

The Priory Rooms Catering Menus



Refreshments

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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

Evening unlimited freshly brewed coffee and tea selection with biscuits

£4.50 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

Did you know...

**The coffee and tea we serve is all
Fairtrade**

Sustainability

In line with Quaker values for sustainable and ethical business, our tea and coffee are all ethically and sustainably sourced and we 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

Selection 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 £9.50 per bowl

Add a Selection of our homemade cakes (one
cake per person)
for £4.00 per person



Cold Buffet (Silver Day Delegate Package)

Your choice of 2 savoury buffet options followed by our homemade 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

- Chicken Kebabs (Nut free, dairy free, Gluten free)
- BBQ Chicken, Mixed Peppers, Onion and Cheese Quesadillas (Nut free)
- Smokey Maple Chicken Goujons (Nut free)
- Duck Spring Rolls with Hoisin Dipping Sauce (Nut free, dairy free)
- Beef, Tomato, Basil and Mozzarella Pizza Slices (Nut free)

Fish

- Cajun Salmon Skewers (Nut free, Dairy free, Gluten free)
- Fish Pakora (Nut free, Dairy free)
- Smoked Salmon and Cream Cheese Crostini's (Nut free)
- Cod, Sweet Potato and Coriander Fishcakes with Tahini Dipping Sauce (Nut free, Dairy free)
- Sesame Prawn Toast with Sweet Chilli Dipping Sauce (Nut free)

Vegetarian

- Mushroom and Parmesan Cheese Arancini Balls (Nut free, vegetarian)
- Creamy Garlic Mushroom Puff Tartlets (Nut free, vegetarian)
- Vegetable and Potato Croquettes with freshly made Tomato Dipping Sauce (Nut free, Vegetarian)
- Crushed Pea, Mint and Feta Bruschetta (Nut free, vegetarian)
- Goats Cheese and Caramelised Onion Tartlets (Nut free, vegetarian)
- Cocktail Samosas with Yoghurt and Mint Sauce (Nut free, vegetarian)

Vegan

- Onion Bhajis with Mango Chutney (Nut free, dairy free, Gluten free, Vegan)
- Crudité's with a Selection of Dips (Nut free, Dairy free, Gluten free, Vegan)
- Aubergine and Chickpea Bites with a Harissa Yoghurt Dip (Nut free, Dairy free, Gluten free, Vegan)
- Chinese Spring Rolls with Sweet Chilli Sauce (Nut free, Dairy free, Vegan, Vegetarian)

Additions

Add any additional buffet items for £3.20 per person

Hot Buffet (Gold Day Delegate Package)

Your choice of 1 main dish with 1 side dish and our homemade 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

- Chicken Lasagne served with Potato Wedges (Nut free)
- Chicken Tikka Masala served with Rice (Nut free, Gluten free)
- Caribbean Jerk Chicken served with Rice & Peas (Nut free, Gluten free, Dairy free)
- Irish Beef Stew served with Crusty Bread (Nut free, Dairy free)

Fish

- Salmon & Spring Onion Fish Pie served with Steamed Vegetables (Nut free, Gluten free)
- Roasted Fillet of Salmon with Dill Cream Sauce served with Crushed New Potatoes (Nut free, Gluten free)
- Smoky fillet of Hake served with Beans & Greens (Nut free, Dairy free, Gluten free)
- Prawn Masala served with Pilau Rice (Nut free, Gluten free)
- Thai Styled Steamed Fish served with Jasmin Rice (Nut free, dairy free, gluten free)
- Prawn, Mediterranean Vegetable and Tomato Pasta served with Galic Ciabatta (Nut free)

Vegetarian

- Vegetable Lasagna with Potato Wedges (Nut free, vegetarian)
- Cheesy Leek and Potato Gratin served with Vegetables (Nut free, gluten free, Vegetarian)
- Vegetable and Chickpea Casserole served with Crusty Bread (Nut free, Dairy free, Vegetarian)

Vegan

- Vegetable Curry with Rice (Nut free, Dairy free, Gluten free, Vegan)
- Lentil Cottage Pie served with Vegetables (Nut free, Dairy free, Vegan)
- Tuscan Bean Casserole served with Rice (Nut free, Dairy free, Gluten free, Vegan)

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.

