

3 COURSE BUFFET LUNCH (DELIVERED)

Starter

Freshly prepared Soup of the Day
served with freshly baked bread rolls & butter

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Main Course

Cold main course option-

A selection of cold meats to include:

- Rare roast Beef
- Smoked Ham
- Cold roast Chicken

A selection of freshly prepared salads to include:

- Tabouleh- Cous-cous salad with fresh herbs & a tangy lemon dressing
 - Broad bean & pancetta salad
 - Potato salad with garden chives
- Brown rice salad with toasted nuts & sultanas
 - Tomato, red onion & basil salad

A selection of dips & dressings

OR

Hot main course option-

Roast rib of beef with a red wine sauce

Roast new potatoes with rosemary & garlic
A selection of fresh seasonal vegetables

(Please confirm main course option at time of booking)

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Dessert

Apple crumble tart

OR

Profiteroles with chocolate sauce
Served with fresh cream

(Please confirm dessert option at time of booking)

Cost options:

1. Lunch with cold main course (includes china buffet serving equipment & crockery hire)£18.50 per head inc VAT+ delivery & next day collection service.
2. Lunch with hot main course (includes china buffet serving equipment & crockery hire & hot buffet chafing dishes/food warmers + fuel) £20.50 per head inc VAT+ delivery & next day collection service

PLEASE NOTE:

- This menu price is charged per person & includes VAT+ delivery & collection charges – subject to a minimum of 20 people.
- Crockery & cutlery hire is included in the menu price.
- Glassware hire or cold drinks have not been included in the menu price but can be added at an additional charge if required.
- Coffee or tea has not been included in the menu price but can be added at an additional charge if required.
- All menus & catering services are subject to our terms & conditions

C&S CATERING
COXFORD ABBEY FARM, COXFORD, KING'S LYNN, NORFOLK, PE31 6TB
TEL/FAX 01485 529300 MOBILE 07930 999092
WWW.CANDSCATERING.CO.UK ENQUIRIES@CANDSCATERING.CO.UK
V.A.T REGISTRATION No. 835 1356 35

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