**Set Meals**

**Working lunch 1**
- A sandwich on white, granary or wholemeal bread
- Vegetable and spinach pakoras with vegan raita
- A piece of fresh fruit

£4.30 per person

**Working lunch 2**
- A sandwich on white, granary or wholemeal bread
- Spring rolls with sweet chilli sauce
- A platter with falafel sweet potato bites and sweet chilli sauce
- A piece of fresh fruit

£5.75 per person

**Working lunch 3**
- A sandwich on white, granary or wholemeal bread
- A wrap
- A piece of fresh fruit
- A slice of cake
- Orange juice

£6.55 per person

**On the go packed lunch**
- A sandwich on white, granary or wholemeal bread
- A piece of fresh fruit
- Handmade traybake
- A packet of crisps
- A 330ml bottle of still water

£6.65 per person

**Simple lunch**
- A sandwich on white, granary or wholemeal bread
- A 330ml bottle of still water
- A packet of crisps

£3.85 per person

**Soup on the go**
- A jug of warming soup with a soft bread roll and butter
  (vegetarian and vegan options available)

(Minimum order 5 people)
£2.95 per person

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Pick ‘n’ Mix selection

**Pick ‘n’ Mix menu 1**
*(buffet items for each person)*

- Chicken skewer
- Seasonal vegetable quiche 🌽
- Falafel sweet potato bites with sweet chilli sauce 🌽
- A platter of meat, vegetarian and vegan sandwiches and wraps

£5.90 per person

**Pick ‘n’ Mix menu 2**
*(buffet items for each person)*

- Chicken skewer
- Cocktail samosa with sweet chilli dip 🌽
- Onion bhaji with mango chutney 🌽
- Butternut squash quinoa bites 🌽
- A platter of meat, vegetarian and vegan sandwiches and wraps

£7.30 per person

**Pick ‘n’ Mix menu 3**
*(buffet items for each person)*

- Chicken skewer
- Seasonal vegetable quiche 🌽
- Vegetable and spinach pakora with vegan raita 🌽
- A platter of meat, vegetarian and vegan sandwiches and wraps
- Cake 🍪
- Orange juice

£8.40 per person

Veggie

Why not accompany your lunch with one of the delicious salads from our salad menu?

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# Lunch menu

## Pick ’n’ Mix selection

<table>
<thead>
<tr>
<th>Meat and fish options</th>
<th>Vegetarian and vegan options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hoisin duck pancake</td>
<td>Mini margherita pizza</td>
</tr>
<tr>
<td>Honey glazed chicken drumsticks</td>
<td>Falafel with yoghurt dip</td>
</tr>
<tr>
<td>Mini sausage roll</td>
<td>Olive, cherry tomato and mozzarella skewer</td>
</tr>
<tr>
<td>Tiger prawn skewer</td>
<td>Brie and broccoli quiche</td>
</tr>
<tr>
<td>Salmon and broccoli quiche</td>
<td>Foccacia square with brie and grapes</td>
</tr>
<tr>
<td>Melon and cured ham</td>
<td>Sun-dried tomato, mozzarella and artichoke bruschetta</td>
</tr>
<tr>
<td>Bubwith pork pie</td>
<td>Wild mushroom tapenade with a Parmesan crostini</td>
</tr>
<tr>
<td>Chicken skewer</td>
<td>Baba ghanoush and sun-dried tomato</td>
</tr>
<tr>
<td>Foccacia square with parma ham and chutney</td>
<td>Red pepper, tomato and olive skewers</td>
</tr>
<tr>
<td>Pastrami roll with cream cheese and gherkins</td>
<td>Pesto tortilla pin wheels</td>
</tr>
<tr>
<td>Salmon en croûte</td>
<td>Foccacia square with vegan cheese and grapes</td>
</tr>
<tr>
<td>Smoked Caesar chicken and Parmesan bruschetta</td>
<td>Falafel and sweet potato bites with sweet chilli sauce</td>
</tr>
<tr>
<td></td>
<td>Onion bhaji and samosa with mango chutney and sweet chilli sauce</td>
</tr>
<tr>
<td></td>
<td>Crunchy vegetable platter with hummus</td>
</tr>
<tr>
<td></td>
<td>Rice paper wrap with crispy vegetables</td>
</tr>
<tr>
<td></td>
<td>Tapenade with olives and vegan cheese crostini</td>
</tr>
</tbody>
</table>

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Platters

Cucina continental platter
Parma ham, salami, chorizo, emmental cheese, mozzarella balls, charred artichokes, sun-dried tomatoes, balsamic pickled onions, rocket, mixed olives, ciabatta and cherry tomato focaccia.

