

Deli Choices of Sandwiches

Served on a selection of breads please choose five options

Hummus, shredded white cabbage with tomato and spinach (vegan)

Roast butternut with thyme and lemon dressed rocket with aubergine tapenade (vegan)

Medium rare roast beef with horseradish mayonnaise, roasted beetroot and watercress on whole

Classic BLT with dry cure bacon, plum tomatoes and crisp iceberg lettuce

Chicken, sun blush tomatoes and lettuce with tarragon mayonnaise

Smoked apple wood cheddar and apple chutney with baby spinach (V)

Basil, tomato and mozzarella (V)

Double free range egg with sliced tomatoes and rocket (V)

Prawn, celery and sliced cucumber with red onion and lemon crème fraîche

Smoked Scottish salmon with black pepper and horseradish dressing and baby spinach
with unsalted butter



Please advise us if any of your guests have food allergies or specific dietary requirements and we will aim to meet their needs.

Furniture Makers' Hall does not knowingly use genetically modified products. January 2012

Please note that items marked with * carry a £3.50 surcharge

Bowl Food Menu

Bowls served cold (Select Three)

Smoked chicken Caesar salad
with anchovies and parmesan

Sweet cure bacon with mixed leaves
and English honey dressing

Poached salmon with dill and crème fraîche
with tricolor fusilli

Classic Niçoise with flaked smoked trout

Chick pea tabbouleh with mint harissa (V)

Roasted balsamic vegetables
with pesto tossed penne pasta (V)

Bowls served hot (Select Three)

Moroccan spiced Cornish lamb in a tagine sauce
with couscous

Mini Cumberland sausages with mustard mash
and onion sauce

Lancashire hot pot with onions thyme and carrots

Hoi sin glazed free range English pork belly
with sesame noodles

Pork and apple sausage and cider cassolet
with bubble and squeak

Roasted Shetland salmon with crushed potatoes
and butter sauce

Sustainable cod goujons with fat chips and mushy
peas, lemon and tartare sauce

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Bowls served hot continued

Stir fry tiger prawns with plum sauce and fine noodles

Seared king scallops with saffron risotto

British pollack, dill and mustard fish cake
with caper hollandaise

British vegetables in Thai spiced curry with lime rice(v)

Chick pea tagine with minted couscous (v)

Sesame noodles with fried vegetables and cashews (v)

Penne pasta with tomatoes and mozzarella
and toasted pine nut pesto (v)

Roast butternut and thyme risotto with basil pisto (v)

Dessert (Select One)

Fresh cut fruit with yoghurt dressing

Profiteroles with warm chocolate sauce

Apple and lemon infused oat crumble with cream
served warm

White chocolate and raspberry bread and butter
pudding with Anglaise sauce served warm

Sticky toffee pudding with custard served warm

Finger Food Menu

Hot bites (Select Three)

- Moroccan spiced lamb and apricot brochette
- Cropwell Bishop stilton and spinach tartlet (V)
- Grilled Scottish salmon brochette with citrus salsa
- Bresaola and fried crostini with Roquefort glaze
- Chicken Tikka skewer with raita dip
- Fresh crab and celeriac puree in a filo cup
- Crisp vegetable and marinated duck in Chinese pancake
- Individual steak and kidney puff pastry pie
- Ricotta and chive polenta cakes with caponata dressing (V)
- Natural smoked haddock rarebit on a granary toast



Cold bites (Select Three)

- Cherry tomato and bocconcini brochette with basil dressing
- Salad of crab and crisp garden leaves in a filo cup
- Asian wrap of crisp marinated vegetables (vegan)
- Carrot humus and roast vegetables in a spinach tortilla (vegan)
- Bosworth goats cheese and roasted red pepper crostini
- Quail scotch eggs with tomato chutney
- Thai roast beef and crisp vegetable salad in a cucumber cup
- Wild forest mushrooms tartlet with dressed leaves
- Brochette of pesto marinated salmon and cherry tomato
- Parma ham and sage wrapped chicken on crostini with paprika crème fraîche

Dessert (Select One)

- Selection of whole fresh fruit (vegan)
- Fresh raspberry tart
- Dark chocolate tart
- Caramel éclairs

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