



BREAKFAST & BRUNCH

**Start your meeting with a delicious breakfast option
Each option includes filter coffee and a selection of flavoured teas**

Fresh fruit bowl (Vg,V)

£4.20 per person

Chef's selection of mixed freshly baked cookies (V)

£4.50 per person, 1 per person

Chef's selection of freshly baked pastries (V)

£5.20 per person, 1 per person

Selection of cereal bars and fruit bowl (V)

£5.20 per person, 1 per person

Selection of breakfast rolls

Choice of bacon, sausage or vegan sausage with a selection of sauces

£7.75 per person, minimum order of 50

Seasonal sliced fresh fruit platter and chef's selection of freshly baked pastries (V)

£9.00 per person



HOT DRINKS & BREAKS

Tea & coffee

£2.50 per person

Hot Vimto

£1.95 per person

Tea, coffee and biscuits

£3.75 per person

Tea, coffee and chef's selection of mixed freshly baked cookies

£4.50 per person, 1 per person

Tea, coffee and chef's selection of freshly baked pastries

£5.20 per person, 1 per person

Tea, coffee and a selection of mini afternoon tea-style cakes

£5.20 per person, 1 per person

Tea and coffee with seasonal sliced fresh fruit platter

£6.00 per person

Tea and coffee with a seasonal sliced fresh fruit platter and selection of pastries

£9.00 per person

Tea and coffee with a seasonal sliced fresh fruit platter and selection of cakes

£9.00 per person

Minimum numbers of 5

Price per person, per serving



COLD DRINKS

Fruit Juices

Apple Juice
Orange Juice
Cranberry Juice
£3.95 per litre jug

One Water 750ml

Still
Sparkling
£2.95 per bottle

Mr Fitzpatrick Cordials

Locally made cordials - perfect to add to your still or sparkling water
Elderflower and bramley apple
Cranberry and pomegranate
Lime and lemongrass
Sour cherry, grape and hibiscus
Lemon and ginger
£4.95 per litre jug/bottle

Selection of canned drinks

Pepsi
Diet Pepsi
Pepsi Max
Fanta
Lemon Fanta
Sprite
£2.20 per can



CAKES & BAKES

Minimum numbers of 10 per item
For groups of under 20 please select the same option for all guests

Selection of biscuits (V)

£1.50 per person

Chef's selection of mixed freshly baked pastries (V)

£2.95 per person, 1 per person

Mixed freshly baked cookies (V)

£2.50 per person, 1 per person

Mini afternoon tea-style cakes (V)

Victoria sponge, chocolate fudge, red velvet, carrot cake

£3.00 per person, 1 per person

Homemade loaf cakes (V)

Lemon & poppyseed, Biscoff, chocolate-orange, coconut & raspberry,

Vegan strawberry & cream

£3.95 per person, 1 per person

Scone with cream and jam (V)

£4.50 per person, 1 per person

Manchester Tart (V)

£3.50 per person, 1 per person

Mini tarts (V)

Banoffee, blueberry frangipane, chocolate, lemon meringue

£3.50 per person, 1 per person

Macaron selection (V)

£3.50 per person, 2 per person

Fresh fruit bowl (Vg, V, GF)

£1.75 per person

Fresh fruit platter cut fruit (Vg, V, GF)

£3.95 per person

Selection of cereal bars (V)

£1.85 per person



BUFFET PACKAGES

For a simple lunch, use one of our buffet packages below, minimum numbers of 10. Menu choices are for the whole group and cannot be split or mixed. Additional choices can be added on from the main menu.

Menu 1

Chef's Selection of Vegetarian Sandwiches (V)
Selection of Afternoon Tea-Style Cakes (V)
Kettle Chips (Vg, V, GF)
Fresh Fruit Bowl (Vg, V, GF)
£11.95 per person

Menu 2

Lamb Kofta Meatballs (GF)
Mixed Falafel (Vg, V, GF)
Wholemeal Pitta (Vg, V)
Greek Salad (V, GF)
Houmous & Raita (V, GF)
Beetroot Brownie (Vg, V)
£15.95 per person

Menu 3 - Vegan

Vegan Sandwich Selection (Vg, V)
Vegan Sausage Roll (Vg, V)
Vegan Buffalo Chicken Tenders, with Spicy Mayo (Vg, V)
Vegan Coleslaw (Vg, V GF)
Chopped Salad (Vg, V, GF)
Vegan Fruited Flapjack (Vg, V, GF)
£18.95 per person

Menu 4

Chef's Deluxe Sandwich Selection
Spicy Bean Roll (Vg) (V)
Spinach & Feta Pie (V)
Jerk Chicken Drumsticks (GF)
Cobb Salad (GF)
Roasted Veg & Cous Cous Salad with Harissa (Vg, V)
Mixed Mini Tart Selection (V)
£21.95 per person

GRAZING PLATTERS



Grazing platters provide a lighter alternative to a buffet lunch. Please select one platter/one choice for the whole group. Dietary needs should be considered in your platter choices. Minimum numbers of 10 for all platters.

