

# The Priory Rooms

## Catering Menu

Spring / Summer 2017



# Catering Options

At The Priory Rooms we are committed to offering our customers choice and flexibility. You will find our catering menu provides a variety of options and packages to enable you to select food and refreshments to suit your requirements and fuel success.

## *Dietary Requirements*

Please inform us at the time of booking if any of your delegates have specific dietary requirements or allergies.

## *Sustainability*

In line with Quaker values for sustainable and ethical business, we serve Fairtrade tea and coffee and work with local suppliers, where possible, to fulfil our menu options. We also take steps to reduce our venue's carbon footprint by supporting the Meat Free Monday campaign and offering customers an entirely vegetarian menu once a week.

## *Prices*

Please note all prices quoted in this menu are exclusive of VAT.

Refreshments	Page 3
Breakfast	Page 4
Light Lunch	Page 5
Cold Buffet	Page 6
Hot Buffet	Page 7
Deluxe Buffet	Page 8
Additions	Page 9
Meat Free Mondays	Page 10



# Refreshments

## Hot Beverages

### Freshly brewed coffee and tea selection

£2.00 per person, per serving

### Freshly brewed coffee and tea selection with biscuits

£2.50 per person, per serving

### Freshly brewed coffee and tea selection with cakes

£3.75 per person, per serving

### Unlimited freshly brewed coffee and tea selection with biscuits

£7.50 per person - full day booking

£5.50 per person - half day booking



**Did you know...**  
The **coffee** and **tea** we  
serve is all **Fairtrade**

## Cold Beverages

### Fruit juice

Choose from orange, apple, pineapple and/or cranberry juice  
£4.00 per litre jug

### Fruit smoothies

A selection of individual fruit smoothies  
£2.25 per person

### Cold drinks

A selection of sparkling fruit beverages  
£2.50 per person



# Breakfast

## **Hot breakfast rolls or baguettes**

Filled with your choice of egg, bacon, sausage or vegetarian sausage  
£4.00 per person

## **Pastries**

Freshly baked croissants served with butter and preserves,  
or pain au chocolat  
or danish pastries  
£2.50 per person

## **Cereal bars or fruit & nut bars**

A selection of healthy snack bars  
£1.40 per person

## **Yoghurt pots**

Yoghurt with granola and fruit compote  
£3.25 per person

## **Bowl of fresh fruit**

£9.00 per bowl (serves approx. 6 people)



# Light Lunch

## Sandwich selection

Selection of freshly prepared sandwiches on white and brown bread with a variety of fillings, served with a salad garnish and crisps.

£6.50 per person

### Upgrade

Upgrade to **speciality breads** for £2.00 per person

## Sandwich, bagel and wrap selection

Selection of freshly prepared sandwiches, wraps and bagels with a variety of fillings, served with a salad garnish and crisps.

£7.50 per person

### Additions

Add a freshly made **soup of the day** to your sandwich selection for £3.00 per person

Add a **selection of cakes** to your lunch for £1.75 per person

Add a **fresh fruit** bowl (each bowl serves approx. 6 people) for £9.00 per bowl



# Cold Buffet

## Cold finger buffet

Your choice of 2 savoury buffet options and 2 sweet buffet options (1 sweet item per person), accompanied by a selection of sandwiches on white and brown bread, served with a salad garnish and crisps.

£9.50 per person

## Savoury Options (Choose 2)

### Meat

- Parma ham, feta & roasted pepper skewers
- Chicken croquettes with a sweet chilli dip
- Skewered soy & sesame glazed pork belly
- Cumberland sausage scotch egg
- Piri Piri chicken strip
- Lamb koftas with a mint dip

### Fish

- Smoked haddock fishcakes with a pea puree
- Smoked salmon & cream cheese crostini
- Fish goujons with tartar sauce
- Crab & avocado croustades
- Cajun salmon skewers
- Salt & pepper king prawns

### Vegetarian

- Artichoke, tomato & black olive bruschetta
- Vegetable samosas with mint yoghurt dip
- Breaded halloumi goujons with tomato salsa
- Feta & roasted pepper skewers
- Goats cheese & beetroot filo baskets
- Roasted tomato & onion quiche

## Sweet Options (Choose 2)

- Lemon & poppy seed cake
- Chocolate & caramel flapjacks
- Millionaire chocolate tarts
- Peanut butter cookies
- Banana loaf
- Bakewell tart

## Additions

Add any additional buffet items  
for £2.00 per person



# Hot Buffet

## Hot buffet

Your choice of 1 main dish, 2 side dishes and 2 sweet dishes (*1 sweet item per person*), accompanied by a selection of sandwiches on white and brown bread, served with a salad garnish and crisps.

