

Corporate Informal Menu

Minimum 10 people; Monday-Thursday only

Provided by the fabulous chefs at Midland Catering Company

Day 1

Lunch

Sandwiches, wraps and rolls with assorted fillings

Choice of side salads

Fruit

Homemade traybake

Tea and coffee

Starter: Antipasti board with continental cured meats and cheeses

Main Course Choices:

Paella served with fresh breads, green salad and lemon wedges.
Choose from chicken and chorizo, seafood or vegan paella.

BBQ of marinated chicken, 4oz steak burgers and Cumberland
sausage rings, served with a mixed salad, homemade coleslaw,
bread rolls, relishes, onions and cheese slices.

Day 1

Evening Meal

*Choose either paella or a BBQ as the
main course; and pick 2 desserts from
the list.*

Homemade Dessert Choices:

Sticky toffee pudding

Raspberry pavlova

Pink strawberry cheesecake

Millionaire's chocolate tart

Tangy lemon Bakewell tart

Key lime cheesecake

Black Forest gateau

Day 2

Breakfast

Traditional English and vegetarian cooked breakfast

Selection of cereals, fruits and yoghurts

Fruit juice, tea and coffee