



THE FORUM HOSPITALITY MENU





HOSPITALITY MENU



INTRODUCTION

This brochure is designed to illustrate some of the menus that are available, but we would be happy to supply a bespoke menu for any function.

Please contact us on the details below.

Before you order your food and drinks please speak to our staff if you want to know about specific allergens

Booking Information

To place your order call Paul or Cheryl:

Tel: **01229 876 480**

Email: **the.forum@elior.co.uk**

Notice

Beverages: 24 hours notice required

Buffets: 48 hours notice required

Availability

Some items may be subject to change due to seasonality and availability



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MEETING ROOM REFRESHMENTS

Please note these are sample menus and ingredients may be substituted if out of season or unavailable.

Beverages

Tea and Coffee	£1.90 per person
Tea, Coffee and Biscuits	£2.40 per person
Tea, Coffee and Mini Pastries (2)	£3.50 per person
Tea, Coffee and Homemade Tray Bakes	£3.40 per person
Tea, Coffee and Mini Scones with Jam and Cream	£3.75 per person
Tea, Coffee and Breakfast Bap with Bacon or Sausage	£3.95 per person

Working Lunches

Round of Sandwiches on Brown or White Bread with a Salad Garnish, Crisps and Tea or Coffee	£5.75 per person
Add on Homemade Chips	£1.50 per person
Add on Twister Fries	£1.95 per person



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SUNDRY ITEMS

Mini Morning Pastries (2)

£1.75 per person

Tray Bakes

£1.65 per person

Shortbread Biscuits

50p per person

Whole Fresh Fruit

80p per person

Assorted Bottled Drinks

£2.00 per person



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WORKING LUNCHES

Option A

Hand Cut Sandwiches with various fillings £7.65 per person on a selection of delicious breads including White, Brown & Focaccia.

Sparkling & Still Mineral Water

Whole Fresh Fruit

Selection of Crisps

In addition to the above you can substitute sandwiches for hot food.
Please choose 2 options from below:

Chips

Chicken Goujons

Spring Rolls

Sweet Chilli Chipolata Sausages

Sausage Rolls

Mini Pizzas

(Gluten free sandwiches are available on request)



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Option B

Hand Cut Sandwiches with various fillings £10.65 per person on a selection of delicious breads including White, Brown & Focaccia.

Sparkling & Still Mineral Water

Whole Fresh Fruit

Selection of Crisps

Chef's Choice of Mini Pastries

In addition to the above please select 3 of the bespoke finger buffet items from below:

Vegetable Spring Rolls (V) x 2

Mini Yorkshire Puddings served with Beef & Horseradish x 2

Chicken Skewers with Sweet Chilli Sauce x 2

Mini Pork Pies x 2

Mini Sausage Rolls x 2

Salad Bowl

(Gluten free sandwiches are available on request)





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SIT DOWN MEAL OPTIONS

Starters

Freshly made Soup of your choice

Fanned Melon served with a Pineapple & Basil compote & Passion fruit Salad

Portobello Mushroom stuffed with Mozzarella, Green Pesto & Fresh Tomato

Mains

Traditional Roast Beef, Yorkshire Pudding and Gravy

Chicken Breast Stuffed with Mozzarella Cheese & Green Pesto Wrapped in Bacon Served with Red Pimento Sauce

Cumbrian Strudel, Cumbrian cheese, spinach & red onion baked in a Filo Parcel, with a green Pesto sauce (*Vegetarian*)

Mushroom Stroganoff, mushrooms in a creamy sauce served with a timbale of rice (*Vegetarian*)

Selection of Seasonal Vegetables

Desserts

Eton Mess, crushed meringue with fresh Strawberries, cream and fruit coulis, topped with chocolate & red berries.

Sticky Toffee Pudding Served with Toffee Sauce & Vanilla Ice-Cream

Trio of Desserts – Mini Meringue, Chocolate Brownie & Lemon Posset

Freshly Brewed Coffee



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