

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

Unlimited tea, coffee and biscuits

75cl carafe of English organic apple juice

Bottled water still/sparkling: unlimited
in-house supplied

Sandwich buffet lunches are served 50% vegan/vegetarian and 50% 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 4pm 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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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
All products produced in a kitchen that handles nuts

Meat

Lasagne Bolognese (served in multiples of six) – a traditional lasagne with minced steak, celery, carrot, oregano and parmesan

Hot & Sour Pork with Rice ★ (g) – slow cooked belly of pork with ginger, chilli, shallots, pak choi and cherry tomatoes

Sausage & Mash – pork and leek sausages with mustard mash, caramelised onions and gravy

Lamb Souvlaki Meat Balls with Rice – with tomato sauce, fresh oregano, feta and homemade tzatziki

Chilli Con Carne & Rice (g) – chilli, cumin, oregano, thyme and chocolate flavour the minced beef for this classic and delicious Mexican. Served with rice, sour cream and parsley

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 (g, n) – 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 (g) – beef slowly braised in red wine with bouquet garni, celery, onion, carrot and button mushrooms. Served with whole grain mash

Fish

Pad Kee Mao (d) – drunken noodles with baby corn, peppers, chilli and North Atlantic prawns

Roast Salmon & Mint Jewelled Couscous – harissa roasted salmon, couscous and yoghurt dressing

Baked Trout with Mashed Potato – baked rainbow trout with slow cooked peppers and tomatoes, served with mashed potato

Vegetarian

Roasted Vegetable Lasagne with Rocket (served in multiples of six) (v) – peppers, aubergine, courgettes and cheese in a rich tomato and béchamel, topped with a basil pesto. Served with rocket salad

Grilled Aubergine Steaks & Tomato Sauce with Feta (v) – with chickpea chilli and coriander couscous

Butternut Risotto ★ (v, g) – butternut squash risotto made with white wine, parmesan cheese and double cream. Served with sugar snaps

Teriyaki Noodles with Cashews (v, n) – egg noodles with sesame seeds, cashew nuts, peppers and cucumber strips

★ 15H recommends this dish

15H



Hot buffet menu



g = gluten-free, ve = vegan
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Vegan

Vegetarian Paella ★ (ve, g) – beautiful vegan paella with porcini mushrooms, peppers and artichoke hearts. Served with a green salad

Moroccan Vegetable Stew with Minty Couscous (ve, g) – pumpkin, sultanas, courgettes, and chickpea flavoured with cinnamon, ginger and cumin

Dhal with Crispy Sweet Potato & Coconut Chutney ★ (ve, g) – red lentil, spinach, coriander and chilli dhal with cumin crispy sweet potato and coconut and fresh ginger chutney

Thai Green Curry (ve) – courgette, squash and mangetout in a fennel, cumin and chilli curry sauce. Served with basmati rice

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

★ 15H recommends this dish