



### Breakfast Options

(Over 8 delegates)

- Bacon Buns — £3.25 per person
- Sausage Buns — £3.25 per person
- Danishes and croissants — £1.00 per person



#### Menu A — £8.75 per person

Assorted white & wholemeal sandwiches and rolls with a selection of home-made fillings, including honey roast ham, roast beef, roast turkey, tuna mayonnaise, creamy egg, cheese with pickle, coronation chicken & seafood cocktail.

Hand-made Lincolnshire sausage rolls & vegetarian rolls (v)

Mini quiche slices

Chicken tortilla wraps  
Tomato, mozzarella  
& basil tortilla wraps (v)



Sea-salt & black pepper hand cooked crisps

Swiss Gruyere cheese straws

Home-made crunchy coleslaw

Waldorf salad (*over 20 people*)

Home-made cake assortment

Platter of peeled and portioned seasonal soft fruits

Fresh Orange Juice

#### Menu B — £8.75 per person

White & wholemeal open rolls with a selection of home-made fillings. Including honey roast ham,



roast beef, roast turkey, tuna mayonnaise, creamy egg, cheese with pickle, prawns with Marie Rose sauce.

Hand-made Lincolnshire sausage rolls & vegetarian rolls (v)

Chicken tortilla wraps.

Tomato, mozzarella & basil tortilla wraps (v)

Sea-salt & black pepper hand cooked crisps

Swiss Gruyere cheese straws

Home-made crunchy coleslaw

Waldorf salad (*over 20 people*)

Home-made cake assortment

Platter of peeled and portioned seasonal soft fruits

Fresh Orange Juice

#### Menu C — £8.75 per person

Large white & wholemeal rolls generously filled with a selection of meat, fish, egg mayonnaise and cheese selections.

Hand-made Lincolnshire sausage rolls & vegetarian rolls (v)

Chicken tortilla wraps.

Tomato, mozzarella & basil tortilla wraps (v)

Skewers of chicken breast  
tikka style

Mediterranean vegetable  
skewers (v)

Curry coleslaw



Sea-salt & black pepper hand cooked crisps

Swiss gruyere cheese straws

Platter of peeled and portioned seasonal soft fruits

Fresh orange juice

*Please inform us on the number of vegetarians*

#### Menu D — £8.75 per person

A medley of delicately filled rolls prepared using low-fat fillings: free range eggs, omega-rich salmon and smoked peppered mackerel & lean cooked sliced meats.

Chicken tortilla wraps.

Tomato, mozzarella & basil  
tortilla wraps (v)

