



*The Priory Rooms*

*Autumn & Winter*

*Menu*

# Refreshments

## Unlimited freshly Brewed Coffee and Tea Selection with Biscuits

£8.00 Per Person - Full Day

£6.00 Per Person - Half Day

## Fruit Juice

Choose from Orange, Apple, Pineapple or juice

£6.00 Per Litre Jug (serves approx 6 people)

## Cold Drinks

A Selection of Sparkling Organic Fruit Beverages

£1.50 Per Person

**Did you know...**  
The coffee and tea we serve is all  
Fairtrade

## Sustainability

*In line with Quaker values for sustainable and ethical business, we serve Fairtrade tea and coffee and work with local suppliers, where possible to fulfil our menu options. We also take steps to reduce our venue's carbon footprint by supporting the Meat Free Monday campaign and offering customers an entirely vegetarian menu once a week.*



# Breakfast

## Hot breakfast Rolls or Baguettes

Filled with your choice of egg, bacon, sausage or vegetarian sausage  
£4.50 per person with a serving of tea and coffee

## Pastries

Freshly baked Croissants served with Butter and Preserves,  
or pain au chocolat  
or danish pastries  
£1.50 per person

## Bowl of Fresh Fruit

£8.00 per bowl (serves approx. 6 people)

## Join other groups in our communal breakfast area for £3.00 per person

Mini pastries  
Selection of cereals  
Fruit Bowl  
Orange juice  
Tea and coffee

## *Dietary Requirements*

Please inform us at the time of booking if any of your delegates have specific dietary requirements or allergies. A separate meal will be provided for you.



# Light Lunch

## **Sandwich Selection**

Selection of freshly prepared sandwiches on white and brown bread with a variety of fillings, served with a salad garnish and crisps.

*£7.00 per person*

## **Sandwiches and Cake (one cake per person)**

Selection of freshly prepared sandwiches with homemade cakes of the day.

*£8.75 per person*

## **Sandwiches and Soup**

Selection of freshly prepared sandwiches with your choice of Soup (choose one)

*£9.00 per person*

Choose from:

Winter Vegetable and Lentil (VG/GF)

Roasted Red Pepper, Sweet Potato and Smoked Paprika (V/GF)

Carrot & Ginger (VG/GF)

Mushroom & Thyme (VG/GF)

Tomato & Basil (VG/GF)

Leek & Butter Bean (VG/GF)

## **Additions**

Add a fresh fruit bowl (Serves approx. 6 people)  
for £8.00 per bowl

Add a Selection of our homemade Cakes (one  
cake per person)  
for £1.75 per person

Upgrade to Speciality breads for £1.00 per  
person



# Cold Buffet (Silver Day Delegate Package)

Your choice of 2 savoury buffet options followed by our homemade cake of the day. The 2 chosen items will be the same for all delegates.

Accompanied by a selection of sandwiches on white and brown bread, served with a salad garnish and crisps.

*£10.00 per person*

**Savoury options** (Choose 2)

## *Meat*

- Marinated Chicken Kebabs with Roasted Peppers(GF/DF)
- Lamb Souvlaki Skewers with Mint Yoghurt (GF)
- Chicken Goujons with Katsu Dipping Sauce
- Pork & Sage Sausage Rolls with Tomato Chutney
- Chicken and Roasted Pepper Pizza Slices
- Beef & Stilton Bruschetta
- Lamb Samosa
- Chorizo & Sweet Potato Quesadilla

## *Fish*

- Soy & Ginger Salmon Fishcakes with Sweet Chilli Sauce
- Tuna Scotch Eggs
- Fish Goujons with Homemade Tartare Sauce
- Smoked Mackerel Fritters
- Smoked Salmon, Dill and Lemon Mousse Crostini with Cucumber
- Lime & Chilli Salmon Skewers with Coconut and Coriander Dip (GF)

## *Vegetarian*

- Sweet Potato and Sesame Patties (V)
- Sweetcorn Fritters with Spiced Tomato Dip (V)
- Breaded Halloumi with Roasted onion & Garlic Dip (V)
- Beetroot Falafels with Tahini Yoghurt (GF/V/N)
- Mushroom & Parmesan Arancini Balls (V)
- Chargrilled Courgette, Pepper & Hummus Bruschetta (VG)
- Roasted Vegetable Skewers with Chimichurri Sauce (VG/GF)
- Pea, Feta & Quinoa Spring Rolls with Thai Dipping Sauce (V)

## Additions

Add any additional buffet items for £2.00 per person

(N) Contains Nuts

(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian

(VG) Vegan

# Hot Buffet (Gold Day Delegate Package)

Your choice of 1 main dish with 1 side dish and our homemade cake of the day. The main chosen will be the same for all delegates. Accompanied by a selection of sandwiches on white and brown bread, served with a salad garnish and crisps.

*£13.25 per person*

## ***Meat***

- Homemade Cottage Pie served with Roasted Winter Vegetables (VG/GF)
- Greek Lamb & Macaroni Bake served with Cheesy Garlic Bread (V/GF)
- Roast Chicken Breast in a Leek & Cheese Sauce served with Garlic and Herb New Potatoes (VG/GF)
- Beef Stew & Herb Dumplings served with Wholegrain Mustard Mash Potatoes (V)
- Mediterranean Chicken Orzo served with Garlic and New Potatoes (VG/GF)
- Chilli Con Carne (GF) served with Pilau Rice (VG/GF)

## ***Fish***

- Fillet of Hake, Cabbage & Cannellini Beans (GF) served with Boulangere Potatoes (VG/GF)
- Samlon, Beetroot, Potato & Dill Gratin (GF) served with Roasted Winter Vegetables (VG/GF)
- Roasted Spiced Salmon Fillet (GF) served with with Garlic and Herb New Potatoes (VG/GF)
- Tuna Pasta Bake served with Cheesy Garlic Bread (V/GF)
- Fish Pie with Saffron Mash Topping served with Roasted Cauliflower (VG/GF)
- Coconut Fish Curry (GF) served with Pilau Rice (VG/GF)

## ***Vegetarian***

- Mature Cheese & Leek Pie served with Roasted Winter Vegetables (VG/GF)
- Black Eyed Bean & Sweet Potato Casserole (VG/GF) served with Boulangere Potatoes (VG/GF)
- Aromatic Red Lentil Curry (VG/GF) served with Pilau Rice (VG/GF)
- Tomato, Pepper & White Bean Stew (VG/GF) served with Cheesy Garlic Bread (V/GF)
- Roasted Mediterranean Vegetable Lasagne (V) served with Mixed Salad (V/VG/GF)
- Moroccan Vegetable Tagine (VG/GF) served with Garlic & Herb Potatoes (VG/GF)

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# Meat Free Mondays

**At The Priory Rooms we are taking the meat out of meetings on Mondays to help the planet.**



In support of the national Meat Free Monday campaign, once a week we offer our customers a vegetarian menu. It's just one day a week, but through this simple action we are helping reduce our venue's carbon footprint.

We have combined a variety of food choices to bring you a fresh, tasty and healthy Meat Free Monday Menu.

We encourage all customers on Mondays to participate, however, you are welcome to opt-out for your meeting and order from the standard menu if you wish - just let us know when selecting your catering choices.

