



**Bedford Heights Hospitality Brochure
January 2016**



Booking Dietary Requirements

When ordering buffets from the hospitality brochure, could you please ensure you inform the Chef Manager of any dietary needs.

Below is a guideline to assist:

Vegetarian	Will not eat meat, but may eat fish. They usually eat vegetarian cheese, eggs, butter and milk, but please check for their individual requirements
Vegan	Can not consume any animal products, including fish and dairy
Diabetic	Should eat regular meals. We stock a wide range of diet and sugar free drinks
Gluten Free	Not allowed to eat any cereal or grain products. It is best to ask the guest to suggest something, as this can be a particularly restrictive diet
Lactose Free	Not allowed milk and dairy products. Alternative options can be sourced
Allergies	Nut and seed allergies are most common. Seafood and pepper allergies are also known



Breakfast

The Healthy £5.55

Low fat Greek yoghurt shot with oven roasted muesli, granola and a seasonal fruit compote

Toasted mini bagels with Severn & Wye smoked salmon and low fat cream cheese

Chai, Coconut bircher and lime topped with strawberry compote

Seasonal Fruit Platter

The Continental £6.25

Mini Croissants & artisan roll selection

Meat board – Sliced Prosciutto and smoked Ham

Cheese board – Brie, Emmental and oak smoked cheddar

Continental fruit platter

The Traditional £5.45

Grilled sweet cured back bacon or Cumberland sausage served in a freshly baked roll or bloomer bread

Mini croissant with preserves

Cut seasonal fruit platter



Beverages & Sweet Treats

Beverages/Others

Freshly brewed fairtrade coffee and tea.	£1.10 per person
Chilled freshly pressed Orange juice per 750ml	£5.50 per jug
Still or Sparkling water per 750 ml	£1.85 per bottle
Morning Cookies	£0.90 per person
Morning Pastries	£1.25 per person
Afternoon Cakes	£1.45 per person
Fresh Fruit Skewers 2 pieces per portion	£1.55 per person
Cut Fruit Platter	£1.85 per person
Fruit Bowl	£1.10 per person
Cheeseboard – Cheddar, Brie & Stilton with Celery, Grapes, Crackers and Chutney	£4.25 per person



Working Lunches

Traditional sandwich £5.90

Sharing sandwich platter with artisan breads, wraps & bagels with a variety of fresh fillings
Crudities with homemade dips
Vegetable & potato crisps
Cut fruit platter

Finger Food to compliment your working lunch

Add 1 to 4 choices from below to your traditional sandwich lunch, (charged per item £1.40) We recommend you select two vegetarian, one meat and one fish)

Vegetarian

Stilton & red onion marmalade tart
Sea salt spiced flatbreads with hummus
Cherry plum tomatoes skewered with balsamic basil & buffalo mozzarella

Fish

Herb scones topped with gravadlax salmon beetroot salsa
Grilled lemon & garlic prawn skewers with lemon & chive dip
Plaice Goujons with Minted Mushy Peas & Tartar sauce

Meat

Chicken & chorizo skewers with garlic aioli
Honey, mustard & sesame cocktail sausages
Lamb Kofta's with Tahini Yoghurt



Hot Jacket Lunches

All served with butter, grated cheddar cheese, mixed salad, coleslaw and a choice of 1 hot filling

Chicken curry, Chill con carne,

Vegetarian curry **V**,

Vegetable and bean chilli **V**

£6.25 (per person)

Any additional salad or filling

£1.55 (per portion)

Coronation chicken, Prawn mayonnaise,

Tuna mayonnaise, Tomato, basil & mozzarella salad **V**,

Cucumber, pinenut & mint salad **N**, Cous cous

& roasted vegetable salad **V**



Cold Fork Buffet

£12.70 Per person

Platter of smoked fish, (mackerel, Salmon & trout with a horseradish dressing)

Platter of cured & roasted meats (Roasted Gammon & Rare Roast Beef, Milano ham, Chorizo & Prosciutto)