Italian pasta salad


Pineapple rice salad with  
chicken



Fruit platter with peeled and portioned seasonal fresh fruits

Low fat yoghurt

Fresh Orange Juice

<p align="center"><b><u>Menu E—£8.75 per person</u></b></p> <p>Individually prepared salads with lettuce, tomato, cucumber, thinly sliced red onion, home-made coleslaw, topped with your choice of:</p>  <p align="center">Slices of roast ham Roast Turkey Roast Beef Cheddar Cheese Prawns</p> <p align="center">Served with a fresh bread roll &amp; butter</p> <p align="center">Fresh orange juice</p> <p align="center">For dessert: Home-made fruit trifle</p>	<p align="center"><b><u>Menu F — £8.75 per person</u></b></p> <p>Large oven baked jacket potato served with a selection of fillings:</p> <p>Butter, sour cream &amp; chives, baked beans in tomato sauce, tuna &amp; sweetcorn, grated cheddar cheese, home-made coleslaw and ham.</p> <p align="center">Served with a Side Salad</p>  <p align="center">For dessert: Today's special gateaux and yoghurts</p>
<p align="center"><b><u>Menu G — £8.75 per person</u></b></p>  <p>Home-made soup of the season with herb croutons (optional)</p> <p>Large white &amp; wholemeal rolls generously filled with a selection of meat, fish and cheese selections.</p> <p align="center">Hand-made Lincolnshire sausage rolls &amp; vegetarian rolls (v)</p> <p align="center">Sea-salt &amp; black pepper hand cooked crisps</p> <p align="center">Swiss Gruyere cheese straws</p> <p align="center">Crunchy vegetable dippers with a selection of sauces</p> <p align="center">For dessert: Fruit cheesecake or chocolate fudge cake.</p>	<p align="center"><b><u>Menu H — £8.75 per person</u></b></p> <p>White, wholemeal and granary sandwiches filled with:</p> <p align="center">Coronation Chicken Tuna &amp; Sweetcorn Cheddar cheese &amp; spring onion</p> <p align="center">Sweet chilli noodle salad</p>  <p align="center">Chicken satay sticks Vegetable samosas Assorted springrolls Filo wrapped prawns</p> <p align="center">Orange juice</p> <p align="center">For dessert: Tart au citron</p>
<p align="center"><b><u>Menu J — £8.75 per person</u></b></p> <p><b>Only available to meetings with 12 delegates or over. Please choose one option and state on your booking form.</b></p> <ol style="list-style-type: none"> <li>1) Home Made Shepherds pie with crispy potato topping</li> <li>2) Chicken or Beef casserole with herb dumplings</li> <li>3) Chicken Tikka</li> <li>4) Home Made Lasagne</li> </ol> <p align="center">All served with seasonal local market vegetables</p> <p align="center">For dessert: Fruit of the season cheesecake or today's special gateaux Fresh Orange Juice</p> 	<p align="center"><b><u>Menu K — £11.75 per person</u></b></p> <p>Platter of assorted meats including English roast ham, peppered beef and roast turkey, together with a selection of continental deli meats</p> <p>Asparagus &amp; Parmesan Tart</p> <p align="center">Salads</p> <p align="center">Waldorf salad Mediterranean pasta salad Tuscan bean salad Green salad with French dressing</p>  <p align="center">Caramelised baby potatoes (served warm)</p> <p>Cheeseboard featuring our own British cheese, Crackers, fruit and nuts</p> <p align="center">Fruit Cheesecake Fruit Platter Fresh Orange Juice</p>

**Menu L —£14.00 per person**

**Please choose one option from main course and desserts. Please state your choices on your booking form**

**For 20 people or over please choose two options**

1. Home-made Shepherds Pie with crispy potato topping
2. Lincolnshire sausages and creamy mash with onion gravy
3. Chicken Tikka, rice and garlic coriander naan
4. Chicken Pie
5. Beef Casserole with crusted dumplings
6. Hungarian goulash of beef
7. Steak and ale pie
8. Beef bourguignon with crispy croutons
9. Roast Lincolnshire pork with stuffing and apple sauce
10. Braised pork chinese style with fragrant rice casserole
11. Lamb Mousaka, ripe tomato & red onion salad
12. Grimsby Luxury fish pie (with prawns & scallops)



All served with seasonal local market vegetables

**Menu M — £15.00 per person**

Sliced tikka style chicken  
on a bed of fresh pineapple rice with curry  
mayonnaise

Platter of assorted meat include English roast  
ham, peppered beef and roast turkey, together  
with a selection of continental deli meats

Grimsby smoked fish and sea food platter

Asparagus & Parmesan Tart

Waldorf salad

Mediterranean Pasta Salad

Tuscan Bean salad

Green salad with French dressing

Caramelised baby Potatoes (served warm)

Cheeseboard featuring our own British cheese,  
Crackers, fruit and nuts

Basket of freshly baked bread rolls and butter

**Dessert Choices**



Chocolate Mousse Cake  
Fruit Cheesecake  
Raspberry Crème Brulee  
Continental Apple Tart

Orange Juice



**Hot Desserts**

Homemade Seasonal Fruit Pie  
Lemon Steamed Pudding & Custard  
Continental Apple Tart  
Bakewell Tart  
Sticky Toffee Pudding with whipped cream



**Cold Desserts**  
Chocolate Fudge Cake  
French Lemon Tart  
Apricot & Almond Tart  
Chocolate covered Profiteroles  
Lemon Meringue pie  
Individual Crème Brulee  
Fruit Cheesecake



**Our external caterer is very flexible, if you would prefer other options please contact the main office.  
Prices exclude VAT**