



- external menu -

Contents

- Coffee break | Refreshments 3
- Morning | Breakfast 4
- Lunch | Sandwich lunch 5
- Lunch | Hot fork buffet 6
- Evening | Finger food 8
- Evening | Canapés 9
- Evening | Fine dining 10
- Wine list | White wine 11
- Wine list | Red wine 12
- Wine list | Rose and sparkling wine 13
- Product provenance 14

Coffee break | Refreshments



HOT DRINKS

Tea and coffee | £2.65 pp

Freshly prepared fair-trade Perkee coffee and Twinings tea selection

Tea, coffee and biscuits | £3.10 pp

Freshly prepared fair-trade coffee and Twinings tea selection with twin-pack biscuits

Tea, coffee and cookies | £3.30 pp

Freshly prepared fair-trade Perkee coffee and Twinings tea selection and freshly baked cookies

Tea, coffee and mini muffins | £3.50 pp

Freshly prepared fair-trade Perkee coffee and Twinings tea selection with mini muffins

Tea, coffee and scones | £4.30 pp

Freshly prepared fair-trade Perkee coffee and Twinings tea selection with scones, clotted cream and jam

COLD DRINKS

Orange juice (1 litre) | £3.75 per jug

Apple/cranberry juice (1 litre) | £3.95 per jug

Freshly made lemonade | £6.00 per jug

Still and sparkling water (Thirsty Planet -750 ml) | £1.75 per bottle

BREAK ADD-ONS

Selection of cake bites | £2.10 pp

Chocolate brownie, lemon drizzle, Victoria cake

Freshly-cut fruit | £2.00 pp

Morning | Breakfast



BREAKFAST PACKAGE (min order: 6 guests):

Healthy Breakfast | £11.80 pp

Tea, coffee, yoghurt and granola with Kentish honey, Bircher muesli with fresh apple and grapes, forest berry smoothie shot, freshly pressed juice and seasonal fruit platter

PASTRIES AND FRUIT (min order: 6 guests):

Tea, coffee and mini Danish pastries | £4.00 pp

Tea, coffee and selection of pastries & fruit | £6.20 pp

Croissants, pain au chocolate, pain raisin and freshly-cut fruit

Tea, coffee and yoghurt pots | £4.50 pp

Individual yoghurt pots with fresh fruit compote

BAGELS AND ROLLS (min order: 6 guests):

Tea, coffee and breakfast roll | £6.20 pp

Select from sausage, bacon or egg and mushroom rolls

Tea, coffee and bagel | £5.70 pp

Select from ham and cheese, smoked salmon and cream cheese, avocado and egg

BREAKFAST ADD-ONS

Energy bar | £1.20 pp

Whole fruit bowl | £1.80 pp

Freshly cut fruit | £2.00 pp

Lunch | Sandwich lunch



Deli sandwich lunch | £11.20 pp

A selection of 6 fillings on multi-seed and wholemeal sliced loaf, mini rolls and wraps. The menu includes crisps, whole fruit, orange juice and water. Minimum order: 6 guests

Wellbeing sandwich lunch | £12.00 pp

A selection of 6 fillings on multi-seed and wholemeal sliced loaf, mini rolls and wraps. The menu includes vegetable crudities, green seasonal salad, whole fruit, orange juice and water. Minimum order: 6 guests

Gourmet sandwich lunch | £13.50 pp

A selection of 6 fillings on wholemeal sliced loaf, seeded rolls and tortilla. The menu includes 2 chef's choice savoury items, crisps, whole fruit, orange juice and water. Minimum order: 6 guests

These fillings can also be served on romaine lettuce and seaweed wrap (maximum order: 30 guests)

Deli, wellbeing and gourmet sandwich sample fillings:

- Wiltshire bacon, lettuce , tomato
- Chicken and chorizo, red roasted peppers and rocket
- Poached salmon with dill crème fraiche and baby watercress
- Prawn with avocado, celery, parsley and lime mayonnaise
- Mozzarella, tomato, black olive (v)
- Falafel and beetroot hummus (v)

