REFRESHMENTS

Fresh filtered coffee, selection of teas & biscuits

£1.00 per person

Orange juice

£1.70 per litre

Still/sparkling mineral water

£1.70 per 75cl bottle

Selection of Belvoir pressés

£1.50 per 25cl bottle

Chilled tap water on request
LUNCH BUFFET

*Our lunch buffet includes one round of traditional sandwiches per person*

Selection of freshly-made sandwiches
on white/granary sliced bread

Kettle chips

£4.00 per person

Options can be added from selections below
STANDARD OPTIONS

Butternut squash mini samosas (v)
Mango and brie parcels (v)
Spring roll assortment *
Chicken Balti samosas
Chicken tikka skewers
  Mini quiche *
  Quiche wedges *
  Fresh fruit platter (v)
  Mini Danish pastries (v)
  Mini blueberry muffins (v)

Each option £1.00 per person

* Vegetarian available on request
PREMIUM OPTIONS

Maximum 30 persons

Stilton and mushroom knot (v)

Chorizo and olive bites with feta

Assorted mini savoury tartlets *

Mozzarella and cherry tomato bites (v)

Smoked salmon and cream cheese curls

Mini chocolate orange cheesecake (v)

Mini pistachio cheesecake (v)

Mini fruit skewers (v)

Each option £1.50 per person

* Vegetarian available on request
EARLY BIRD MEETINGS

CONTINENTAL STYLE

Buttered croissant

Danish pastry

Selection of teas, filter coffee & orange juice

£4.50 per person

ENGLISH STYLE

Sausage/bacon roll

Assorted yoghurts

Selection of teas, filter coffee & orange juice

£5.00 per person
WORKING LUNCH PLATTERS

Maximum 12 persons
All working lunch platters come with a bowl of fresh green salad

PLOUGHMAN’S PLATTER

Selection of British cheeses
Bread roll and butter
Sweet pickle & celery
Apples and grapes

£6.00 per person
MEAT/CHEESE PLATTER

Selection of British meats
Selection of British cheeses
Bread roll and butter
Sweet pickle & celery
Apples and grapes

£7.50 per person
CONTINENTAL PLATTER

Selection of continental meats
Selection of continental cheeses
Bread roll and butter
Olive tray
Fruit platter
£8.00 per person

ALL PRICES ARE SUBJECT TO VAT

If you have any special dietary requirements please contact catering@bgs.ac.uk who will happily discuss alternative menus. Some of our products may contain nuts or nut trace. Please inform, when booking, of any allergies.