



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 and cake

2 Litre jug of English 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

100% 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, ve = vegan All products produced in a kitchen that handles nuts

Vegan

Fragrant Squash & Chickpea Curry with Rice (*vegan, g, d*)

With pineapple, ginger and coriander. served with rice

Moroccan Vegetable Tagine & CousCous (*vegan, d*)

Squash, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin with a spiced couscous

Symplicity N'duja Risotto (*vegan, g, d*)

A silky risotto with sympathy's vegan n'duja

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

Red lentil, spinach, sweet potato, coriander & chilli dhal with a coconut & ginger crust.

Aubergine, Tomato & Basil Penne (*vegan, d*)

Roasted aubergine in a rich tomato and basil sauce through penne pasta

Vegetarian

Fusilli with Mushroom (v)

oyster, chestnut & button mushrooms pan fried and tossed with fresh tarragon, bella lodi and cream, served with fusilli pasta

Macaroni Cauliflower with Caramelised Onion (v)

The wonderful classic with English cauliflower, mature cheddar, Coleman's English mustard, cayenne pepper, all topped with caramelised onion

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

Hot buffet menu

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Meat

Penne Arrabiata with Chicken

the classic spicy tomato sauce and chicken fillets with penne pasta

Vietnamese Chicken Curry & Rice (g, d)

Chicken thigh gently cooked in our own korma sauce with garam masala, coconut, cream, garlic and natural yogurt, served with rice

Tarragon Chicken & Rice (g)

Chicken with fresh tarragon, cream and lemon, served with long grain rice

Fish - £3+VAT Supplement pp

Fresh Salmon Risotto (g)

flaked salmon fillets with broccoli, peas and bella lodi

Harissa Salmon with Mint Jewelled Couscous

harissa crusted salmon with mint jewelled couscous, served with a harissa yoghurt dressing

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