

SAMPLE MENU

Catering Specifications

Breakfast

Cereals	Selection of cereals
Yoghurt Bar + Fresh Fruit	Whole fruit; Natural Yoghurt; Plant Yoghurt option; Yoghurt toppings
Cooked Food	Sausage; Bacon; Hash browns; Scrambled Egg; Beans; Plant Sausage; Fried Mushrooms; Tomato; Vegan dish; Pancakes
Bread/Pastries	Croissants/Pastries; Toast; Preserves/Compotes; Spread
Cold Drinks	Milk; Squash (when youth groups are in); Fruit Juice
Hot Drinks	Hot drinks machine; Tea bags (herbal/fruit & Breakfast)

Lunch & Dinner

2/3 x Meat/Poultry/fish Dishes (chicken & lamb will be Halal)
2 x Vegetarian/vegan
Rice Station
Appropriate Sides
Salad bar
Fresh Fruit
Bakery Selection
Hot drinks machine available & Tea
Hydration Station (Infused Waters)
Squash (when youth groups are in)
Deli Bar (Lunch only)

*1 plate at a time to be given, can exchange for a clean plate for dessert

Menu

Sample Lunch & Dinner Menu

Lunch /Dinner	Monday
Main A	Fish Florentine pie
Main B	Beef Bourguignon
Mean C	Chicken & Tarragon Pie

Vegetarian/Vegan	Beetroot & Squash Tagine
Sides	Seasonal vegetable x 2 Sweet potato mash Rice Tabbouleh
Salad	Salad Bar
Desserts	Brownies Fruit Salad

Packed Lunch Menu

Sandwich Pack (eg. Cheese, Ham, Tuna)
1 x 40g Pack of Crisps
1 x 35g Snack Bar (eg. Coccoa Orange Bar, Salted Caramel Fruit & Nut, Cashew Cookie Bar)
1 x 500ml Water