

The Priory Rooms Catering Menus



Refreshments

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

Refreshments

Full day unlimited freshly brewed coffee and tea selection, with biscuits and freshly baked cookies in the afternoon

£10.50 Per Person

Half day unlimited freshly brewed coffee and tea selection with biscuits

£7.00 Per Person

Add freshly baked cookies for an extra £1.20 Per Person

Fruit Juice

Choose from orange, apple or cranberry Juice

£7.50 Per Litre Jug (serves approx 6 people)

Cold Drinks

A Selection of Luscombe bottled organic fruit beverages

£3.00 Per Person

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.

Breakfast

Hot Breakfast Rolls or Baguettes

Filled with your choice of egg, bacon, sausage or vegetarian sausage

£5.00 per person

Pastries

Freshly baked croissants, pain au chocolat and danish pastries

£2.30 per person

Bowl of Fresh Fruit

£10.00 per bowl (serves approx. 6 people)

Dietary Requirements

Please inform us at the time of booking if any of your delegates have specific dietary requirements or allergies. A separate meal will be provided for you.



Light Lunch

Sandwich Selection

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

£9.00 per person

Sandwiches and Cake (one cake per person)

1.5 rounds of freshly prepared sandwiches with our cakes of the day.

£12.50 per person

Sandwiches and Soup

1.5 rounds of freshly prepared sandwiches with your choice of soup (choose one) The soup option chosen will be the same for all delegates

£13.10 per person

Choose from:

Winter Vegetable and Lentil (VG/GF)

Roasted Red Pepper, Sweet Potato and Smoked Paprika (V/GF)

Carrot & Ginger (VG/GF)

Mushroom & Thyme (VG/GF)

Leek & Butter Bean (VG/GF)

Additions

Add a fresh fruit bowl (Serves approx. 6 people)
for £10.00 per bowl

Add a Selection of cakes (one cake per person)
for £3.50 per person



Cold Buffet (Silver Day Delegate Package)

Your choice of 2 savoury buffet options followed by our cakes of the day. The 2 chosen items will be the same for all delegates. Accompanied by a selection of sandwiches on white and brown bread, served with a salad garnish and crisps.

£14.70 per person

Savoury options (Choose 2)

Meat

- Home-made Sausage Rolls
- Chicken Kebabs (GF)
- Home-made Chicken Tenders
- Home-made Scotch Eggs

Fish

- Chilli & Lime Prawn Skewers (GF)
- Fish Goujons with Home-made with Tartare Sauce
- Cajun Salmon Skewers (GF)
- Prawn Cocktail Crostini's

Vegetarian

- Mushroom & Parmesan Arancini Balls (V)
- Chinese Spring Rolls with Sweet Chilli Sauce (VG)
- Home-made Cocktail Samosas with Yoghurt & Mint Sauce (VG)
- Breaded Halloumi with Roasted Onion & Garlic Dip (V)

Additions

Add any additional buffet items for £3.35 per person

(N) Contains Nuts
(V) Vegetarian

(GF) Gluten Free
(VG) Vegan

(DF) Dairy Free

Hot Buffet (Gold Day Delegate Package)

Your choice of 1 main dish with 1 side dish and our cakes of the day. The main chosen will be the same for all delegates. Accompanied by a selection of sandwiches on white and brown bread, served with a salad garnish and crisps.

£19.10 per person

Minimum number of 10 applies

Meat

- Chilli Con Carne with Rice
- Minted Lamb Casserole with New Potatoes
- Chicken Lasagne with Wedges
- Steak & Kidney Pie with Mash Potatoes

Fish

- Creamy Salmon, Leek & Potato Tray Bake with Steamed Seasonal Vegetables
- Salmon & Spring Onion Fish Pie with Steamed Seasonal Vegetables
- Prawn Masala with Pilau Rice (GF)
- Tuna Pasta Bake with Garlic Bread

Vegetarian

- Vegetable Curry with Rice (VG) (DF)
- Vegetable Lasagne with Wedges (V)
- Vegetarian Chilli with Rice (VG)
- Mushroom Stroganoff with Rice (V)

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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.

