

# TV & FILM LOCATION CATERING SET MENU

£30.00 plus vat per person

## BREAKFAST MENU

PORRIDGE

Cinnamon, Honey and Mixed Berries

PORK SAUSAGE WHITE BAP

BACON WHITE BAP

VEGAN SAUSAGE WHITE BAP

HEINZ BAKED BEANS

FREE RANGE SCRAMBLED EGG

GRILLED PORTOBELLO MUSHROOM

GRILLED HALLOUMI CHEESE

GUACAMOLE

## AFTERNOON TEA BREAK

FRESHLY MADE SANDWICHES ON WHITE AND GRANARY AND GLUTEN FREE BREAD

Brie de Magne with Roasted Red Pepper  
Tuna, Mayonnaise and Sweetcorn  
Vine Tomato, Mozzarella, Extra Virgin Olive Oil And Basil  
Black Forest Ham, Lettuce, Cheese & Tomato  
Free Range Egg, Watercress And Mayonnaise

WHOLE FRESH FRUITS

GLUTEN FREE FLAPJACK

LEMON DRIZZLE LOAF

FRESHLY MADE FILTERED COFFEE & TEA

## LUNCH MENU

### SAMPLE MENU DAY 1

#### BEEF BOURGUIGNON

Farmer's Style Diced Beef Marinated In Red Wine And Slowly Cooked With Pickled Onions, Mushrooms, Rosemary, Thyme, Carrots, Mash Potato And Seasonal Vegetables

#### TURLEY (V) (VV)

Mediterranean style Vegetarian Casserole with Potato, Aubergine Mix Peppers, Courgette, Onion, Tomato and Parsley served with Rice or Quinoa

#### VEGAN MAIN OF THE DAY

### SALAD BAR

#### BEETROOT, FETA AND QUINOA SALAD (GF) (V)

Drizzled With Balsamic Dressing

#### CAESAR SALAD (V)

With Croutons, Parmesan And Caesar Dressing

#### ITALIAN FARMER HOUSE SALAD (GF) (V) (VV)

Italian Lettuce, Cucumber, Carrots, Cherry Tomato, Red Onion And Olives

### DESSERTS

#### AMERICAN APPLE PIE

With Custard

V = Vegetarian    VV = Vegan    GF = Gluten Free

All other allergens are available on request

*If you or a guest have a food allergy or special dietary requirements, please inform the Events and Bookings Team when placing your order*

## SAMPLE MENU DAY 2

### TERIYAKI SALMON

Grilled salmon teriyaki garnished with julienne of carrots, spring onions, cucumber served with rice

### BUTTERNUT SQUASH AND CHICKPEAS TAGINE (V) (VV)

Made in a clay dish with North African herbs and spices served with couscous

### VEGAN MAIN OF THE DAY

## SALAD BAR

### BEETROOT, FETA AND QUINOA SALAD (GF) (V)

Drizzled With Balsamic Dressing

### CAESAR SALAD (V)

With Croutons, Parmesan And Caesar Dressing

### ITALIAN FARMER HOUSE SALAD (GF) (V) (VV)

Italian Lettuce, Cucumber, Carrots, Cherry Tomato, Red Onion And Olives

## DESSERTS

### CHOCOLATE FUDGE CAKE

Chocolate Sauce

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## SAMPLE MENU DAY 3

### PORK AND MUSHROOM STROGANOFF (GF)

Diced pieces of pork slowly cooked with gherkins, mushrooms, tarragon, tomato and sour cream

### IMAM BAILDI (V) (VV)

Turkish style stuffed aubergine with Vegetables and tomato

### VEGAN MAIN OF THE DAY

## SALAD BAR

### BEETROOT, FETA AND QUINOA SALAD (GF) (V)

Drizzled With Balsamic Dressing

### CAESAR SALAD (V)

With Croutons, Parmesan And Caesar Dressing

### ITALIAN FARMER HOUSE SALAD (GF) (V) (VV)

Italian Lettuce, Cucumber, Carrots, Cherry Tomato, Red Onion And Olives

## DESSERTS

### CHEESECAKE OF THE DAY

Toffee or Raspberry Coulis

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## SAMPLE MENU DAY 4

### CHICKEN CACCIATORE (GF)

Chicken, shallots, red and yellow peppers, spicy tomato, black olives serve with rice And Seasonal Vegetables

### GOATS CHEESE AND RED ONION TART (V)

Goats cheese and red onion tart finished with a wild rocket.

### VEGAN MAIN OF THE DAY

## SALAD BAR

### BEETROOT, FETA AND QUINOA SALAD (GF) (V)

Drizzled With Balsamic Dressing

### CAESAR SALAD (V)

With Croutons, Parmesan And Caesar Dressing

### ITALIAN FARMER HOUSE SALAD (GF) (V) (VV)

Italian Lettuce, Cucumber, Carrots, Cherry Tomato, Red Onion And Olives

## DESSERTS

### STICKY TOFFEE PUDDING

Toffee Sauce

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## SAMPLE MENU DAY 5

COD AND CHIPS **(V)**  
Tartar Sauce and Minted peas

CAULIFLOWER & MAC AND CHEESE  
finished with a wild rocket. **(V)**

VEGAN MAIN OF THE DAY

### SALAD BAR

BEETROOT, FETA AND QUINOA SALAD **(GF) (V)**  
Drizzled With Balsamic Dressing

CAESAR SALAD **(V)**  
With Croutons, Parmesan And Caesar Dressing

ITALIAN FARMER HOUSE SALAD **(GF) (V) (VV)**  
Italian Lettuce, Cucumber, Carrots, Cherry Tomato, Red Onion And Olives

### DESSERTS

LEMON MERINGUE PIE  
Served With Lemon drizzle

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## SAMPLE MENU DAY 6

ANGUS BEEF BURGER AND SKINNY FRIES  
With Onion, Tomatoes, Gherkins, Leaves Salad, Radish Sauce on Brioche Bun

BAKED SPANISH OMELETTE (V)  
Mixed Pepper, Onion, New Potato, Courgette Seasoned With Fresh Herbs

VEGAN MAIN OF THE DAY

## SALAD BAR

BEETROOT, FETA AND QUINOA SALAD (GF) (V)  
Drizzled With Balsamic Dressing

CAESAR SALAD (V)  
With Croutons, Parmesan And Caesar Dressing

ITALIAN FARMER HOUSE SALAD (GF) (V) (VV)  
Italian Lettuce, Cucumber, Carrots, Cherry Tomato, Red Onion And Olives

## DESSERTS

Pecan Pie  
With Toffee Sauce

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