Lunch | Hot fork buffet



Classic hot fork buffet | £17.95 pp

Please select a meat **or** fish option, a vegetarian option and a dessert option from the menu below. The menu includes tea, coffee, orange juice and water.
Minimum order: 30 guests

Meat and fish options:

- Spring Lamb casserole, mini herb dumplings and croquette potatoes, served with seasonal vegetables
- Shredded beef chilli with basmati rice and chive sour cream
- Thai green chicken with Asian rice and crispy shallots
- Flaked whole smoked salmon, prawn, asparagus, rocket pesto penne pasta with tomato, cucumber little gems salad
- Classic fisherman's pie with seasonal vegetable

Vegetarian options:

- Thai green vegetable curry with basmati rice and crispy shallots (v)
- Vegetable cottage pie with seasonal salad (v)
- Puy lentil, roasted vegetable, rocket and sundried tomato lasagne with flaked parmesan (v)
- Moroccan couscous, roasted vegetables and pomegranate salad (v)

Dessert options:

- Summer fruit cheesecake
- Chocolate brownie
- Lemon pousse
- Eton mess
- Fresh fruit salad (v)

Lunch | Hot fork buffet



Gourmet hot fork buffet | £19.95 pp

Please select a meat **or** fish option, a vegetarian option, 2 salads and a dessert option from the menu below. The menu includes tea, coffee, orange juice and water. Minimum order: 30 guests

Meat and fish options:

- Smoked pulled pork, sweet potatoes wedges and Asian buns
- Corn fed chicken ragout, Parmentier potatoes, buttered greens
- Blackened Cajun salmon, quinoa salad, tarragon sour cream
- Seared loin tuna, sweet chilli pak choy, sesame stir fry vegetables

Vegetarian options:

- Butternut squash, wild mushroom stroganoff with basmati rice (v)
- Tagine of roasted vegetables, citrus scented couscous (v)
- Mixed bean and wild mushroom risotto with tarragon oil (v)

Salad options:

- Heritage tomatoes, mozzarella, fresh basil (v)
- Orzo pasta, grilled chicory, pomegranate, seeds, ras el hanout (v)
- Harissa spiced butternut squash, roast fennel, spinach pesto (v)
- Kale salad, yellow beets, radish maple and mustard dressing (v)
- Baked Italian vegetables, sun dried tomatoes, couscous (v)
- Roasted root vegetables, honey pumpkin, rocket salad (v)

Dessert options:

- Chocolate tart
- Lemon drizzle cake
- Banana and honey cake
- Pear frangipane tarte
- Tiramisu slice
- Summer berry fruit salad (v)

Evening | Finger food and nibbles



Classic finger food package: | £9.20 pp

Please select 4 options from the menu below.

Minimum order: 30 guests

Menu options:

- Pork, apricot and paprika sausage roll
- Artichoke and prosciutto ham crostini
- Chicken tikka skewers
- Chalk Farm smoked salmon, cream cheese mini bagel
- Smoked tomato, mozzarella and basil skewers (v)
- Sweet potato falafel with cucumber, mint, chutney (v)
- New potato and talligio cheese frittata (v)
- Vegetable crudité with beetroot hummus (v)

Gourmet finger food package | £13.95 pp

Please select 6 options from the menu below.

Minimum order: 30 guests

Menu options:

- Spiced Lamb kofta with harissa yoghurt
- Two bite mini burger in brioche bun with red onion chutney
- Cajun chicken skewers with hickory smoked sour cream
- Marinated salmon, scorched peppers with raita
- Panko breaded Cornish plaice goujons with tartar sauce and lemon
- Mac and cheese panko bites (v)
- Quail egg, mustard mayo bites (v)
- Roasted vegetable and Wookey Hole cheddar quiche bite (v)

Nibbles | £3.50 pp

A selection of popcorn, olives, cheese straws and Corkers crisps.

Please note the finger food packages incur additional chef charges

Evening | Canapés



Classic canapés package: | £23.95 pp

Please select 4 options from the menu below.

