

Hospitality Brochure 2014



Contents

	Page No's
Introduction	3
Working Lunch Menu A	4
Working Lunch Menu B	5
Finger Buffet A	6
Finger Buffet B	7
Hot Fork Buffet	8
Deli Buffet Lunch A	9
Deli Buffet Lunch B	10
Ploughman's Lunch	11
Hot Jacket Potato Lunch	11
Breakfast Favourites	12
Traditional Afternoon Tea	12

Introduction

Palmer & Howells are able to provide hospitality catering at the Tollards Training Centre, WESC Foundation.

The following menus are available for your catering requirements, but can be tailored to your specific requirements. Vegetarian options are included in all menus and we would be happy to discuss any other special requests or dietary requirements with you.

We do request a minimum of 48 working hours' notice for bookings. However, we may be able to cater for late requests with only 24 hours' notice, but this will consist of the chef's choice discussed at the time of booking.

All catering provided will be delivered with crockery and collected.

Additional staff costs may be incurred due to location and volume of order, however, this will be discussed when your booking is made.

We can also cater for any special functions and the Catering Manager will be happy to discuss menus with you.

Please contact the Tollards Training Centre Administrator on 01392 454327 to discuss your requirements.

Working Lunch Menu A

£2.50 per head

A selection of Sandwiches on White or Granary Freshly Baked Bread
(1 ½ rounds per person) to include:

Home Cooked Ham & Tomato
Cheddar Cheese with Onion Chutney
Free Range Egg & Cress
Tuna & Spring Onion

Freshly Made Cake Selection
Fresh Fruit Basket
Orange Juice & Water



Working Lunch Menu B

£3.70 per head

A selection of Sandwiches on White or Granary Freshly Baked Bread
(1 ½ rounds per person) to include:

Cheddar Cheese & Coleslaw

Prawns with Sweet Chilli Mayonnaise

Ham & Eggs

Salmon & Cucumber

Cream Cheese & Cucumber

Crisps

Fruit Platter

Orange Juice & Water



Finger Buffet A

£7.50 Per Head

Assorted Finger Rolls or Sandwiches on Freshly Baked White or Granary Bread

Fillings to include:

Roast Turkey & Cranberry

Salmon & Cucumber

Cheese & Tomato Relish

Home Cooked Ham with Egg Mayonnaise

Vegetable Crudités with Dips

Chinese Savoury Selection

Indian Feast Selection

Vegetable Croquettes

Freshly Baked Quiche Slices

Cocktail Meatballs with Dips

Warm Plaice Goujons with Tartare Dip

Assorted Mini Danish Selection

Fresh Fruit Platter

Orange Juice & Water



Finger Buffet B

£8.50 Per Head

Assorted Finger Rolls or Sandwiches on Freshly Baked White or Granary Bread

Fillings to include:

Prawns with Lemon Mayonnaise on Granary

Brie & Cranberry

Home Cooked Ham & Coleslaw

Cheese Salad

Smoked Salmon & Cream Cheese

Crispy Prawns in Batter with Sweet Chilli Sauce

Mini Turkey & Garlic Kievs

Baked Mini Onion Bhaji with Mango Dip

Mint & Lamb Kofta with Minted Yoghurt

Chicken & Ginger Mini Kebabs

Duck Rolls with Sweet Plum Sauce

Mini Fresh Cream Cake Assortment

Fresh Fruit Platter

Orange Juice & Water



Hot Fork Buffet

£5.00 to £8.00 Per Head

For those cooler days when you would like hot, fork style food, we can provide lunch in your training room.

Menus could include dishes such as:

Freshly Made Curry with Rice & Chutney

or

Home Cooked Lasagne served with Garlic Bread & Salad

or

Beef Chilli with Rice & Sour Cream

Please discuss availability with our Catering Manager



Deli Buffet Lunch A

£6.00 Per Head

Homemade Quiche Selection to include:

Traditional Quiche Lorraine
Cheese & Spring Onions

Mixed Green Salad
Cherry Tomatoes
Coleslaw

Crusty Bread & Butter

Orange Juice & Water



Deli Buffet Lunch B

£8.00 Per Head

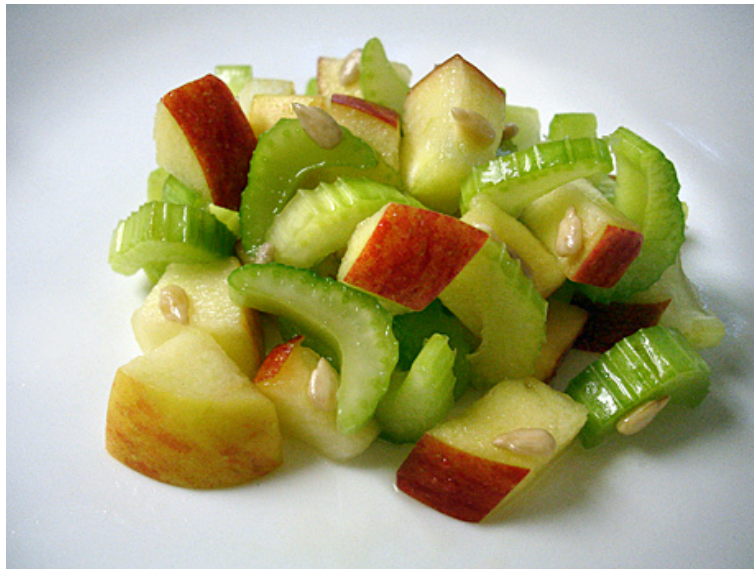
Selection of Home Cooked Ham, Fish Platter & Local Cheese

Freshly Prepared Coleslaw
Apple & Celery Salad
Couscous with Roasted Vegetables
Sweetcorn & Peppers in Vinaigrette

Freshly Baked Bread Rolls & Butter

Fresh Fruit Platter
or
Chocolate Brownies

Orange Juice & Water



Ploughman's Lunch

£6.00 Per Head

Cheddar Cheese, Home Cooked Gammon, Pickle, Pickled Onions, Cherry Tomatoes, Celery, Crusty Bread & Butter

Orange Juice & Water



Hot Jacket Potato Lunch

£6.50p Per Head

Freshly Cooked Jacket Potatoes with a choice of Cold Fillings:

Cheddar Cheese

Tuna Mayonnaise & Sweetcorn

Coronation Chicken

Coleslaw

Cherry Tomatoes

Orange Juice or Water



Breakfast Favourites

Crispy Bacon Butties with Red or Brown Sauce
£1.50p each

Freshly Brewed Coffee or Tea Selection
£1.00 per cup

Freshly Brewed Coffee or Tea Selection and a pastry
£2.50 each

Traditional Afternoon Tea

£3.50 Per Head

A Selection of Homemade Cakes, Cream & Jam Scones & Finger Sandwiches
- served with Freshly Made Tea or Coffee

