

REFRESHMENTS

Fresh filtered coffee, selection of teas & biscuits **£1.00 per person**

Orange juice £1.70 per litre

Still/sparkling mineral water **£1.70 per 75cl bottle**

Selection of Belvoir pressés **£1.50 per 25cl bottle**

Chilled tap water on request



LUNCH BUFFET

Our lunch buffet includes one round of traditional sandwiches per person

Selection of freshly-made sandwiches on white/granary sliced bread

Kettle chips

£4.00 per person

Options can be added from selections below



STANDARD OPTIONS

Butternut squash mini samosas (v)

Mango and brie parcels (v)

Spring roll assortment *

Chicken Balti samosas

Chicken tikka skewers

Mini quiche *

Quiche wedges *

Fresh fruit platter (v)

Mini Danish pastries (v)

Mini blueberry muffins (v)

Each option £1.00 per person



PREMIUM OPTIONS

Maximum 30 persons

Stilton and mushroom knot (v)

Chorizo and olive bites with feta

Assorted mini savoury tartlets *

Mozzarella and cherry tomato bites (v)

Smoked salmon and cream cheese curls

Mini chocolate orange cheesecake (v)

Mini pistachio cheesecake (v)

Mini fruit skewers (v)

Each option £1.50 per person



EARLY BIRD MEETINGS

CONTINENTAL STYLE

Buttered croissant

Danish pastry

Selection of teas, filter coffee & orange juice

£4.50 per person

ENGLISH STYLE

Sausage/bacon roll

Assorted yoghurts

Selection of teas, filter coffee & orange juice

£5.00 per person



WORKING LUNCH PLATTERS

Maximum 12 persons

All working lunch platters come with a bowl of fresh green salad

PLOUGHMAN'S PLATTER

Selection of British cheeses

Bread roll and butter

Sweet pickle & celery

Apples and grapes

£6.00 per person



MEAT/CHEESE PLATTER

Selection of British meats

Selection of British cheeses

Bread roll and butter

Sweet pickle & celery

Apples and grapes

£7.50 per person



CONTINENTAL PLATTER

Selection of continental meats

Selection of continental cheeses

Bread roll and butter

Olive tray

Fruit platter

£8.00 per person

ALL PRICES ARE SUBJECT TO VAT

If you have any special dietary requirements please contact catering@bgs.ac.uk who will happily discuss alternative menus.

Some of our products may contain nuts or nut trace. Please inform, when booking, of any allergies.