm Lemon & Tarragon Mayo served on a bed of Creamed Mash & Medley of Seasonal Vegetables

#### **Table Three**

Traditional Steak & Merlot Pie served with Hand Cut Chips & Minted Mushy Petit Pois

Add in a choice for your vegetarian guests

### **Dessert-Buffer Style**

Chocolate Mallow Pie  
Traditional New York Style Cheesecake  
Continental & Scottish Cheese Board with Biscuits  
Fresh Fruit Tower

Tea or Coffee with Homemade Vanilla Tablet & After Eight Dinner Mints

**£29.95 Per Person + VAT**

**PLEASE USE THE DINNER SELECTOR MENU TO CREATE YOUR OWN BUFFET (please note price per person may change dependant on your choices). THEMED MENUS ARE AVAILABLE ON REQUEST.**

## **Finger Buffets**

Set the scene of your lunch or evening buffet by choosing from the following cold finger food menus:

**Menu One - The Mitchell Theatre**  
Chef's Selection of Classic Sandwich's

**£5.95 Per Person**

Chicken Tikka Split Sticks  
Herbed Sausage Rolls  
Indian Pakora Selection with a Sweet Chilli Dip  
Mini Assorted Muffins & Cakes  
Chips & Dips

**Menu Two - The Citizens Theatre** **£6.95 Per Person**

Chef's Selection of Classic Sandwich's  
Soft Flour Filled Wraps with a Variety of Fillings  
Indian Pakora Selection with Sweet Chilli Dip  
Chicken Satay with Peanut Dipping Sauce  
Fresh Fruit Platter  
Selection of Chips & Dips

**Menu Three - The Tron Theatre** **£8.75 Per Person**

Chef's Selection of Classic Sandwich's  
Thai Selection of Dim Sum with Sweet Chilli Jam  
Lemon Chicken Goujons with Herbed Mayo Dip  
Monterey Jack Cheese & Onion Goujons with Spicy Salsa  
Filo Wrapped King Prawns with Selection of Dips  
Mixed Wrap Platter with Speciality Fillings  
Fresh Fruit Platter  
Continental Cheese Board with Bannocks

**Menu Four - The Pavillion Theatre** **£9.95 Per Person**

Chef's Selection of Deluxe Sandwich's  
Smoked Salmon & Cream Cheese Blinis with Caviar  
Mini Duck & Hoisin Spring Rolls  
Thai Chicken Selection with Sweet Chilli Jam  
Spanish Tapas Selection (Vegie)  
Spinach & Feta Goujons with a Herbed Mayo Dip  
Sliced Fresh Fruit Platter  
Continental Cheese Board  
Selection of Mini Petit Fours

**Please note the above prices are for drop off buffets the cost of staff etc is not included, if you require staff just let us know and we can give you a quote.**

## **Classic Sandwich Platters**

### **MINIMUM ORDER 8 PEOPLE**

**JUST SANDWICHES** **£3.75 Per Person**

A selection of sliced white, brown & granary bread with Chef's selection of daily fillings.

**JUST ROLLS** **£3.75 Per Person**

A selection of mini white, wholemeal, poppy seeded & granary rolls with Chef's selection of daily fillings.

**SANDWICH & ROLL COMBO** **£4.75 Per Person**

Chef's selection of sandwich's & mini rolls with selection of daily fillings

**WRAP'IT PLATTER** **£4.95 Per Person**

A selection of plain, wholemeal & seeded wraps with Chef's selection of speciality fillings.

**FRESH FRUIT PLATTER**

### **Savoury Sides (serves approx 8)**

Pringles with Homemade Dips £ 6.00

Luxury Vegetable Crisp £ 6.00

Hand Cooked Crisps & Dips	£ 6.00
Bombay Mix	£ 6.50
Luxury Mixed Nut Bowl	£ 7.50
Japanese Rice Snack Bowl	£ 6.50

## **Breakfast Menu**

### **COLD MENU ONE**

Selection of Breakfast Cereals  
 Croissants with Cream Cheese or Jam Pot  
 Mini USA style pancakes topped with blueberries, banana & mascarpone  
 Fresh Orange Juice  
 Tea or Coffee

**£6.95 + VAT Per Person**

### **COLD MENU TWO**

Jordan's Mixed Fruit Muesli with Low Fat Milk  
 Selection of Mini Breakfast Pastries & Tarts  
 Fresh Fruit Tower  
 Selection of Fat Free Yogurts  
 Fresh Orange Juice  
 Tea or Coffee

**£7.95 Per Person + VAT Per Person**

### **HOT MENU ONE**

Full Cooked Breakfast  
 Wholemeal Bread Toast & Butter  
 Fresh Orange Juice  
 Tea or Coffee

**£8.95 Per Person + VAT (Min Numbers 12)**

### **HOT MENU TWO**

Breakfast Wraps  
 Brioche topped with scrambled egg & smoked salmon  
 Mini Baguettes with bacon, egg & Lincolnshire sausage & brown sauce  
 Fresh Fruit Salad  
 Fresh Orange Juice  
 Tea or Coffee

**£10.95 Per Person + VAT (Min Numbers 12)**