



## Food Stations Menu

This menu works best for standing events, we recommend choosing at least 3 different stations with guests having the opportunity to eat at at least 2. the room needs to be large enough for the different stations to be seperated. 1 - 2 staff are needed to run each station at a cost of £12 per hour per staff member.

### Stations @ £9.00 per head per station

#### Oriental

A selection of one noodle dish, one rice dish and one main dish (*add spring rolls, prawn toast, prawn crackers, or dim sum for an additional £1 per head*)

- Plain chow mein
- Chicken chow mein
- Prawn pad thai
- Singapore noodles
- Egg fried rice
- Special fried rice
- Plain boiled rice
- Sweet and sour chicken
- Beef in black bean sauce
- Thai green chicken curry
- Beef Massaman curry
- Hung sau Pork belly
- Teriyaki Salmon

#### Fajitas

Chicken, Beef, Vegetables, wraps, sour cream, salsa, guacamole, grated cheese, lettuce

#### Fish and Chips

Deep fried Cod with triple cooked chips, salt, vinegar, tartare sauce, mayo, ketchup

#### Pizza

A selection of 3 pizzas

#### Pasta

2 types of pasta with 3 sauces

- Bolognaise

- Arrabiata
- Carbonara
- Creamy wild mushroom
- Pesto, spinach and pinenut
- Macaroni cheese

Saltbeef Bar (+ £2 per head supplement)

Saltbeef, latkas(fried potatoes), coleslaw, cucumbers, bread, mustard and ketchup

Paella

Choice of chicken and chorizo or seafood (+£1.50 supplement) paella

Mediterranean

*(add halloumi fries for an additional £1.50 per head)*

Chicken and/or lamb shish, salad, wraps, garlic sauce and chilli sauce (falafel and hummus for vegetarians)

Indian

One curry, pilau rice and Bombay potatoes, mint sauce and mango chutney *(add onion bhaji, samosas or popadoms for an additional £1.00 per head)*

- Chicken tikka masala
- Lamb passanda
- Chicken jalfrezi
- Chicken korma
- Lamb tikka

Dessert

Selection of mini desserts, choice of 6

Fruit Tarts with Crème Patisserie

Popping white chocolate and raspberry Cheesecake

Crème Bruleè (vanilla, irish cream, white chocolate)

Triple Chocolate Brownies

Lemon Tarts

Chocolate Mousse Shots

Fruit Crumble

Fruit Pavlova's

Banoffee Pies

Pecan pies

Treacle Tart

Eton mess

Lemon Posset

Tiramisu

Sticky Toffee Pudding

Trifle (traditional, black forest)

Chocolate Ganache Tarts

NY Cheesecake

Cinnamon Apple Crumble Cake

Iced Berries with hot white chocolate sauce

Chocolate Orange Cake

Fresh Fruit Kebabs

Scones with clotted cream and Jam