

# Corporate hospitality

Suitable for minimum of 10 delegates

## Breakfast

### Continental option

Fresh fruit platter, baked croissants, pain au chocolate and a selection of muffins (v)  
Alternatively choose from our breakfast menu

## Sandwiches and wraps

Choose 4 from the options below

- › Sliced mature cheddar cheese and chutney (v)
- › Baked gammon ham with tomato and wholegrain mustard
- › Tuna flakes mixed with mayonnaise and sliced cucumber
  - › Classic egg mayonnaise (v)
  - › Coronation chicken with crisp lettuce
- › Hummus, roasted red peppers and sun blushed tomatoes with gem lettuce (vg)
- › Succulent prawns in marie rose sauce

## Additional options

- › Potato crisps
- › Thick cut chips (vg, gfi)
- › French fries (vg, gfi)
- › New potato and spring onion salad (vg, gfi)
- › Mixed house salad with french dressing (v, gfi)
- › Home-made coleslaw (v, gfi)

Alternatively, choose from our à la carte menu for your lunch option

## Sweet choices

For dessert or coffee/afternoon breaks

### Tray bake selection

Millionaires shortbread, rocky road, chocolate brownie (gfi) or honeycomb tiffin  
Choice of 2 varieties

### Freshly baked scones

With tiptree strawberry jam and rodda's clotted cream (v) (gfi option available)

### Selection of cakes

Victoria sponge, chocolate fudge or lemon drizzle  
Choice of 2 varieties

### Assorted muffins

Blueberry, chocolate or lemon (vg)  
Choice of 2 varieties

### Fruit platter

A selection of prepared seasonal fruits (vg, gfi)

If you have any food allergies or intolerances, please inform your Function coordinator prior to ordering who will happily guide you through your options. Please be aware that we do use all 14 allergens in our kitchens, although we take every precaution to avoid cross contamination, traces may be present. All weights are approximate before cooking. Fish may contain small bones.



# Hoburne

Holidays