



Partnership For Learning
Hospitality Brochure
2009





Making every day a better day



Introduction

Welcome to our hospitality brochure for the Winter season 2008 / 2009.

Inside you will find a specially selected range of menus and ideas to accompany any event you are planning. If you would rather discuss a bespoke menu, or have particular requirements, please let us know at your earliest convenience.

We are able to cater for any special dietary requirements for which we will require prior notice.

We are also very happy to provide any additional or specific needs you may have for your function, such as flowers, wine, chocolates or theme ideas.

Please do not hesitate to contact us should you have any questions or queries - we are here to help you create the very best menu and event possible.



Continental Breakfast

- Selection of Ham and Cheeses
- Warm Croissants with Butter and Jam
- Breakfast Cereal
- Mixed Yoghurts
- Fresh Fruit
- Apple and Orange Juice
- Tea and Coffee

Up to a maximum of 30



Full English Breakfast

- Bacon
- Sausage
- Scrambled Egg
- Hash Brown
- Tomato
- Beans
- Mushrooms
- Black Pudding
- Toast
- Fruit Juice
- Tea and Coffee

Vegetarian Alternatives are available.

Minimum number of 30 apply



Finger Buffet A

- A selection of hand cut sandwiches served on white, wholemeal & granary bread
- A selection of Open Deli Style Rolls
- Mini Pork and Herb Sausages glazed with Honey and Grain Mustard
- Potato Wedges with assorted dips **V**
- Seared Skewered Chicken Satay Sticks, served with Peanut Sauce
- Vegetable Quiche **V**
- Fresh Fruit Platter
- Tea, Coffee and Fruit Juices

V = Suitable for Vegetarians



Finger Buffet B

- A selection of hand cut sandwiches served on white, wholemeal & granary bread
- A selection of Open Deli Style Rolls
- Selection of Spring Rolls, Onion Bhajis and Sesame Seed Prawn Toast
- Assorted Dinky Pies
- Filled Jacket Potatoes **V**
- Fresh Fruit
- Tea and Coffee
- Orange Juice

V = Suitable for Vegetarians



Finger Buffet C

- A selection of hand cut sandwiches served on white, wholemeal granary bread
- A selection of Open Deli Style Rolls
- Chicken Yakitori
- Vegetable Quiche **V**
- Garlic and Thyme Roasted Baby Potatoes **V**
- Fresh Fruit
- Tea and Coffee
- Fresh Juice

V = Suitable for Vegetarians

Luxury Buffet

- A selection of Open Deli sandwiches served on continental breads
- Pepper crushed Beef served with crisp leaf salad and roasted Mediterranean vegetables
- Pan fried Salmon, scented with dill and honey, served on a cucumber and cumin marinade
- Assorted luxury platter of cold meats
- Spoons of Atlantic Prawn Cocktail
- Honey glazed new potatoes tossed with sunblushed tomatoes and oregano **V**
- Vegetable Dim Sum with chilli and soy sauce **V**
- Selection of Chef's salads **V**
- Fresh Fruit Platter
- Tea and Coffee
- Fresh Fruit Juice

V = Suitable for Vegetarians



Healthy Buffet

- A selection of Open Deli Sandwiches served on Continental Breads
- Crispbreads topped with Hummus, Avacado and Fresh Tomato **V**
- Baked Tandoori Chicken with Minted Yoghurt
- Dry Roasted Tex-Mex Jacket Wedges **V**
- Pan Fired Salmon Bites with Grapefruit and Dill
- Selection of Chef's Salads
- Fresh Fruit Platter
- Tea, Coffee and Fruit Juice

V = Suitable for Vegetarians



Hot Buffet

Choose two of the following dishes:

- Thai Green Chicken Curry with Wild Rice
- Braised Beef Hot Pot with Red Cabbage
- Chicken with Mushroom and Tarragon Sauce
- Vegetable Lasagne with Garlic Bread **V**
- Chilli Con Carne with Nachos, Sour Cream and Guacamole
- Vegetable Balti **V**

All the above served with seasonal salads and fresh bread

Selection of individual pastries with cakes and fresh fruit

- Tea and Coffee
- Fresh Fruit Juice

V = Suitable for Vegetarians



Carvery Lunch

MENU AVAILABLE ON BOOKINGS OF 50 OR MORE

Freshly roasted meat hand carved by our own Chef

Choice of two of the following:

Turkey, Honey and Mustard Glazed Gammon or Beef

Served with a selection of seasonal vegetables, potatoes, and Yorkshire pudding, Gravy and complimentary sauces



Canapés

Selection of Chef's Individual Filled Hand Held Canapés

- King Prawn Shots
- Goats Cheese & Feta Spring Rolls
- Smoked Salmon Parcels
- Chicken Satay Skewers with a Bang Bang Sauce
- Mixed Fruit Kebab with Assorted Dips



Working Lunch

MENU AVAILABLE FOR A MAXIMUM OF 10 PEOPLE

- A selection of hand cut sandwiches, crisps and fresh fruit served in a conference box
- Tea, Coffee and Fresh Juice

