



## 15Hatfields Lunch Menu

### Hatfields Gold Lunch

- 1 round of sandwiches on speciality breads per person
- 4-5 finger buffet items per person
- 1 piece of whole fruit per person

**£16.00 per person**

### Hatfields Silver Lunch

- 1 round of sandwiches on speciality breads per person
- 2 finger buffet items per person
- 1 portion of fruit cut and peeled per person

**£14.00 per person**

### Hatfields Bronze Lunch

- 1 ½ rounds of sandwiches on speciality breads per person
- 1 portion of fruit cut and peeled per person

**£11.00 per person**

### Extras

- Cheese portion £4.50 per person
- Tortilla Chips with dips £2.00

### Beverages

- Tea, coffee, and biscuits £3.50 per person per serving
- Tea, coffee, and Danish pastry £5.00 per person per serving
- Tea, coffee, water and cake £6.00 per person per serving
- Jug of English Organic Orange juice £7.00 (serves 6)
- 1 litre bottled water still/sparkling £1.00 per person

*Sandwich lunches operate on a rotation; these can be adjusted on request if you have similar attendees for example attending lunch on a Tuesday and Thursday.  
Lunch must be ordered by 4pm the day before*

## 15Hatfields Lunch Menu

*Cold Sandwich Buffet. Try our delicious cold sandwich buffet platter made from organic, fair-trade and locally sourced ingredients, perfect for any meeting or conference*

### Monday and Friday Sandwiches

Brie & Cranberry on Tunnbrod (v)  
Prawn Cocktail on Malted Grain  
Egg Mayonnaise & Cress on Malted Grain (v)  
Blythburgh Farm Gammon Ham & Mustard on White Bread  
Smoked Mackerel and Rocket in a Spinach Wrap  
Turkey with Sauerkraut & Blackberry in a Spinach Wrap (d)  
Pesto Chicken in a Seeded Bagel  
Red Leicester & Tomato on White Bread (v)  
Roast Chicken Salad on Malted Grain

### Finger Buffet

Thai Spiced Prawn Filo Cup (d)  
Tomato & Basil with Bella Lodi (v, g)  
Stilton & Caramelised Red Onion Tart (v)  
Seed Flan (v)  
Mushroom Crostini (v)  
Jamaican Beef Pattie

### Tuesday and Thursday Sandwiches

Moroccan Houmous on Roast Onion Bloomer (vegan, d)  
Salmon Teriyaki on Malted Grain  
Sausage & Egg on Malted Grain  
Smoked Salmon & Lemon on Malted Grain  
Roast Chicken Salad on Malted Grain  
Rare Roast Beef with Horseradish on Malted Grain  
Chorizo & Rocket on Tomato Bread  
Roast Mushroom and Mozzarella in a Tomato Wrap (v)  
Cheddar & Pear Chutney on Malted Grain (v)

### Finger Buffet

Cocktail Sausages with Honey - 3 per portion (d)  
Chicken Sosati Skewer (g, d)  
Quesadila (v)  
Salmon Teriyaki Brochette (d)  
Brie & Blackberry Crostini (v)  
Samosa (vegan, d)

### Wednesday Sandwiches

Prawn Cocktail on Malted Grain  
Sausage & Egg on Malted Grain  
Asian Kale & Avocado on Tunnbrod (vegan, d, n)  
Roast Chicken Salad on Malted Grain  
Blythburgh Farm Gammon Ham & Mustard on White Bread  
Smoked Salmon & Lemon on Malted Grain  
Butternut Squash & Caramelised Onion in an Olive Baguette (vegan, d)  
Rare Roast Beef with Horseradish on Malted Grain  
Egg Mayonnaise & Cress on Malted Grain (v)

### Finger Buffet

Jamaican Beef Pattie  
Chicken Sosati Skewer (g, d)  
Tomato & Basil with Bella Lodi (v, g)  
Stilton & Caramelised Red Onion Tart (v)  
Mushroom Crostini (v)  
Thai Spiced Prawn Filo Cup (d)

