

15H

Lunch menu

A seasonal combination of sandwiches, finger buffet, favourite salads and fresh fruit



15Hatfields Sandwich Lunch

Sandwiches – a selection of current seasonal sandwiches x 1.5 rounds per person

Whole fruit x one portion per person

15Hatfields Buffet Lunch

Sandwiches – a selection of current seasonal sandwiches x 1.25 rounds per person

Finger buffet – a selection of current seasonal finger items x two items per person

Whole fruit x one piece per person

15Hatfields Mixed Buffet Lunch

Sandwiches – a selection of current seasonal sandwiches x 0.75 round per person

Finger buffet – a selection of current seasonal finger items x two items per person

Sharing salad x one portion per person

Whole fruit x one per person

Beverages

Tea and coffee included with every lunch

Tea, coffee, and biscuits

Tea, coffee, flapjacks and fruit

Tea, coffee, water and cake

2 Litre jug of English organic apple juice

Bottled water still/sparkling: unlimited in-house supplied

Sandwich buffet lunches are served 80% vegan/vegetarian and 20% meat/fish as standard and operate on a rotation – these can be adjusted on request, if you have similar attendees for example attending lunch on a Tuesday and Thursday

Sandwich and buffet lunch must be ordered by 12 pm the day before

Example menu

Sandwiches

Cheddar & Pickle on Malted Grain (**v**)

Roast Rosemary Chicken on Malted Grain

Smoked Mackerel & Ricotta in a Spinach Wrap

Beetroot Houmous & Rocket in a Spinach
Tortilla Wrap (**ve**)

Egg & Bacon in a Baguette

Trout with Horseradish on Malted Grain

Maple Roasted Sweet Potato on Olive Bread (**ve**)

Blythburgh Farm Gammon Ham & Mustard
on White Bread

Brie with Plum & Ginger Chutney on Tunnbrod (**v**)

Finger buffet

Cocktail Sausages with Honey

Chicken Satay Brochette

Sticky Squash & Sesame (**ve**)

Fish Cake – two per portion

Falafel with Beetroot Houmous (**ve**)

Samosa (**ve**)

Salads

Chorizo with Roasted Peppers and Rocket Salad

Mixed Leaf Salad with Red Wine Dressing (**ve**)

Wild Rice Salad (**ve**)



ve = vegan, v = vegetarian All
products produced in a kitchen that handles nuts

Vegan and gluten-free menus available

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Sandwich and buffet lunch must be ordered
by 12 pm the day before

Meze lunch menu

Complete, nutritious and delicious spreads served with freshly baked rolls

15Hatfields Meze

Selection of meats, fish and salads served with freshly baked rolls

Whole fruit x one piece per person

15Hatfields Vegetarian Meze

Selection of vegetarian and vegan salads served with freshly baked rolls

Whole fruit x one piece per person

Vegan Meze

Beetroot, mixed leaves, potato salad with cranberries, tomato salad, sauerkraut, cucumber, mixed bean salad, roasted root vegetables, olives, winter salad and freshly baked rolls



Example menu

Meze

Mixed leaf, tomato salad, beetroot, new potato salad, prawn cocktail, smoked mackerel with ricotta, Asian style salmon, rosemary roasted free range chicken, Blythburgh ham, rare roast Angus beef, horseradish, Coleman's and freshly baked bread rolls

Vegetarian Meze

Mixed leaf, beetroot, new potato salad, tomato salad, English mozzarella, cucumber, mixed bean salad, chargrilled broccoli with chilli, egg mayonnaise, marinated olives, couscous with roasted roots and freshly baked bread rolls

Minimum order of three people for all cold buffet meals

Hot buffet menu



n = contains nuts, d = dairy-free, g = gluten-free, v = vegetarian, ve = vegan All products produced in a kitchen that handles nuts

Meat

Spaghetti Carbonara with Chicken

Mushrooms and chicken thigh pan fried with garlic, onion and cream then stirred through spaghetti with bella lodi cheese
(620kcal)

Caribbean Lamb with Rice

Tender chunks of Lamb gently braised in Caribbean sauces with sweet potato and herbs. Served with rice
(734kcal)

Tarragon Chicken & Rice

Free range chicken with fresh tarragon, cream and lemon. Served with long grain rice
(860kcal)

Coconut & Coriander Chicken with Rice (n)

Succulent chicken in coconut, peanuts, lemon & cumin, served with rice (746kcal)

Fish

Harissa Salmon with Mint Jewelled Couscous

Harissa crusted salmon with mint jewelled couscous and a harissa yoghurt dressing
(664kcal)

Creamy Salmon Penne

Steamed salmon in a cream sauce with homemade garlic puree, fresh dill and a squeeze of lemon (1044kcal)

All hot meals are designed for a minimum of 20 delegates. All meals are served with fresh fruit. Orders must be placed two working days in advance

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Hot buffet menu



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Vegan

Moroccan Vegetable Tagine & Couscous (ve, d)

Squash, sultanas, courgette and chickpea flavoured with cinnamon, ginger and cumin with a spiced couscous. *(401kcal)*

Thai Green Curry & Rice (ve, g, d, n)

Peppers, broccoli and baby corn with lemongrass, ginger, lime, coconut milk and cashew nuts. Served with long grain rice *(619kcal)*

Dhal with Sweet Potato, Coconut Crust & Rice (ve, g, d)

red lentil, spinach, sweet potato, coriander and chilli dhal with a coconut and ginger crust *(704kcal)*

Vegan Paella (ve, d, g)

Aborio rice with peppers, mushrooms, peas, artichoke hearts, sunblush tomatoes and onion pan fried with paprika, parsley and lemon *(413kcal)*

Vegan Rogan Josh with Rice (ve, d, g)

A wonderful version of this Kashmiri curry with aubergine, squash, peppers and lentils *(526kcal)*

Aubergine, Tomato & Basil Penne (ve, d)

roasted aubergine in a rich tomato and basil sauce through penne pasta *(470kcal)*

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