Minimum order: 30 guests

Sample menu:

- Pulled beef and celeriac
- Cajun chicken and mango salsa
- Flaked smokey salmon and dill on rye crisp
- Peppered goats cheese and tomatoes (v)
- Hot breaded feta with lemon puree (v)
- Mini fresh fruit tarts
- Reece peanut butter and dark chocolate truffle

Gourmet canapés package | £26.95 pp

Please select 6 options from the menu below.

Minimum order: 30 guests

Sample menu:

- Pork teriyaki and sesame seed
- Hereford beef shein with pickled shallots and beer mustard
- Duck pate and air-dried orange
- Tandoori chicken with mango raita
- Butterfly breaded king prawns and red basil
- Harissa spiced quail egg (v)
- Sweet potatoes and chilli (v)
- Crème brûlée in a chocolate cup
- Raspberry and white chocolate macaron

Evening | Fine dining



Fine dining | Prices available on request

Please select a starter, a main course and a dessert option from the menu below. The menu includes artisan bread and butter and after-dinner tea and coffee. Minimum order: 15 guests

Starter options:

- Potted duck confit, black olive toast, orange compote
- Oak smoked Scottish salmon, cucumber spaghetti, balsamic vine tomatoes, dill and mustard dressing
- Wild mushroom arancini, Oxford blue sour cream, pine nut and rocket (v)
- Heritage beetroot, burnt goats cheese, wilted kale, butter chervil sauce (v)
- Butternut squash and carrot puree, parsnip crisp, basil swirl (v)

Main course options:

- Pressed leg lamb, heritage carrots, fondant potato, wilted greens, rosemary jus
- Seared fillet of Hereford beef, fine bean and leek parcels, Pont neuf potatoes, onion soubise
- Masala seasoned corn fed chicken, dauphinoise potatoes, roasted fennel and squash, masala sauce
- Pan fried Cornish turbot, lemon fondant potatoes, buttered samphire, purple broccoli, dill butter sauce
- Grilled Portland mushrooms, tempura asparagus, butterbean puree, poached duck egg (v)

Dessert options:

- Kentish apple tart Tatin, blackberry sorbet, peach compote
- Dark and white chocolate brownie, vanilla ice-cream, raspberry sauce
- Crème Catalan, baked figs, nut brittle
- Pear and almond Bakewell, fresh egg custard, fried red basil
- Stic ky toffee pudding, malt ice-cream, sugar roasted nuts

Wine list | White wine



WHITE WINE

House wine - Le Tuffeau Sauvignon Blanc 2017/18 | £19.00

Foncalieu, IGP d'Oc, France

This fresh and vibrant Sauvignon from the Languedoc is less restrained than those you would find in the Loire but more elegant than their Marlborough counterparts.

Pehhcora Pecorino 2017 | £22.50

Terre Di Chieti, Italy

A crisp white wine with ripe fruit flavours of peach and mango, warm spices and minerals. Simply delicious.

Alvarinho 2017 | £25.00

Adega de Moncao, Vinho Verde, Portugal

Made from the same grape as Albarino but in a zippier style. Crisp, fresh and light in body with a floral nose and stone fruits on the palate.

Vouvray 2017 | £26.50

Domaine Boutet Saulnier, Loire, France

Energetic, pure and full of green apple freshness and chalky minerality. The palate is slightly off dry with ripe pear and melon fruit.

Sancerre 'La Mercy Dieu' 2017, | £36.50

Domaine Bailly-Reverdy, Loire, France

This is everything you would hope for in a Sancerre with elegance, purity and subtlety. There is a lovely weight to this wine as it exudes lemon, green apple and a chalky minerality.

Keermont Terrasse 2015 (Chenin/Chardonnay) | £42.50

Stellenbosch, South Africa

Rich and ripe on the nose, floral notes and honeyed stone fruit bursting out of the glass. The palate is creamy with lots of body but the perfectly balanced acidity lifts the wine and makes this very moreish.

Wine list | Red wine



RED WINE

House wine - Las Dos Marias Tinto, Bodegas Gallegas | £19.00

A light, fruity red cherry and strawberry flavours and a slight herbaceousness.

Bella Fiori, Tenuta Fiorebelli 2016 | £20.00

Rosso delle Venezie, Italy

The method of drying the hand harvested grapes called 'appassimento' is the reason for the velvety tannins and concentrated fruit flavours in this wine.