*Sandwich lunches operate on a rotation; these can be adjusted on request if you have similar attendees, for example attending lunch on a Tuesday and Thursday.  
Lunch must be ordered by 4pm the day before.*

## 15Hatfields Lunch Menu

### Meze options

Great for small meetings

#### Hatfields Traditional English Meze (Varies seasonally)

Offering a minimum of 10 delicious items roast beef, salmon, chicken, and prawns with a variety of salads

Served with whole fruit

**£16.00 per person**

#### Hatfields Vegetarian Meze (Varies seasonally)

Tomatoes, peppers, boiled eggs, hummus, kidney bean and coriander salad, beetroot and Horseradish salad, bocconcini mozzarella, sun blush tomatoes, cucumber and mixed leaf salad

Served with whole fruit

Served with bread rolls and butter

**£16.00 per person**

### Sharing Salad Bowls

*Can be added to an existing meal as side dish for up to 10 portions or served as main dish for 5 people*

### Meat & Fish £26

#### Pulled Pork and Roasted Winter Vegetable

with honey roast apples and mustard dressing

#### Free Range Chicken and Cranberry

with caramelised onion and cucumber

#### Smoked Mackerel Beetroot and Puy Lentil

with lemon and crème fresh

### Vegetarian and Vegan £23

#### Pomegranate and Orange Salad

with coriander

#### Cucumber and olive salad

with spring onion fresh mint and balsamic dressing (vegan)

#### Celeriac and caper coleslaw

with tarragon

#### Pear and blue cheese

salad rocket and caramelised pecans

#### Asian Kale Salad

with ginger peanut dressing with red cabbage carrot almonds and coriander (vegan)

#### Winter Salad

spinach carrot red onion red cabbage chilli and honey dressing (vegan)

#### New Potato Salad

with dried cranberries and sage dressing (vegan)

#### Mixed Leaf Salad

with pomegranate dressing

*All Sharing Salad Bowls and Meze Options are designed for a minimum of 6 delegates*

*All items need to be ordered 2 working days in advance*

*All meals are served with bread and butter*



## 15Hatfields Lunch Menu

### Hot Buffet Meals

*Fancy something warm and wholesome? Our hot buffet meals are packed with a range of delicious and nutritious options, served in 0.4L bowls*

#### Fish and Meat

##### **Smoked Fisherman's Pie (served in multiples of 6)**

Smoked haddock, salmon, mackerel, and prawns with double cream and mash. Served with seasonal vegetables.

##### **Lasagne Bolognese (served in multiples of 6)**

A traditional lasagne with minced steak, celery, carrot, oregano and parmesan. Served with seasonal vegetables.

##### **Lamb Rogan Josh**

Toasted cumin and coriander seeds give depth to the classic curry. Served with chopped tomato, lentils and yoghurt.

##### **Sausage and Mash**

Pork and leek sausages with mustard mash, caramelised onions and gravy.

##### **Spanish style Lamb with turmeric rice**

Slow cooked Lamb, olives tomatoes and paprika

##### **Moroccan Chicken and Rice**

Chicken breast with tomato and aubergine caponata. Served with turmeric and cinnamon rice.

##### **Tarragon chicken**

Tarragon, cream, lemon and rice makes this dish sound too simple. It's a delicious Jocelyn Dimpleby recipe. Served with long grain rice.

##### **Chicken Korma**

Chicken thigh gently cooked in our own garam masala, coconut, garlic and natural yogurt. Served with a pilau rice and herb salad.

##### **Beef in red wine**

Beef slowly braised in red wine with bouquet garni, celery, onion, carrot & button mushrooms. Served with whole grain mash.

##### **Roast Salmon & Mint jewelled Cous cous**

Harissa roasted salmon Cous cous and yoghurt dressing

**All £20 per person**

#### Vegetarian

##### **Moroccan Vegetable Stew with Minty Couscous**

Pumpkin, sultanas, courgettes, and chickpea flavoured with cinnamon, ginger and cumin.

##### **Butternut Risotto**

Butternut squash risotto made with white wine, parmesan cheese and double cream. Served with sugar snaps.

