

Catering Prices 2026

Please note these are suggested items only and cannot be guaranteed

All prices incl VAT @ 20%

Refreshment Packages

Tea/Coffee	£2.90	Unlimited tea and coffee in common area for the duration of (the room) hire
Biscuits only	£1.75	Range of everyday biscuits - Served in the morning and topped up periodically
Homemade Cake	£3.40	Range of everyday biscuits - Served in the morning and topped up periodically and home-made cake - Served in the afternoon unless otherwise requested
Cream Tea	£6.35	2 scones, jam, butter, cream, tea /coffee

Lunch selections

Homemade Soup & Roll	£5.75	Home-made vegan soup, bread roll & butter
Jacket Potato with variety of fillings	£7.50	Jacket Potato with a selection of meat or vegetarian options & butter
Sandwich lunch	£7.50	Selection of meat and vegetarian sandwiches, fresh fruit
Homemade Soup & Sandwich	£9.80	Home-made vegan soup, a selection of meat and vegetarian/vegan sandwiches, fresh fruit

Standard Group Meals

Breakfast	£7.20	Cereals, toast & spread - Options from counter service including hot & cold breakfast items
Packed Lunch	£6.50	Selection of meat and vegetarian sandwiches, sweet snack, piece of fresh fruit; Water and squash
Dinner (2 courses)	£14.20	Main and dessert from the standard menu; e.g. lasagne, garlic bread and salad or Paneer and sweet potato curry or chicken and leek pie with potatoes and seasonal vegetables
Dinner (3 courses)	£18.50	Starter, Main and dessert from the standard menu; e.g. soup starter, lasagne, garlic bread and salad or Paneer and sweet potato curry or chicken and leek pie with potatoes and seasonal vegetables. Dessert, cheesecake or fruit crumble and custard
Dinner (4 courses)	£24.25	Starter, Main and dessert and cheeseboard from the standard menu; e.g. soup starter, lasagne, garlic bread and salad or Paneer and sweet potato curry or chicken and leek pie with potatoes and seasonal vegetables. Dessert, cheesecake or fruit crumble and custard. Cheese board, cheese, grapes and biscuits

Buffet

Finger Buffet - Cold	£13.85 (Min 10}	<p>Crisps, Dips & Crudites Mini Savouries (pork pies, sausage rolls, savoury eggs etc} Cheese & Onion Quiche Pizza bites Sandwich selection Cheeseboard</p>
Seated Cold buffet	£23.10 (Min 10}	<p>Mixed green leaves, and condiments/dressing Beetroot, red cabbage, and red onion slaw. (V} (GF} Lemon and herb couscous with cherry tomatoes. (VG} Freshly baked tart – Sun dried tomato and spinach (V}/Maple cured bacon and cheddar. New potato salad (VG} (GF} Hummus with crudites Carrot, radish, and cucumber. (V} (GF} Cooked sliced meats Selection of bread rolls Tea and Coffee (if required}</p>
Seated Hot buffet	£28.85 (Min 10}	<p>Roasted Beetroot, red onion, feta with orange and lentils, Chilli and honey dressing Garlic and rosemary diced roast potatoes (VG} (GF} Quesadillas – spicy mixed beans with Cheddar (V} and a beef chill with cheddar Medley of dressed green vegetables (VG} Sun dried tomato, red onion, and spinach tart Falafals (VG} Cooked sliced meats Sliced warm baguette Tea and Coffee (if required}</p>

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