

TRADITIONAL LUNCH MENU OPTIONS



Trent Vineyard
Conferencing

We are pleased to offer a range of delicious lunch options. Offering excellent value for money, our food is supplied by an independent local catering firm who, wherever possible use fresh & locally grown ingredients.

All food is prepared on the day of your event. We understand that some people have specific dietary needs, which is why there's a special dietary option available for each menu. Please talk to us about what's required when placing your order. All prices quoted are exclusive of VAT.

Working Lunch - £5.25 pp

- Selection of sandwiches on white, wholemeal & granary bread (4 quarters pp)
- Selection of crisps
- Homemade mini cakes
- Fresh fruit

Extras available for 80p per person:

Homemade sausage rolls, Chicken goujons, Mini Indian selection, Mini sausages with honey mustard glaze, Homemade vegetarian pizza

Minimum Order:
10 delegates

Buffet 1 - £8.95 pp

Cocktail rolls, flour tortilla wraps and sandwiches with a selection of vegetarian, meat and fish fillings.

A selection of vegetarian and meat savoury items, for example:

- Homemade sausage rolls
- Chicken goujons
- Asian selection with mango chutney dip
- Pesto, tomato & feta puffs
- Feta, cherry tomato & basil sticks

Selection of crisps

Homemade mini cake selection
Fresh fruit

Minimum Order:
10 delegates

Buffet 2 - £9.95 pp

Cocktail rolls, flour tortilla wraps and sandwiches with a selection of vegetarian, meat and fish fillings.

A selection of vegetarian and meat savoury items, for example:

- Mini yorkshire puddings filled with rare roast beef
- Local Pork sausages finished with honey & mustard
- Chicken teriyaki skewers
- Stilton & fruit chutney melts
- Smoked salmon & broccoli tart
- Vegan falafel pizza

Homemade mini cake selection
Fresh fruit selection & mini fresh fruit kebabs

Minimum Order:
10 delegates



Cold Fork Buffet - £12.95 pp

Mediterranean salad with mixed leaves, baby tomatoes, cucumber, olives & avocado, plus a selection of artisan breads.

Choice of homemade salads:

- Coleslaw
- Potato & chive
- Pasta salad
- Rice salad

Choice of Vegetarian dishes:

- Feta, roasted pepper & fresh basil tart
- Mushroom & stilton tart
- Mozzarella, basil & tomato puff pastry tart
- Cheeseboard selection

Choice of Meat & Fish dishes:

- Sliced honey roasted ham
- Sliced turkey with cranberry sauce
- Chicken strips in honey, soy sauce & ginger
- Continental meat board
- Poached fresh salmon pieces with a dill mayonnaise
- Tuna nicoise salad

Selection of individual desserts
Fresh fruit skewers

The amount of choices will depend upon numbers booked:

- 20 people = 1 salad, 1 vegetarian, 2 meat & fish
- 21-50 people = 2 salads, 1 vegetarian, 3 meat & fish
- 51+ people = 2 salads, 2 vegetarian, 3 meat & fish

Minimum Order:
20 delegates

Please Note:

Dietary requirements can be catered for if requested in advance (may incur an additional charge). The range of savoury items provided on buffets 1 & 2 will depend on seasonal availability and number of delegates.

Hot Fork Buffet - £12.95 pp

Meat & Fish options:

- Spanish chicken served with rice
- Chicken Thai curry served with rice
- Shortcrust chicken & vegetable pie served with creamy mashed potato & seasonal vegetables
- Shortcrust beef & ale pie served with creamy mashed potato & seasonal vegetables
- Beef lasagne served with mixed salad
- Cottage pie served with seasonal vegetables

Vegetarian options:

- Chickpea and sweet potato curry served with rice
- Vegetable stroganoff served with rice
- Thai vegetable curry served with rice
- Roasted vegetable lasagne served with mixed salad
- Shortcrust roasted vegetable & feta pie with creamy mashed potato & seasonal vegetables
- Vegetable chilli served with rice and nachos

A selection of individual desserts

The amount of choices will depend upon numbers booked:

- 30-50 people = 2 dishes (1 vegetarian, 1 meat or fish)
- 51+ people = 3 dishes (1 vegetarian, 2 meat or fish)

Minimum Order:
30 delegates