

# Conferencing & Events Menu

2018-19

ASKHAM BRYAN COLLEGE





Welcome

We are pleased to share our suggested food and drink offer with you. The menus in our selection are produced freshly on site every day using seasonal, quality products.

We believe in flexible solutions for you and are happy to provide bespoke quotations if required to ensure we provide the best service for your events.

Special dietary requirements, such as gluten free, are catered for and allergen information is available for all menus. Vegetarian options are available on all menus.

All prices are per person unless otherwise shown and exclusive of VAT. We require at least 72 hours notice on all menus unless otherwise stated.

We are happy to create bespoke menus to suit your occasions. Please contact us to discuss your requirements.

Catering Manager



# Refreshments



Tea/Coffee	£1.50
Biscuits	75p
Cookies	80p
Mineral Water (serves 6)	£2.50 per bottle
Fruit Juice	£1.00
Muffins	£1.80
Lemon Drizzle Cake	£1.60
Croissants	£1.30
Danish Pastries	£1.40
Fruit Basket	80p

# Bronze Menu

Selection of Fresh Sandwiches

Tyrrells Hand Cut Crisps

Mini Iced Doughnuts

**£4.15 exc.vat**

Please note gluten free bread is available on request.



# Silver Menu

Selection of Fresh Sandwiches

Vegetable Samosa & Onion Bhaji served with a curried mayonnaise

Chicken & Pepper Kebab

Mini Tomato & Mozzarella Tart

Mini Macaroon Selection

**£5.65 exc.vat**

Please note gluten free bread is available on request.





# Gold Menu

Cheese Board (cheddar, stilton & smoked)

Served with Crackers, Grapes, Celery & Pickles

Olives & Sundried Tomato Pasta Salad

Mozzarella Sticks & Sweet Chilli Dip

Sausage Rolls

Tyrrells Hand Cut Crisps

Lemon Drizzle & Brownie Cake Bites

**£7.95 exc.vat**

Please note gluten free bread is available on request.



# BBQ/HOG ROAST

## MENU

Bespoke menus and prices available on request utilising the following choices:

### BBQ

Feta & Roasted Squash Polenta Burger (also available without the feta as vegan option).

Cheese Burger (seeded or brioche bun)

BBQ Chicken (seeded or brioche bun)

Chicken & Pepper Kebab

Grilled Halloumi & Roasted Vegetable Kebab or Flatbread

Garlic Roasted Flat Mushroom & Brie Burger

### HOG ROAST

Lemon & Herb Pulled Chicken

BBQ Pulled Pork in a Brioche Bun

Chilli Squash & Roasted Pepper in a Brioche Bun

Salt & Pepper Pulled Beef Brisket served with horseradish, mayonnaise and pickled red onion.

BBQ or Hot & Spicy Chicken Legs

Half Roasted Succulent Pig served with apple sauce, stuffing and crackling in a white bap or brioche bun

Both menus are served with a selection of salad leaves, coleslaw, potato salad, rice salad, pasta salad, cous cous and sauces.

# Hot Fork Buffet

## Main Course Options:

Choose one Main & one Vegetarian choice from the options below:

**Slow Braised Beef Pie**- served with seasonal vegetables and new potatoes

**Mushroom Stroganoff (v)** - served with steamed rice

**Chicken or Vegetable Tikka Masala** - served with rice, naan bread & onion bhajis

**Chicken Italiano** (chicken baked with Mediterranean vegetables topped with cheese) - served with seasonal vegetables and potato wedges

**Lasagne** - served with garlic bread & mixed salad

**Vegetable Lasagne (v)** - served with garlic bread & mixed salad

**Chilli Con Carne** - served with rice, sour cream & tortilla chips

**Quorn Chilli (v)** - served with rice, sour cream & tortilla chips

£8.35 per person

## Dessert Options:

Red Velvet Cake

Mini Tea Cake Selection

Fresh Fruit Salad & Cream

Lemon Drizzle Cake & Cream

£2.75 per person





# Accommodation Packages 2018-19

Restaurant Service for 20 people or more.

Bespoke packages available on request.

Full English or Continental Breakfast	£4.15 per head
2 Course Hot Lunch	£7.15 per head
2 Course Hot Dinner	£7.15 per head
Plated Salads	£3.95 per head
1 Course Light Lunch (soup, sandwich, jacket)	£5.00 per head
Packed Lunches	£4.00 per head
Full Board	£18.45 per head

# Wine List

Wine is available on request.  
Please ask for details.



# Bespoke Menus

We believe in flexible solutions for you and are happy to provide bespoke quotations if required to ensure we provide the best service for your events. We would require at least 2 weeks notice in order to prepare a bespoke menu.

Here are some sample menus that may help you decide your requirements for your event or meeting. Please feel free to contact us to discuss your budget requirements.

## Cold Option 1

Selection of Hand Made Sandwiches

Hand Cut Potato Chips

Mixed Bean Salad

Coleslaw

Mixed Leaf

Pasta Salad

Rice Salad

## Cold Option 2

Hand Carved Yorkshire Roast Meats

Poached Salmon

Roasted Vegetable Tart

Yorkshire Cheese Board

Mixed Salad

Mediterranean Cous Cous

Cajun Slaw

Bread Basket

Fruit Cheesecake



# Bespoke Menus

## Hot Option 1

Chicken Curry & Rice  
Vegetarian Chilli & Rice  
Naan Bread  
Onion Bhaji & Vegetable Samosas  
Raita & Mango Chutney  
Chocolate Fudge Cake & Cream

## Hot Option 2

Tomato & Basil Soup served with a crusty roll  
Chicken Supreme served in a white wine and tarragon sauce  
New Potatoes & Green Beans  
Pepper & Goats Cheese Tart served a rocket salad & pesto dressing  
Lemon Tart topped with fresh raspberries

## Hot Option 3

Tomato & Parmesan Bruschetta  
Braised Lamb Shoulder served with mash potato, broccoli and minted gravy  
Stuffed Peppers with roasted Mediterranean vegetable cous cous  
Broccoli & New Potatoes  
Strawberry Cream Tart

# Bespoke Menus

## Hot Option 4

Parma Ham Asparagus & Hollandaise Sauce

21 Day Aged Ribeye Steak served with mustard mash and roasted tomato & mushrooms

Pan Fried Sea Bass on a sun blushed tomato and olive lemon and butter sauce

New Potatoes

Classic Eton Mess

Yorkshire Cheese & Crackers

## Hot Option 5

Poached Side of Salmon, served with lemon and herb mayonnaise

Yorkshire Blue Cheese & Celery Tart

Hand Carved Yorkshire Topside of Beef

Hand Carved Yorkshire Shoulder of Pork

Yorkshire Game & Gala Pie

Buttered Parsley New Potatoes

Fresh Roasted Vegetables

\* \* \*

Yorkshire Cheese Board, Chutneys & Crackers

Zesty Lemon & Raspberry Torte