Cucina vegan platter
Vegan cheese, roasted red peppers, falafel, chargrilled courgettes, aubergines, charred artichokes, rocket, mixed olives, balsamic pickled onions, sun-dried tomatoes, ciabatta and pittas.

Cucina vegetarian continental platter
Emmental cheese, roasted red peppers, mini mozzarella balls, chargrilled courgettes, chargrilled aubergines, charred artichokes, rocket, mixed olives, balsamic pickled onions, sun-dried tomatoes, ciabatta and cherry tomato focaccia.

Mediterranean Hummus Platter
A selection of hummus, breads, pickles, slaw and salad.

£31.00 per platter
We advise that one platter serves 6 people

Cucina cheese platter
Brie, Yorkshire blue and cheddar with a selection of biscuits, grapes and celery.

£27.00 per platter
We advise that one platter serves 6 people

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Handmade Pizzas
Our pizzas are served with biodegradable plates and napkins. 12 inch pizza cut into 8 slices.

- Pepperoni
- Cajun chicken and red pepper
- Meat feast
- Vegetarian farmhouse
- Margherita
- Feta, spinach and roasted tomato
- Vegan farmhouse
- Vegan Athena (artichoke, spinach, sun-dried tomato)

£7.95 per pizza

Nibbles

- Standard canapes (4 per person) £4.20
- Bespoke canapes (4 per person) £6.95
- Crisps and popcorn £0.95
- Marinated olives £1.25
- Root vegetables £1.10
- Tortilla chips and dips £2.00

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Working Buffets
(This buffet is designed to be a self-service meal with disposable crockery.)

**Working Buffet 1**
- Curried chicken with mango chutney
- Pasta salad drizzled with herb infused oil 🍅
- Broccoli and brie quiche 🍅
- Tomato and cucumber salad 🍅
- Yorkshire leaf and watercress salad with dressing 🍅
- Coleslaw 🍅
- Potato salad with French dressing 🍅
- Selection of breads with butter 🍅
- Tea and coffee

**Working Buffet 2**
- Caesar smoked chicken strips
- Flaked tuna niçoise
- Chargrilled vegetables and halloumi 🍅
- Yorkshire leaf salad 🍅
- Couscous salad 🍅
- Potato salad with French dressing 🍅
- Selection of breads with butter 🍅
- Tea and coffee

**Working Buffet 3**
- Poached salmon with dill mayonnaise
- Skipton goat’s cheese and caramelised onion tart 🍅
- Shredded fennel, orange and tarragon salad 🍅
- Watercress and rocket salad 🍅
- Tomato and cucumber salad 🍅
- Bombay rice salad 🍅
- Selection of breads with butter 🍅
- Tea and coffee

£11.20 per person

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The Roman Menu

(This buffet is designed to be a self-service meal. It will be served with cutlery and crockery. You will be provided with a Chef’s choice of four main items, accompanied by four salad choices – served with continental bread.)

Main courses
- Cured ham with cracked spices and marrow chutney
- Potted duck rillette with coriander and apple pickle
- Tray baked salmon with fine beans, olives and aioli
- Mexican chicken with sea salt and burnt lemon
- Seared tuna nicoise and rocket
- Japanese turkey rolls with plum sauce, coriander and soy sauce
- Braised peppers with baby tomatoes, Parmesan and baby spinach
- Quorn burritos with avocado and sour cream

Salads
- Bacon, new potato and red onion
- Cucumber and cheese
- Butter bean, cottage cheese and carrot
- Italian pasta with oregano
- Mixed continental leaves with lemon oil
- Couscous and Mediterranean vegetables
- Roasted artichoke and pepper salsa

Dessert
- Trinity College burnt cream with a caramel top
- Panacotta with a berry compote
- Tea and coffee

£16.65 per person

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The Knavesmire Menu
(This buffet is designed to be a self-service meal. It will be served with cutlery and crockery. You will be provided with a Chef’s choice of four main items, accompanied by four salad choices – served with continental bread.)

Main courses
Roast peppered beef with whole grain mustard
Honey baked gammon with muscovado sugar and cloves
Poached salmon with marrow chutney and chives
Salmon gravadlax with celeriac and dill remoulade
Savoury tartlets with brown ale Welsh rarebit
Chargrilled vegetables with halloumi and basil
Roasted peppers in thyme oil with herb tabbouleh

Salads
Crisp Alsace bacon and penne pasta
Mixed seasonal leaves
Cucumber, onion and cheese
Potato salad with shallots and aioli
Button mushroom with tomato and thyme
Chickpea, chorizo and red onion
Beetroot, dill and orange
Traditional coleslaw with chives

Dessert
Tiramisu gateau
Lemon tarte
Pavlova with vanilla cream and exotic fruit
Tulip basket with dark chocolate mousse
Hazelnut dacquoise with rum cream
Tea and coffee

£17.85 per person

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