



Conference & Business Catering 2019

Tea & Coffee Service

Selection of Sussex Tea and Tea Infusions
Filter Coffee
Iced water

Add Biscuits

Working Sandwich Lunch

Chefs selection of Granary & White Sandwiches (1.5 rounds per person)
Served with Kettle Crisps and Vegetable Crisps

Light Lunch

Chefs Selection of Sandwiches to include Meat, Seafood and Vegetarian on White and Seeded Bread
Sundried Tomato & Leek Tart
BBQ & Chilli Spiced Chicken Skewers
Fresh Fruit Platter, Seasonal Whole and Sliced Fresh Fruit

Breakfast Pastries

Warm Croissants & Pain au Chocolat with Butter & Preserves
Selection of Teas & Filter Coffee

Fresh Fruit Platter

Selection of Whole and Sliced Fruits

Afternoon Tea

Selection of Homemade Cakes & Fruit Scones with Clotted Cream and Preserves
Selection of Teas & Filter Coffee

Juice (per litre)

Choice of Orange, Cranberry or Apple Juice

Southdown's Water (litre)

Still or Sparkling Mineral Water (750ml)

Breakfast Bloomers on Seeded or White Bread

Your choice of
Deep Filled Smoked Bacon, Cumberland Sausage or Eggs

Full English Breakfast

Served buffet style or plated
Smoked Bacon, Butchers Sausage, Eggs, Mushroom,
Hash Brown, Beans & Grilled Tomato
Toast, Butter with Preserves & Marmalade
Tea and Coffee Throughout

All Dietary requirements will be catered for including Gluten Free
Please let us know of any Dietary/Allergen information we need to be aware of