Mediterranean platter

Stuffed vine leaves (Vg, V, GF)
Spanakopita (*Greek-style spinach and feta parcel*) (V)
Cheese stuffed peppers (V, GF)
Olives and pickles (Vg, V, GF)
Mixed falafel (Vg, V, GF)
Tzatziki (Cucumber and herb yoghurt) (Vg, V, GF)
Taramosalata (*Mezze made from tarama, cured roe of cod*) (GF)
Hummus (Vg, V, GF)
Flatbreads (Vg, V)
Greek salad (V, GF)
Broad bean and lemon salad (Vg, V, GF)
£16.50 per person

Middle Eastern platter

Baked Za'atar baby aubergines with tahini and pomegranate (Vg, V, GF)
Lamb Kofta Meatballs (GF)
Baba ganoush (roasted eggplant and tahini) (Vg, V, GF)
Muhammara dip (*spicy dip made of walnuts, red bell peppers, pomegranate molasses, and gluten-free breadcrumbs*) (Vg, V, GF)
Sumac lavash (*spiced flatbread*) (Vg, V)
Garbanzo sambusak (*chickpea turnover*) (Vg, V, GF)
Fattoush salad (*mixed greens and vegetable salad*) (Vg, V, GF)
Persian jewelled cous-cous salad (Vg, V)
£16.50 per person

GRAZING PLATTERS



HOSPITALITY ON CAMPUS

Spanish platter

Serrano Ham, Melon Wedges & Rocket (GF)

Tomato & White Bean Salad (*Tomato, White Bean, Green Pepper, Red Onion, Fresh Herbs, Sliced Olives, Capers*) (Vg, V, GF)

Romesco Dip (Vg, V, GF)

Mini Breadsticks (V)

Sourdough Chunks (Vg, V, GF)

Croquettes (V)

Tortilla de Patata Pieces (V, GF)

Chorizo in Sherry (GF)

Manchego Wedges (V, GF)

Compressed Fig Cake (V, GF)

Sticky Fig Relish (Vg, V, GF)

Salsa (Vg, V, GF)

£16.50 per person

Vegan and Gluten-free grazing platter

Sun dried tomato pate (Vg, V, GF)

Roasted and chargrilled seasonal market vegetables served on a bed of hummus and garnished with paprika oil (Vg, V, GF)

Vegan cheese selection with chutneys and celery (Vg, V, GF)

Tomato and onion salsa (Vg, V, GF)

Baba ganoush (*roasted eggplant and tahini*) (Vg, V, GF)

Marinated olives and artichokes (Vg, V, GF)

Buffalo cauliflower with sweet chilli mayo (Vg, V, GF)

Spiced roast carrot, rocket and vegan feta salad with house dressing (Vg, V, GF)

£16.50 per person

Our vegan and gluten free platter is made in a separate room to avoid cross contamination where possible

GRAZING PLATTERS



HOSPITALITY ON CAMPUS

Mixed meat and vegetable platter

Mixed charcuterie meat platter (GF) topped with pickles, olives and sun-dried tomatoes

Roasted and chargrilled seasonal market vegetables served on a bed of hummus and garnished with paprika oil (Vg, V, GF)

Bread basket (V)

New potato salad (Vg, V, GF)

Classic house salad (Vg, V, GF)

£16.50 per person

Cheese platter

Selection of local, British Isle and continental cheeses (V, GF)

Selection of crackers (V)

Homemade chutneys (V)

Quince jelly (Vg, V, GF)

Celery and grapes (Vg, V, GF)

£12.50 per person

Ploughman's platter

Wedges of Lancashire cheese (V)

Farmhouse honey glazed ham (GF)

Pork pie

Boiled eggs (V)

Pickles (Vg, V, GF)

Chunks of farmhouse bread (V)

Potato salad (Vg, V, GF)

Classic house salad (Vg, V, GF)

£15.50 per person

Please note - the meat platter contains pork products. Halal meats are not available for this menu item. Where required, Halal option will be catered for as vegetarian.

SANDWICH BOXES



We allow four quarters per person in our sandwich boxes.
Varieties are not interchangeable between boxes
Please make your choices to reflect and accommodate your known dietary requirements within your group.

Vegetarian Sandwiches & Wraps

Vegetarian Selection 1 (V)

Mozzarella, Tomato, Rocket & Pesto Mayonnaise
Egg Mayonnaise & Cress
Cheese & Tomato
£18 - 3 person
£26 - 5 person

Vegetarian Selection 2 (V)

Cheese & Onion
Cheese Ploughman's
Double Egg Mayonnaise
£30 - 6 person

Vegetarian Wrap Selection (V)

Spicy Mexican Style Cheese & Beans
Moroccan Medley with Falafel & Yoghurt
£35 - 4 person

SANDWICH BOXES



HOSPITALITY ON CAMPUS

VEGAN SANDWICHES & WRAPS

Vegan Selection 1 (Vg)

Vegan Cheese Salad

Vegan BLT

Sweet Potato Falafel, Sriracha Hummus, Spinach & Coriander

£21 - 3 person

Vegan Selection 2 (Vg)