Tomato, olive & basil tart **V**

Salads

Green salad with fresh herbs
radish shavings **V**

Pasta, roasted vegetable with pesto **N**

Italian herb dressed mixed bean salad **V**

Selection of tear & share breads

Fresh fruit skewer with crème fraiche



Hot Fork Buffet

12.90 Per Person

Free range Norfolk chicken with parsnip puree, broad beans & wild mushrooms

Pan roasted Pollock with Prawns, braised baby vegetables & fish veloute

Classic Beef Bourguignon with Horseradish scented creamed potato

Risotto with red onion, slow roasted heritage tomatoes, chargrilled baby vegetables & feta

cheese **V**

Potato Gnocchi with roasted vegetables, garlic & herb cream sauce **V**

All the above served with chef's choice of potato, rice or pasta side dish

Medley of seasonal vegetables

Share and tear breads

Chocolate Brownie with vanilla cream and raspberries

Sharing boards

Charcuterie board £8.20

Cured serrano, Prosciutto, Chorizo and a smooth pate

Olives & gherkins

Coarse grain mustard

Selection of breads and crackers with chutneys

Cut fruit platter



The Ploughman's £8.90

Oak smoked cheddar, Brie and English Blue

Tossed salad

Grapes & celery

Pickles & fruit chutney

Crusty bread

Cut fruit platter



The Fisherman's £9.00

Scottish smoked salmon with wedges of lemon

King Prawns with chervil dipping sauce

Peppered smoked mackerel with horseradish sauce

Light leaf & herb salad with pomegranate cous cous

Share and tear breads

Cut fruit Platter





Bowl Food

£12.60 per person

Please speak to the catering manager for options of the week and we recommend that you select four bowls per person main course with the dessert choice from the below

Meat option

Grilled Cumberland sausage with colcannon mash & caramelised onion gravy

Lime and sweet chilli glazed chicken with pad rice noodles and stir-fried greens

Red Thai Beef Massaman Curry with Sticky Jasmine Rice

Fish option

Teriyaki marinated Salmon filet with egg fried rice and crispy leeks

“Fish Fingers” and chips homemade cod fish fingers with hand cut chips and tartar sauce

Mini baked fish pies topped with a cheesy mashed potato

Vegetarian option

Baked leek, mushroom and blue cheese pasta

Marinated tofu with rice noodles, baby corn and shiitake mushrooms

Chickpea & vegetable tagine with couscous, yoghurt & coriander



Desserts & Afternoon Tea

Desserts

Lemon & ginger cheesecake shot

Warm chocolate brownie with vanilla cream

Chocolate delice with strawberries

Afternoon Tea £8.95 per person

A selection of traditional English, earl grey, herbal teas
& infusions

Selection of finger sandwiches

Mini bite-size home bake cakes

Mini sultana scone with clotted cream & jam



Canapes & Drinks Reception

Evening /Drinks Canape Reception

Hot and cold canapés can be arranged for drinks functions and we are happy to provide a menu to correspond to your client requirements.

Individual price available on request.

We recommend:

10 guests or less 4 choices

30 guests or less 6 choices

30 guests or More 8 choices

Vegetarian Canapés

Wild mushroom and tarragon profiterole

Goats cheese and orange blossom honey crostini with micro cress

Beetroot gazpacho shot with a parmesan crisp

Tomato pesto and green olive tartlet with chive hollandaise

Red pepper scones with cream cheese tapenade

Parmesan palmiers with baba ghanoush, roasted sweet red capsicums



Canapes & Drinks Reception

Fish Canapés

Brixham crab cakes with cucumber relish

Smoked trout fresh horseradish rilette crostini

Smoked Scottish salmon blinis with crème fraiche, dill and avruga

Thai fish cakes, lime and chilli sauce

Greenland prawn cocktail spoons

Meat Canapés

Duck spring rolls with Asian spiced plum sauce

Rare fillet of beef with horseradish cream, gherkin crostini

Mini Lincolnshire toad in the hole

Chicken liver parfait, red onion marmalade and toasted brioche

Sweet orange muffin with smoked duck and tamarind chutney

Fillet of lamb on toasted focaccia mint and pear chutney

Crispy sticky BBQ belly pork skewer

Dessert Canapés

Rhubarb shake with ginger syrup

Seasonal fruit pavlova

Raspberry doughnuts, with raspberry dust

Profiteroles with orange blossom custard

Chocolate brownie with raspberries