£13.50 per person

## Main Options (Choose 1)

### Meat

- Creamy ham & mustard pasta bake
- Breast of chicken in a cream sauce
- Beef meatballs with butterbeans & tomato

### Fish

- Honey & soy marinated fillet of salmon
- Fish cakes with a cream & chive sauce
- Fish pie

### Vegetarian

- Macaroni cheese
- Vegetable curry
- Sweet potato, spinach & chickpeas in a tomato sauce

## Side Options (Choose 2)

- Crushed new potatoes
- Potato wedges
- New potatoes with mint butter
- Garlic & rosemary roasted new potatoes
- Bombay potatoes with mint & coriander
- Coconut rice with spring onions
- Spicy couscous
- Garlic ciabatta
- Greek salad
- Quinoa, feta & olive salad
- Mexican bean salad with salsa & guacamole
- Medley of green vegetables

## Sweet Options (Choose 2)

- Chocolate fudge cake
- Dark chocolate & orange tart
- Lemon, almond & strawberry tart
- Lemon drizzle cake
- Carrot and walnut cake
- Victoria sponge cake



# Deluxe Buffet

## Deluxe hot and cold buffet

Your choice of 1 main dish, 4 accompaniments and 2 sweet dishes (*1 sweet item per person*), served alongside a platter of assorted wraps, with a salad garnish and crisps.

£16.50 per person

### Main Options (Choose 1)

#### Meat

- Moroccan lamb
- Beef bourguignon
- Chicken with a tarragon and cream sauce

#### Fish

- Salmon and broccoli quiche
- Seafood lasagne
- Roasted hake with a tomato sauce

#### Vegetarian

- Vegetarian moussaka
- Spinach, tomato & ricotta cannelloni
- Mushroom, stilton & thyme pie

### Accompaniments (Choose 4)

- Couscous with roasted vegetables
- Thai chicken skewers
- Vegetable quesadillas
- Falafel with a mint yoghurt dip
- Toasted pitta breads with hummus & tzatziki
- New potato shells filled with cream cheese, cherry tomatoes & basil

- Creamed potatoes
- Crusty baguettes
- Italian ciabatta bread
- Leek & cheese tart
- Roasted vegetables
- Greek salad

- Rocket, watercress & avocado salad topped with roasted pine nuts
- Pear, walnut & blue cheese salad with mixed leaves
- Cheese and herb scones
- Mixed leaf salad

### Sweet Options (Choose 2)

- Chocolate fudge cake
- Chocolate & raspberry meringue roulade
- Sticky toffee pudding with a toffee sauce
- Vanilla & gingerbread cheesecake

- Cherry & almond torte
- Coconut & lime cake
- Lemon tart with cream
- Clementine tartlets





# Additions

We can provide a variety of extras to enhance and diversify your meal.

## Salads

- Mixed green leaves with a house dressing
- Classic Caesar salad
- Italian pasta salad
- Tomato, basil, red onion and olive salad
- Celery, walnut and sultana salad
- Potato salad with creamy mayo and chives
- Homemade chunky coleslaw

£2.00 per person

## Vegetable crudité's with hummus

Selection of celery sticks, carrot batons, pepper slices and tomatoes

£3.00 per person

## Cheese platter

A selection of cheeses served with crackers

£5.50 per person

## Bowl of fresh fruit

£9.00 per bowl

(Serves approx. 6 people)

## Selection of dried fruits, nuts and seeds

£25.00 per serving

(Serves approx. 20 people)

## Selection of cakes

£1.75 per person

## Scones with butter, jam and cream

Plain or fruit scones available

£4.00 per person

## Individual ice cream pots

£2.00 per person



# Meat Free Mondays

At The Priory Rooms we are taking the meat out of meetings on Mondays to help the planet.



In support of the national Meat Free Monday campaign, once a week we offer our customers a vegetarian menu. It's just one day a week, but through this simple action we are helping reduce our venue's carbon footprint.

We have combined a variety of food choices to bring you a fresh, tasty and healthy **Meat Free Monday Menu**.

We encourage all customers on Mondays to participate, however, you are welcome to opt-out for your meeting and order from the standard menu if you wish - just let us know when selecting your catering choices.





## **The Priory Rooms Meeting and Conference Centre**

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