

XCEL CENTRE LUNCH – MIXED MENU

Please pick and mix from all options as stated below

DATE OF EVENT: _____

ORGANISATION: _____

NUMBERS: _____

TIME FOR LUNCH: _____

Sandwiches/wraps

Please Select **up to 4 varieties of sandwich fillings**. We suggest you include 1 meat option, 1 fish, 1 cheese, and 1 vegetarian option. Please also state if you would like **either Farmhouse white, seeded granary bread, wrap or gluten free bread**.

Meat Fillings

- Classic Bacon, Lettuce and Tomato (with a chilli chutney)
- Roasted Beef with Horseradish Mayonnaise and Caramelised Onion Chutney
- Chicken with Lemon and Black Pepper Mayonnaise with Rocket Leaves
- Honey Roasted Ham with Mustard Mayonnaise and Tomato Chutney
- Roast Pork With Homemade Sage and Onion and Apple Jelly

Fish Fillings

- Tuna Mayonnaise and Cucumber
- Prawn Marie Rose
- Poached Salmon and Cream Cheese

Cheese Fillings

- Wensleydale with Beetroot Chutney
- Cheddar Cheese with farmhouse Pickle

Vegetarian Fillings

- Egg Mayonnaise and Watercress
- Tomato, Mozzarella and Pesto

Canapés

Please select 4 of the following options:

- Honey and Wholegrain Mustard Sausages (GF)
- Vegetable Spring Rolls with Sweet Chilli Dip (V)
- Farmhouse Pork Pies with Piccalilli and Autumn Chutney
- Brie and Broccoli Puffs (V)
- Cod Goujons with Tartar Sauce
- Mozzarella, Roasted Tomato and Basil Bruschetta (V)
- Spinach Feta and Tomato Quiche (V)
- Smoked Salmon and Cream Cheese Crostini
- Vegetable Samosa with Sweet Chilli Dip (V)
- Vegetable Crudités with a Lemon and Thyme Dip (V)
- Farmhouse Pate on Melba Toast with Sweet Onion Chutney

Dessert

Fresh Fruit Bowl (GF)
and one of the following cake options

- Flap Jack
- Coconut Squares
- Cherry Bakewell Squares
- Lemon Cake
- Coffee Cake
- Millionaire Shortcake
- Rocky Road Bars
- Chocolate Brownie
- Chocolate Chip Cookies

(V) Vegetarians
(GF) Gluten Free