##### **Vegetarian Paella**

Beautiful vegetarian paella with porcini mushrooms, peppers and artichoke hearts. Served with a green salad.

##### **Teriyaki Noodles with Cashews**

Egg noodles with sesame seeds cashew nuts peppers and cucumber strips

##### **Thai Green Curry**

Courgette, squash and mange tout in a fennel, cumin and chilli curry sauce. Served with basmati rice.

##### **Fusilli with Mushroom**

Oyster, chestnut & button mushroom pan fried and tossed with fresh tarragon, bella lodi and cream, served with fusilli pasta.

##### **Teriyaki Noodles with Cashews**

Chinese egg noodles with teriyaki, sesame seeds, cashew nuts and peppers. Served with cucumber strips.

**All £20 per person**

#### Desserts

**£5 per serving**

##### *Cold*

French apple flan with cream  
Chocolate Mousse  
Apricot & frangipan tart  
Blackberry cheesecake with cream  
Lemon cheesecake  
British winter cheese board

##### *Hot*

Treacle sponge with custard

*All hot meals are designed for a minimum of 30 delegates. 30-50 delegates lunch includes 1 meat or fish and 1 vegetarian 50-100 delegates lunch includes 1 meat, 1 fish and 1 vegetarian. All meals are served with bread, butter and fresh fruit*

## 15Hatfields Lunch Menu

### Mini Bowl Food

*A great option for a speedy lunch. Our mini bowls offer a variety of tasty organic and fair-trade ingredients.*

#### Hot Mini Bowl Food

##### Smoked Fishermans Pie

Smoked haddock, salmon, mackerel, and prawns with double cream and mash. Served with seasonal vegetables.

##### Lamb Rogan Josh

Toasted cumin and coriander seeds give depth to the classic curry. Served with chopped tomato, lentils and yoghurt.

##### Sausage and Mash

Pork and Leek sausages with mustard mash, caramelised onions and gravy.

##### Moroccan Chicken and Rice

Chicken breast with tomato and aubergine caponata. Served with turmeric and cinnamon rice.

##### Moroccan Vegetable Stew with Minty Couscous

Pumpkin, sultanas, courgettes, and chickpea flavoured with cinnamon, ginger and cumin.

##### Roast Salmon & Mint jewelled Cous cous

Harissa roasted salmon Cous cous and yoghurt dressing

##### Shepherd's Pie

Minced lamb with carrot, swede and parsley topped with light mash. Served with seasonal vegetables.

##### Chicken Korma

Chicken thigh gently cooked in our own garam masala, coconut, garlic and natural yoghurt. Served with a pilau rice and herb salad.

##### Butternut Risotto

Butternut squash risotto made with white wine, parmesan cheese and double cream. Served with sugar snaps.

#### Vegetarian Paella

Beautiful vegetarian paella with porcini mushrooms, peppers and artichoke hearts. Served with a green salad.

#### Thai Green Curry

Courgette, squash and mange tout in a fennel, cumin and chilli curry sauce. Served with basmati rice.

#### Teriyaki Noodles with Cashews

Chinese egg noodles with teriyaki, sesame seeds, cashew nuts and peppers. Served with cucumber strips.

#### Cold Mini Salad Bowl Food

##### Pear and Blue Cheese Salad

with cramelised pecans and rocket

##### Free Range Chicken and Cranberry

caramelised onion and cucumber

##### Smoked Mackerel Beetroot and Puy Lentil

with lemon and crème fresh

##### Steamed Trout with Asian Kale

and ginger peanut dressing with red cabbage carrot almonds and coriander

##### Winter Salad and Beetroot

with spinach carrot red onion red cabbage chilli and honey dressing (vegan)



All mini bowl food is designed for a minimum of 60 delegates. These menus are examples and we can produce a further variety of choices should you require it.

Prices based on three mini bowls per person (one hot meat, one hot fish and one cold salad) start at £20 inclusive of staff and crockery.

Please send in your choices for an accurate quote.

Dessert options are available on request.

All menu prices excludes VAT