

## **Day Delegate Menu**

*Included in the Day Delegate Rate  
Please Select one menu option*

### **(A) Finger Buffet**

*Perfect for the working lunch*

#### **Platter of Homemade Sandwiches**

Freshly made selection of Sandwiches including Meat, Fish and Vegetarian Fillings in a mixture of White, Wholemeal, Malted Wheat and Olive Bread, beautifully arranged and decorated

#### **Assorted Mini Quiche**

Including French Onion & Cheese,  
Roasted Vegetable & Salsa or Spinach & Feta Cheese

#### **Deep filled Savoury Tartlets**

Individual Tarts filled with Vine Tomato, Goat Cheese & Basil or Scottish Salmon & Leek

#### **Homemade Puff Pastry Tartlets**

Individual Puff Pastry Tartlets filled with a choice of Roasted Mediterranean Vegetables & Goat Cheese, Tuna, Black Olive and Pesto, or Spicy Chorizo Sausage, Arrabbiata & Mozzarella

#### **Mini Traditional Pork Pies**

A typically English speciality, packed with flavour

#### **Homemade Spicy Chicken Satay**

Tender pieces of Chicken Breast marinated in Curry, Tumeric & Cayenne Pepper.  
Served with a Homemade Peanut Butter Dip

#### **Sticky Mini Sausages in Sweet Honey Sauce**

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#### **Selection of Cakes**

Attractively presented Homemade Cakes including Chocolate Fudge, Carrot or Lemon

or

#### **Fruit Platter**

**(B) Build a Bap**  
*A bit of Fun!*

***(Minimum 8 people)***

Literally as its name suggests, platters of Meat, Fish, Cheeses and Salads to make your own ultimate Tummies Bap, all beautifully presented on trays

***Meat Selection Tray***

Includes:

Honey Roast Ham, Smoked Ham, Cajun Chicken,  
Roast Beef, Napoli Salami, Milano Salami

***Fish Selection Tray***

Includes:

Smoked Salmon, Poached Salmon, Crayfish, Prawns, Tuna

***Cheese Selection Tray***

Includes:

Brie, Applewood Cheddar, Gruyere

***Salad Selection***

Tomatoes, Cucumbers, Mixed Leaves, Onions

***Condiments***

Includes:

Mayonnaise, Butter, Mustard, Pickle

***And the BAPS***

A selection:

White, Wholemeal, Olive, Sun-dried Tomatoes, Cheese,  
Onion, Six-Corn, Seeded

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***Selection of Cakes***

Attractively presented Homemade Cakes including Chocolate Fudge, Carrot  
or Lemon

or

***Fruit Platter***

**(C) Individual Cold Plates**  
*To be pre-ordered upon arrival*

**All accompanied by Tummies Speciality Bread**

**Lemon Flavoured Supreme of Chicken**

Tender Breast of Chicken marinated with Lemons & Fresh Tarragon, cooked to perfection and beautifully sliced. Served with a Light Tangy Tarragon Mayonnaise, accompanied with Mixed Leaf Salad, Linguini Pasta Salad with Homemade Pesto and Semi-dried Tomatoes and Tomato and Basil Salad

**Poached Scottish Salmon with a Dill Mayonnaise**

Individual portions of Scottish Salmon delicately poached in a White Wine Court-Bouillon, beautifully arranged, served with a Homemade Dill Mayonnaise and a Sweet Apple & Horseradish Dip. Accompanied with Mixed Leaf Salad, Linguini Pasta Salad with Homemade Pesto and Semi-dried Tomatoes and Tomato and Basil Salad

**Roasted Mediterranean Vegetable & Goat Cheese Tartlets**

(Individual tartlets, perfect for vegetarian guests) Puff pastry Tartlets filled with Roasted Mediterranean Vegetables and topped with Goats Cheese, accompanied with Mixed Leaf Salad, Linguini Pasta Salad with Homemade Pesto and Semi-dried Tomatoes and Tomato and Basil Salad

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**Selection of Cakes**

Attractively presented Homemade Cakes including Chocolate Fudge, Carrot or Lemon

or

**Fruit Platter**

**(D) Cold Fork Buffet**  
*Suitable for 12 or more*

**Assortment of Traditional Homemade Breads**

**Lemon Flavoured Supreme of Chicken**

**Poached Scottish Salmon with a Dill Mayonnaise**

**Roasted Mediterranean Vegetables**

**Middle Eastern Style Couscous**

**Simply New Potato & Red Onion Salad**

**Linguini Pasta Salad with Homemade Pesto and Semi-dried Tomatoes**

**Mixed Leave Salad with Homemade Balsamic Dressing**

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**Selection of Cakes**

Attractively presented Homemade Cakes including Chocolate Fudge, Carrot  
or Lemon

or

**Fruit Platter**

**(E) The Restaurant**

Or reduce the Delegate Day Menu by £10 and why not eat in the Restaurant?  
Let us know and we'll supply you with our Group Menu!

**Three Courses £22.95**