

**Typical Menu Arrangements. Per Head.**

Respondents Assorted Sandwiches & Salad Garnish.  
£3.50

Clients VIP Assorted Sandwich Platter Salad Garnish & Fresh Fruit.  
£6.50

Clients VIP Assorted Sandwich Platter, Salad & Fresh Fruit.  
Quiche, Coleslaw, Premium Crisps (minimum 4 people)  
£7.50

Hot & Cold Finger Buffet (minimum 4 people)  
Typically a Selection of Spicy Chicken Pieces, Quiche,  
Spring Rolls, Vegetable Samosa, Moroccan Couscous, Pasta Salad, Crudités & Dip,  
Cucumber Salad, Dessert, Cheese Board & Fresh Fruit.  
(some additional items will be added as the numbers increase)  
£12.25

Lasagne.  
With Crudités Dip, Garlic Bread, Salad,  
Fresh Fruit.  
£14.75  
Chicken Dijon.  
With Crudités Dip, Rice or Seasonal Vegetables, Dessert, Fresh Fruit.  
£15.75

**Speciality Menus.**

All food is cooked on the premises, unfortunately we are unable to offer a multi choice menu

Thai Chicken.  
With Spiced Prawns and Avocado, Rice, Pan Fried Vegetables, Dessert, Cheese Board, Fresh Fruit.  
£17.50

Moroccan Lamb.  
With Crudités Dip, Lime & Pine Kernel Couscous, Spiced Sweet Potatoes.  
Dessert, Cheese Board, Fresh Fruit.  
£18.00

Beef Stroganoff.  
With Avocado Prawn, Rice or Seasonal Vegetables, Dessert, Cheese Board,  
Fresh Fruit.  
£18.00  
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All Food is prepared in the studio kitchen fresh on the day and will be served 15 minutes prior to the group starting time unless otherwise arranged.  
These are typical selections of menus and can be altered to suit a budget or a specific food requirement.  
A vegetarian equivalent of the menus can be made available.