

# The Priory Rooms

## Meat Free Monday

### Catering Menu

Spring / Summer 2017



# Catering Options



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 to reduce our venue's carbon footprint. We have combined a variety of food choices to bring you a fresh, tasty and healthy menu.

## *Alternative Options*

We encourage all our Monday customers to participate, however, should you wish to opt-out you are welcome to order from our standard catering menu instead - just let us know when placing your booking.

## *Dietary requirements*

Please inform us at the time of booking if any of your delegates have specific dietary or allergy requirements. A list of vegan and gluten free choices can be provided when required.

## *Prices*

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

*Taking the meat out of meetings on Mondays to help the planet.*

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# 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 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 vegetarian 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 vegetarian 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)

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

- Vegetable lasagne
- Macaroni cheese
- Vegetable curry
- Vegetable & bean chilli
- Sweet potato, spinach, chickpeas & tomatoes

### 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
- Medley of green vegetables
- Garlic ciabatta
- Greek salad
- Quinoa, feta & olive salad
- Mexican bean salad with salsa & guacamole

### 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



# 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







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

Quaker Meeting House, 40 Bull Street, Birmingham B4 6AF

Telephone: 0121 236 2317 Email: [enquiries@theprioryrooms.co.uk](mailto:enquiries@theprioryrooms.co.uk)

[www.theprioryrooms.co.uk](http://www.theprioryrooms.co.uk)