

Elig<sup>o</sup>

# Hospitality Menu

# Breakfast

## The Continental

Fresh Chilled Fruit Juices  
Fresh Berries, Honey and Granola Crumble

4 6 8

Warm Butter Croissants

4 6

**£8.45** per person  
minimum of 12 people

## The Traditional

Grilled Back Bacon & Sausages  
Tomato and Mushroom, Fried Egg  
Soda Bread and Potato Bread

2 4 6 8

**£9.95** per person  
minimum of 12 people

## The Small Plates

Bacon or Sausage Baps

4 8

**£4.95** per person  
minimum of 6 people

All served with Tea and Coffee

## All Day Indulgence

### Oven Baked Pineapple

with fresh mint and Greek yoghurt

G 6

### Seasonal Fruit Skewers

G

### Mini Danish Pastries

4 6 8

### Mini Homemade Scones

with homemade jam and cream

4 6 8 9

### Fresh Berry Salad

G

### Mini Blueberry or Chocolate Muffins

4 6 8

### Crêpes

with chocolate & hazelnut spread

2 4 6 8 9

**£3.95** 1 choice per person

**£5.95** 2 choices per person

**£7.95** 3 choices per person

All served with Tea and Coffee

## Refreshments

Tea or Coffee

£1.95

Tea, Coffee & Assorted Biscuits

2 4 6 8 9

£2.50

Tea, Coffee & Baked Scones

(plain, fruit or cherry)

4 6 8

£3.50

Tea, Coffee & Baked Luxury Scones

(raspberry & white chocolate, malteser, dark chocolate & orange, pineapple & coconut)

4 6 8 9

£3.95

All of our scones are served with butter & homemade preserve & fresh cream can be added at an extra cost of 60p per person

Tea, Coffee & Homemade Shortbread

4 6 8

£3.40

Tea, Coffee & Danish Pastries

2 4 6 8

£3.90

Tea, Coffee & Muffins

2 4 6 8

£3.90

## Refreshments

### Tea, Coffee & Tray Bakes

(choose from millionaires shortbread, chocolate brownie, fifteens, coconut slices, oatmeal biscuits)

2 4 6 8 9

£3.40

### Tea, Coffee & Mini Treats

(2 per person)

(choose from mini Danish, muffin or doughnuts)

2 4 6 8 9

£3.40

### Tea, Coffee & Croissant

4 6 8

£3.60

### Tea, Coffee and Assorted Macaroons

2 4 6 8 9

£3.90

### Fruit Basket

£1.50

G

### Fruit Skewer

£3.45

G

1 Litre of Fresh Fruit Juice – £5.70

1 Litre of Diluted Cordial – £3.60

Still and Sparkling Water (33cl) – £1.75

Jug of Water & Glasses – £1.10

## Sandwiches & Flat Breads

### Step 1 –

Choose from thick farmhouse white, granary, flatbread or pitta

4 5

### Step 2 –

Choose from any of the delicious combinations below

#### Traditional

Ploughman's with homemade chutney

4 6 13

Turkey, stuffing, cranberry sauce & oven baked ham

4

Baked ham & piccalilli

4

Traditional salad

4

Roast beef & horseradish

4 6 7

**£6.30** per person including Tea or Coffee

#### Around the World

Greek chicken-marinated chicken breast with feta cheese, black olives, tzatziki & tomatoes

4 6

Tandoori chicken-spiced chicken breast with raita tomatoes and mixed salad

4 6

Pork & apple chutney

4

Spicy prawn & honey

4 11

**£6.95** per person including Tea or Coffee

### Step 3 –

Add a soup for £3 per person

Cream of vegetable

G 1 6

Pea & ham hock

G 1 6

Roasted tomato & garlic

G 1 13

Sweet potato & butternut squash

G 6

from  
**£9.50**  
per person

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## Finger Buffet

Minimum of 5 people  
Our Tailormade Finger Buffets Include:

**A Selection of Freshly Made Cocktail Sandwiches  
and Assorted Filled Tortilla Wraps**

**Tea/Coffee**

AND a choice of 2 from the below

**Minted Mini Lamb Kebabs** (G)

**Hand Crafted Pork & Cranberry Cocktail Sausage Rolls**

topped with sesame seeds (2) (4) (6) (10)

**Selection of Soda Bread Pizzas**

(various toppings) (1) (3) (4) (11)

