

Hospitality by



*Whether it be wrap party, meeting, drinks reception, leaving party, lunch or dinner,
our Hospitality Team at the Club are all skilled in providing high quality hospitality solutions*

We're happy to cater for any of your needs...

Our dedicated kitchen team is here to help you with any request that you may have therefore,

*if you need any type of cuisine or a dish that is not listed below,
please let us know, we will probably find a way to accommodate it*

BREAKFAST

The most important meal of the day! The prices below are per person.

Breakfast Bagels

Honey roast ham & Cheddar cheese £4.95

Smoked Salmon, cream cheese & rocket £4.95

Avocado, cream cheese & rocket (V) £4.95

Sliced plum tomatoes, baby spinach, basil pesto & vegan cheese (Ve) £4.95

Bircher £4.95

muesli, apple juice, orange zest, hazelnuts & almonds topped with seasonal fresh fruit

Greek Style Yogurt £4.95
layered with mixed berry compote & granola

Fresh Fruit Salad £4.75
with lime dressing

Fruit Platter (serves 4 people) £17.00
Freshly prepared seasonal fruit selection

Pastries £2.65
Croissant, Almond Croissant, Pain au Chocolate, Pain au Raisin

WORKING LUNCH

Deli Sandwiches & Wraps

Served on thick white & granary bread £5.95 per person

Served on selection of Mediterranean artisan breads & wraps £6.95 per person

Gluten free options available on request

Choose 4 fillings from the selection below:

Chicken, lettuce & green pesto

Chicken Caesar & Lettuce

Honey roast ham & Cheddar cheese

Salt Beef, lettuce & mustard mayo

Smoked salmon, cucumber & cream cheese

Brie & cranberry (v)

Spiced chickpeas, red pepper, hummus & lettuce (ve)

Falafel, lettuce and hummus (ve)

Shicken tikka masala, mango chutney, lettuce wrap (ve)

Ploughman’s Pickle & mature cheddar cheese (v)

Fancy something extra just add 3 canape from below: £4.95 per person

Teriyaki Chicken skewer with savory-sweet sauce

Edamame Green Gyoza (ve)

Mini spring rolls with sweet chilli sauce (ve)

Cream cheese stuffed peppers (v/gf)

Breaded Halloumi Stick (v)

Super Salads Bowl (serve 4) £34.00

Choose from the selection below:

Chicken & Avocado
with cherry tomatoes , lettuce & Caesar dressing

Tuna Nicoise
with free range eggs, green beans, new potatoes, marinated olives & cherry tomatoes

Grilled halloumi
with giant couscous, butternut squash & roast peppers (v)

Falafel & Hummus
with edamame beans, grated carrot, beetroot, cherry tomatoes & cucumber (ve)

Greek salad
with feta cheese, olives, red onion, cucumber, tomato, oregano & olive oil dressing (v)

Add on; Fruit (1 each) £0.80
Banana, Apple, Orange,

Crisps £1.25
Selection of crisp packs

Mini Cakes Selection £2.95
A bite-sized cake selection

Afternoon Cakes £5.95
A selection of your favourite cakes

Something Sweet
Macaroons (serves 4) £12.00
Selection of classic macaroons

Biscuit Platter (serves 4) £5.95
Selection of classic biscuits

Hot drinks (per person) £2.55
Filter coffee, Breakfast tea, Earl Grey, Herbal teas

ALLERGY INFORMATION
If you are allergic to a food and are in any doubt, please speak to our chef or ask for allergy information sheet.

SET CANAPÉS

Minimum 20 of each option apply

Option One £9.95 per person

Teriyaki Chicken skewer with savory-sweet sauce

Chicken Gyoza with soy sauce

Edamame Green Gyoza with soy sauce (ve)

Mini spring rolls with sweet chilli sauce (ve)

Cream cheese stuffed peppers (v/gf)

Option Two (v/ve) £12.95 per person

Mini halloumi & roasted red peppers burger in brioche bun with lettuce sriracha mayo & hot jalapeno pepper (v)

Edamame Green Gyoza with soy sauce (ve)

Mini spring roll with sweet chilli sauce (ve)

Breaded Halloumi Stick with BBQ sauce (v)

Mini crostini topped with olive tapenade (ve)

Option Three £14.95 per person

Mini Pulled BBQ Beef Brisket Burger in a brioche bun with matured cheddar cheese, lettuce, horseradish mayo & hot jalapeno pepper

Teriyaki Chicken Skewer

Lemon grass marinated king prawn with sweet chilli jam

Edamame Green Gyoza with soy sauce (ve)

Panko coated brie wedges with cranberry sauce (v)

Option Four £19.95 per person

Duo Burgers Slider
Mini signature beef brisket & halloumi burgers

Smoked salmon & caviar blini with soft cream cheese

Porcini Mushroom Arancini with roasted red pepper coulis

Vegan sushi

Macaroons

DRINKS

White Wines

Eva Chardonnay, El Zafiro Spain 2020/21 £19.45

Pinot Grigio, Ca'Luca, Doc Venezie Italy 2020/21 £22.00

Sauvignon Blanc, La Playa Chile 2020 £24.30

Picpoul de Pinet, Languedoc Sel et de Sable France 2020/21 £25.00

Red Wines

Tempranillo Shiraz, El Zafiro, Spain 2020/21 £19.45

Merlot, Ca Luca Delle Venezie Italy 2020/21 £22.00

Malbec, Le Potager du Sud France 2020/21 £23.10

Pinot Noir, Chono Estate, Casablanca Valley Chile 2020 £28.30

Rose Wines

Rosato di Sicilia, Il Paradosso Italy 2020/21 £19.45

Pinot Grigio Ramato, Il Barco Italy 2020/21 £23.10

Prosecco & Champagne

Prosecco Spumante Extra Dry Borgo Del Col Alto Veneto, Italy NV £26.95

Champagne Lenoble Blanc de Blancs Brut, Grand Cru Chouilly, France NV £65.00

Beer & Ale

Bottled Beers 330ml Asahi, Peroni, Corona £3.95

Bottled Ale 500ml London Pride, Deuchars Ipa £4.95

SOFT DRINKS

Coca Cola 330ml glass bottle £2.75

Diet Cola 330ml glass bottle £2.75

Coca Cola 330ml can £2.25

Diet Coca Cola 330ml can £2.25

J2O 275ml bottle £2.75

San Pellegrino orange/lemon 330ml can £2.25

Still or sparkling water 330ml glass bottle £1.60

Still or sparkling water 750ml glass bottle £3.45

Fruit juices

Orange, cranberry, apple, pineapple (per glass) £1.70

Juice Jug 1L £7.00

Hot drinks (per person) £2.55

Filter coffee, Breakfast tea, Earl Grey, Herbal teas

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