



Refreshments 2010





Refreshments Menu 2010

All menu items are subject to VAT at the current rate and are subject to change without notice.

Beverages

Freshly brewed organic and fair-trade coffee, ethically sourced speciality teas **£1.95**

Tea, coffee and home made biscuits **£2.95**

Tea, coffee and cake, Danish or scone **£3.80**

Mineral water (per litre) **£2.50**

Fruit juice (per litre)

Choose from: orange, apple and cranberry

additional flavours can be ordered on request and will be priced accordingly **£3.95**

Fruit shots – orange and grapefruit juice shots – 4 per person **£2.00**

Freshly squeezed orange or grapefruit juice (per litre) **£6.95**

Fresh fruit smoothies (per litre) **£5.95**

Home made Elderflower presse **£4.50**

Home made lemonade (per litre) **£4.50**

Home made flavoured iced tea (per litre)

Choose from: Mixed fruit, citrus or seasonal berry **£4.50**

Fruit

Fruit bowl (per person) **£1.50**

Chunky fruit platter (per person) **£3.00**

Exotic fruit and berry platter (per person) **£4.50**

Afternoon Tea

Menu One

Tea and coffee served with a selection of home-made cakes, and sultana scones with freshly whipped dairy cream and strawberry preserves

£7.50

Menu Two

Tea and coffee served with finger sandwiches, home-made cakes, and sultana scones with freshly whipped dairy cream and strawberry preserves

£10.50



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Sweet and Savoury Nibbles

Cake Selector – 2 mini cake bites per person – choose 4 from the options below

- Granola bar
- Carrot cake
- Fruit seed and nut flapjack
- Chocolate fudge brownie
- Citrus and lemon thyme cake
- Acacia honey cake
- Mini chocolate or blueberry muffins
- Olive oil cake
- Sultana scones
- Mini Danish pastries

£1.25

Savoury Nibbles Selector – choose 4 from the options below

- Cajun Macadamia nuts
- Sesame sticks
- Wasabi peanuts
- Parmesan and semi dried tomato palmiers
- Curried pistachios
- Jumbo green and Kalamata olives
- Marinated boccacini and tofu
- Rosemary and caramelised onion pumpkin seeds

£3.50

Sweet Selector – choose 4 from the options below

- Chocolate coated raisins
- Yoghurt coated cranberries
- Strawberry and apple bon bons
- Mixed jelly beans
- Organic liquorice
- Mini coconut bars
- Yoghurt coated banana chips
- Dolly mixtures

£1.50



Breakfast Menus 2010

Breakfast menus are all served with tea, coffee, fruit juice and mineral water

Light Breakfast Menu One *Choose 2 from the options below*

- Fruit salad pots with Greek yoghurt and fruit puree
- Organic cereals with Acacia honey fresh milk and Greek yoghurt
- Fruit kebabs with fruit smoothies and fruit puree
- Homemade muffins and fruit loaf with butter and preserves

£5.25

Light Breakfast – Menu Two *Choose 2 from the options below*

- Mini Danish and croissant with butter and preserve
- Toasted bagels and breakfast muffins
- Porridge pots with Acacia honey and fruit compote
- Cereal and muesli pots with hot goats milk and toppings

£5.75

Continental Breakfast *Choose 2 from the options below*

- Smoked salmon and cream cheese bagels or Emmental and tomato bagels
- Cold meat selection with fresh breads, butter and preserves
- Filled croissants with smoked ham, Emmental and tomato or cream cheese and mushroom
- British and continental cheese selection with breads, butter and preserves

£6.95

Hot English Breakfast

Choose 2 from the options below

- Smoked bacon rashers with toasted muffin or crusty roll
- Cumberland or Lincolnshire sausage with toasted roll and chutney
- French toast with grilled tomatoes and Portobello mushrooms

Breakfast skewers:

- Meat** – Field mushroom, sausage, frittata wedge, bacon and black pudding, served with tomato chutney
- Vegetarian** – Beef tomato, field mushroom, hash brown and frittata wedge, served with tomato chutney

£7.50

Additional menu options can be ordered from list above for a supplement (per person)

£2.25