**BBQ Chicken Strips** (1) (2) (4) (12)

**Chorizo & Red Onion Tartlet** (4) (6) (13)

**Pickled Courgette & Fresh Mint Bon Bon** (2) (4) (6)

**Lemon & Thyme Haddock Goujons** (2) (3) (4)

with homemade tartar sauce (V) (2)

**Mini Yorkshire Puddings**

with chicken & redcurrant marmalade (4) (6)

**Mini Bagels**

with roasted vegetables & tzatziki (3) (4) (6)

**Mini Desserts**

Choose From

French macaroon selection

afternoon tea selection

assorted mini homemade tray bakes

all (2) (4) (6) (8) (9)

Each additional item is £2 per person

£9.50

per person

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## Bowl Food

Minimum 10 covers

Under 60 persons - 2 choices

Over 60 Persons - 3 choices

A supplement of £2 per person will be added  
for additional choices

### Chicken and Broccoli Bake

with tossed salad

4 6 7 13

### Slow Cooked Irish Beef Stew

with bacon, stout & parsley potatoes

G 13

### Traditional Lasagne Al Forno

with tossed salad

1 2 4 13

### Lamb Hotpot

4 7 12 13 G

### Pulled Pork Pitta Pocket

with homemade chips, mango & chilli chutney

1 4 12

### Creamy Chicken Korma

with steamed turmeric & cardamom rice

4 6 13

### Ricotta & Spinach Cannelloni (V)

2 4 6 V

### Prawn Provençal

with basil linguine

2 4 6 11 13

### Vegetable Tikka Masala

with pilau rice

4 6 13 V

### Tea and Coffee



£13.95

per person

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## Fork Buffet

Minimum 10 covers

Under 60 persons - 2 choices

Over 60 persons - 3 choices

A supplement of £2 per person will be added  
for additional choices

### Braised Beef

with Yardsman ale, button mushrooms,  
baby onions & carrots

13

### Local Chicken Breast

filled with a wild mushroom duxelle, wrapped  
in smoked pancetta

2 4 6

### Roasted Salmon Fillet

with purple basil & lime crust

3 4

### Vegetable Fricassee

with buttered gnocchi and feta cheese crumbs

2 4 6

All main courses served with Chef's choice of vegetables or  
seasonal baby leaf salad & garlic diced potatoes

6

### Tea and Coffee

## Desserts

### Warm Apple Pie

with honey Chantilly fresh cream

V 2 4 6

### Fresh Fruit Pavlova

served with raspberry coulis

V G 2 6

### Bramley Apple Crumble

with vanilla custard

V 4 6

### Cream Filled Profiteroles

with chocolate sauce

V 2 4 6

### Vanilla Panna Cotta

with raspberry compote

V G 6 12

£4.75 per person

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### Chocolate Truffle Tart

with mint infused strawberries

V 2 4 6

### Trio of Desserts

with vanilla pod crème anglaise

2 4 6 8

### Blackberry Charlotte

with mango coulis

2 4 6

### Italian Chocolate Fondant

with vanilla ice cream

V 2 4 6

### Luxury All Butter Lemon Tart

with clotted cream

2 3 4 6

£5.25 per person

## Allergen Index

1. Contains celery or celeriac
  2. Contains eggs
  3. Contains fish
  4. Contains gluten
  5. Contains lupin
  6. Contains lactose
  7. Contains mustard
  8. Contains nuts
  9. Contains peanuts
  10. Contains sesame seeds
  11. Contains shellfish
  12. Contains soya
  13. Contains sulphur dioxide
- V. Vegetarian
- G. Gluten free

## **TERMS AND CONDITIONS**

- When minimum numbers are not reached a Supplement per person is applicable (this will be advised by the Events Team)
- Menu options and estimate numbers should be advised no later than 10 working days in advance of event date
- Final catering numbers must be confirmed no less than THREE working days prior to event date (this will be minimum number charged).
- Cancellation of your event within THREE working days prior to event date will incur full charges.
- Catering will be invoiced directly by OCS Group UK Ltd. Payment must be paid directly to OCS, payment methods are listed on your invoice.

## **DATA PROTECTION ACT 1998:**

OCS Group UK Ltd retain customer details for the purposes of event organisation, contact, invoicing & marketing.

If you disagree to the release of this information within the above group inform the Events Team at the time of booking.