Cotes du Rhone Villages 'Les Barryes' 2017 - | 23.50

Rhone, France

This is Les Vignerons de Roquemaure's top Cotes du Rhone cuvee. Rich, with ripe black and red fruit and plenty of peppery spice on the palate.

James Bryant Hill Estate Pinot Noir 2016 | £25.50

California, USA

Unrestrained fruit continues on the palate with a slight cedar and vanilla character showing off a delicate oak influence in this easy drinking Pinot Noir.

Chateau Chapelle d'Alienor, Bordeaux Superieur 2016 | £30.50

Bordeaux, France

Juicy and fruity driven with black plum and woody hints. Rounded texture with pleasantly drying tannins on the finish.

Barbera d'Alba DOC 'La Gemella', 2016/17 | £35.50

Piedmont, Italy

Ripe and well-rounded with soft, fleshy tannins. Fruity aromas of cherry and prune with hints of toast and milk chocolate. Full-bodied and harmonic, the aftertaste is pleasantly fruity and long lasting.

Bourgogne Pinot Noir, Domaine Charles Audoin, 2015 | £39.50

Red cherry and cranberry notes with a bit of oak showing through. Palate is spicy and lively from underlying acidity.

Wine list | Rose and sparkling wine



ROSÉ WINE

Domaine des Monticoles Rosé 2017 | £22.50

Provence, France

Elegant and fine, this light, classic Provence rose has refreshing strawberry flavours with a hint of anise.

CHAMPAGNE AND SPARKLING WINE

Prosecco Frizzante 'La Tordera' NV Brut | £24.50

Treviso, Italy

Lemon citrus with crisp green apples and pears. This is dry and very moreish – perfect apéritif wine to get the juices going. Frizzante is a little less fizzy so works perfectly as a delicate people-pleaser.

Champagne Beaumont des Crayeres | £60.00

Grand Prestige Brut NV, Champagne, France

A great example of the three Champagne grape varieties in perfect harmony. The citrus fruit and elegant creamy texture from the Chardonnay, the full bodied richness from the Pinot Noir and the bright fruitiness of the Pinot Meunier.

Gusbourne Brut Reserve 2014 | £65.00

Kent, England

Bright gold in colour, this blend highlights red fruit aromas of cherry and strawberry. The palate is clean and fresh with notes of soft stone fruit and a long refreshing finish.

Gusbourne Rose 2015 | £75.00

Kent, England

A golden salmon pink appearance with bright red berry fruit with raspberry, red currant and cranberry flavours, balanced by a full, creamy mouthfeel and a long finish.

Product provenance



MEATS

All meat that we purchase is British and mostly comes from the surrounding counties Berkshire, Herts, Hampshire, Sussex and Surrey. We also source organic poultry from Park Farm in Overton Hampshire.

FISH

M&J Seafood have set up the British Skippers Scheme with specially selected skippers and boats around Britain. We bring to you the finest quality, responsibly caught fresh fish. All fish provided is recommended by the Marine Conservation Society as, "Fish to eat". These choices have no definitive 'right or wrong' guidelines, but at Bartlett Mitchell we underline our approach to business and our commitment to responsible sourcing and sustainability, ensuring we meet today's needs while protecting tomorrow.

CHEESE

All the cheese that we are using is English cheese. We have five on our cheese boards which are Tamworth from Hampshire, Dunsyre Blue from Lanarkshire, Oxford Isis from Oxfordshire, Quicks mature cheddar from Devon and Tor Pyramid from Somerset

David Turner, Beef Cattle and Sheep Farmer, Horsham, West Sussex

FOOD DISCLAIMER

All our catering prices are VAT exclusive.

Our dishes are prepared in environments that are not totally free from allergen ingredients. When requested, bartlett mitchell will provide a meal suitable for the allergen identified but cannot guarantee that cross-contamination has not occurred in the preparation process.

Customers concerned with food allergies need to be aware of this risk and make their own informed decisions based on the information we provide as a venue. If you require allergen information for any dish on our menu please ask our venue team prior to the meeting or a member of the catering team on the day.