Peri Peri Hummus, Avocado, Red Pepper & Mixed Leaf

Cheesly Savoury

Falafel Salsa, Cucumber & Spinach

£21 - 3 person

Vegan Selection 3 (Vg)

Coronation Chickpea

Smashed Falafel, Hummus & Carrot

£32 - 6 person

Vegan Wrap Selection (Vg)

Sweet & Spicy Chickpea

Moroccan Rainbow & Bang Bang Chickpea

£35 - 4 person

SANDWICH BOXES



MEAT & FISH SANDWICHES & WRAPS

Halal Meat Selection 1

Chicken Mayonnaise

Chicken Tikka

Chicken Salad

£21 - 3 person

Halal Meat Selection 2

Chicken Salad

Chicken & Sweetcorn

Cajun Chicken

£32 - 6 person

Mixed Meat Selection

Ham

Chicken Tikka

Chicken Mayonnaise

£32 - 6 person

Fish Selection

Tuna & Sweetcorn

Prawn Mayonnaise

Salmon, Mayonnaise & Cucumber

£35 - 5 person

Mixed Wrap Selection

Chicken Shawarma

Chicken Caesar

Tuna & Sweetcorn

£35 - 4 person



GLUTEN FREE

Gluten-Free Vegetarian Selection (V)

Egg Mayo & Cress
Cheese Ploughmans
Smashed Falafel, Spinach & Peri Peri Hummus
£21 - 3 person

Gluten-Free Meat Selection (GF)

Ham & Cheese Savoury
Chicken Mayonnaise & Sweetcorn with Lettuce
Chicken Tikka & Spinach
£21 - 3 person

Gluten-Free Mixed Selection (GF)

Lemon & Thyme Chicken Salad
Three Cheese & Onion
£35 - 6 person

A LITTLE EXTRA



HOSPITALITY ON CAMPUS

Add any of the following to your buffet menu:

Minimum order of 10 per item unless otherwise stated

Please match the overall numbers on your booking rather than a pick and mix selection of varying numbers. This helps our kitchen team prepare items and helps to reduce food waste.

Vegan / Gluten Free

Vegan Sausage Roll (Vg, V)

Pea & Lemon Bites (Vg, V, GF)

Vegan Buffalo Chicken Tenders, with Spicy Mayo (Vg, V)

Mixed Selection of Falafel (Vg, V, GF)

Spicy Bean Rolls (Vg, V)

Sweet Potato, Chestnut Mushroom & Spinach Pies (Vg, V, GF)

£3.50 per person, per item

Meat & Fish

Halal Jerk Chicken Flavour Drumsticks (GF)

Hand Raised Pork Pie

Homemade Sausage Roll

Potted Shrimp with Crostini

£3.75 per person, per item

Vegetarian

Vegetarian Beetroot & Feta Quiche (V)

Crudités, Chips & Dips (V) (GF)

Red Pepper & Pesto Frittata (GF)

Homemade Cheese Straws with Chilli Jam, Beetroot & Horseradish (V)

£3.50 per person, per item

A LITTLE EXTRA



HOSPITALITY ON CAMPUS

Salads

- Cobb Salad (V, GF)
- Classic House Salad (Vg, V, GF)
- Fattoush Salad (Vg, V, GF)
- Potato Salad (Vg, V, GF)
- Spiced Lentil with Roasted Vegetable Salad (Vg, V, GF)
- Pasta Salad with Gremolata, Greens & Lemon (Vg, V)

£3.50 per person, per item

Other Items

- Kettle chips** (Vg, V, GF)

£1.50 per person, minimum order of 5

Selection of nuts and nibbles (Vg, V)

- May include – variety of nuts, wasabi peas, chilli rice crackers, spiced corn, smoked nut mix, spiced beans, olives
- All served in individual shot glasses

£3.95 per person, minimum order of 20

A LITTLE EXTRA



HOSPITALITY ON CAMPUS

Dessert selection

Minimum order of 10 per item

Scone with jam and cream

£4.50 per person, 1 per person

Selection of mini afternoon tea-style cakes (V)

Victoria sponge, chocolate fudge, red velvet and carrot cake

£3 per person, 1 per person

Selection of homemade loaf cakes (V)

Lemon & poppyseed, Biscoff, chocolate & orange, coconut & raspberry,

Vegan strawberry & cream

£3.95 per person, 1 per person,

Manchester Tart (V)

£3.50 per person, 1 per person,

Mini tart selection (V)

Banoffee tart, blueberry frangipane, chocolate, lemon meringue

£3.50 per person, 1 per person,

Macaron selection (V, GF)

£3.50 per person, 2 per person

PACKED LUNCHES

If you need lunch on the go, or need to order something simple for a conference or exhibition lunch, why not select our packed lunch with enough treats to keep you going all afternoon.

Standard Packed Lunch

Pre-packed Sandwich (selection for the group will include meat, fish and vegetarian as a standard but can be adjusted depending on your group)

Packet of crisps
Chocolate bar
Piece of fruit
Bottled water

£9.50 per person, minimum order of 10

