



## Beverage Menu

### Tea and Coffee

Filter coffee and specialty tea	£2.75per person
With selection Biscuits	£3.00per person
With a selection of hand baked cookies	£3.60per person

### Drinks

Bottled water	£3.25per bottle
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Fruit juice (orange, apple, cranberry, pineapple)	£4.95per litre
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Elderflower fruit cooler	£5.50per litre
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Coke, diet coke and lemonade	£2.00per glass
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## Cakes

Cake and Pastry Selection	£6.50per person
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All selections include filter coffee, hot chocolate, specialty teas and fruit juice

Danish Pastry Selection	£6.50per person
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Our freshly baked selection consists of custard pastry with almonds, cinnamon whirl and apricot pastry

Assorted Cup Cakes	£8.25per person
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Our freshly baked selection consists of vanilla, chocolate and strawberry cupcakes served with Vanilla butter icing

Assorted Mini Muffin Selection	£7.50per person
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Our freshly baked selection consists of double chocolate, lemon and poppy seed, bran muffins plus our savoury muffin of the week

Afternoon Tea Selection	£8.25per person
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Mini chocolate brownie with macadamia nuts, carrot cake with mascarpone cream and orange, lemon Madeleines and mini Victoria sponge

Freshly cut seasonal fruit platter (for 10 people)	£35.00
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CH&CO Group

Stela Garcia Banqueting Manager

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CH&CO Group Registered Address: 550 Thames Valley Park, Reading, Berkshire RG6 1PT Registered in England: 2613820 VAT No: 813058943



## Sandwich Menu

CH&CO Group is proud to offer you the best of British produce. As a leading caterer in the industry, we are renowned for our outstanding food and our dedicated team of chefs, along with our carefully selected suppliers, will create inventive, lively menus offering an extensive selection of fresh, vibrant, seasonal dishes using only the very finest ingredients.

We are passionate about food and it shows in our cutting-edge cuisine through to our classic traditional favourites. CH&CO believes in making our dishes from only the freshest, tastiest produce. For this reason, CH&CO will not knowingly use GM ingredients.

**£22.55+ VAT** per guest to include:

Please choose six sandwiches from the list below. 1<sup>1/2</sup> rounds of sandwiches will be provided for each guest.

### **Egg and Cress Mayonnaise**

Served on granary (v)

### **Smoked Salmon**

Cream cheese chive bagel

### **Mature Cheddar**

Grape chutney on champagne bread (v)

### **Wiltshire Ham**

English cheddar with mustard mayo on white

### **Roasted Topside of Beef**

Rocket and creamed horseradish on ciabatta

### **Chorizo**

Roasted pepper and harissa flat bread

### **Roasted Vegetable**

Hummus baby spinach wrap (v)

### **Classic BLT**

White bloomer

### **Prawn and Crab**

Lemon mayo on brown bloomer

### **Roasted Chicken**

Avocado salad focaccia

### **Crisps**

### **Fruit Bowl**

### **Freshly Baked Cakes**

### **Tea & Coffee**

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## Fork Buffet A Standing Affair

Fork Buffets are ideal for events with a large number of delegates. They give time for networking and discussion while still offering a filling menu that can be easily eaten with a fork while standing.

As a leading caterer in the industry we are renowned for our “love and understanding” of food.

The CH&CO Chefs specialize in honest traditional, British food with a contemporary twist, creating dishes refined in style and taste. They continue to astound diners, offering sublime food across a diverse portfolio using the best produce, which has been prepared with thought and served with flair.

Our team of dedicated chefs along with our carefully selected suppliers will create inventive lively menus offering an extensive selection of fresh, vibrant and seasonal dishes.

“Our fork buffet menus are priced from £29.30 to £40.60per head providing flexibility for all budgets. Where possible we try use only British produce to support our farmers. As all our food is fresh please understand if occasionally a product is not available. Please be assured that suitable alternatives will be offered as replacements”.

### **Two Main Courses (Meat or Fish and Vegetarian\*)**

**Bread rolls, one salad, one dessert & coffee £29.30 per person**

### **Three main courses (Meat, Fish and Vegetarian\*)**

**bread rolls, two salads, one dessert & coffee £36.00per person**

### **Three main courses (Meat, Fish and Vegetarian\*)**

**bread rolls, two salads, two desserts, fresh fruit bowl, cheese & coffee £40.60per person**

\*Vegetarian options will be provided at 10% of the total numbers

For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask for a Manager.

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## Main Courses

Curried Mutton, steamed basmati rice

Moroccan lamb tagine with walnut and red pepper bulgur wheat, pumpkin and chickpea salad with tahini

Chicken chasseur with baby roasted potatoes, garlic and rosemary roasted root vegetables

Slow-braised beef bourguignon with roasted baby onion and bacon, green beans and Lyonnaise potatoes

Lamb Irish stew marinated in Guinness, buttered savoy cabbage and creamy mash potatoes

Slow-braised shin of beef with red wine, parsnip purée and confit potatoes

Confit of Gressingham duck leg with Evesham lentils, braised chicory and boulangere potatoes

Roasted sea bass with a hot, sour and sweet sauce, Thai jasmine rice and steamed bok choy

Tea smoked salmon topped with poached egg, brown butter, sautéed spinach and lemon buttered potatoes

Brecon mutton shepherd's pie sautéed buttered spinach and roasted thyme carrots

Pan-fried cod with tartare sauce, spring green and saffron potato purée

Lebanese lemon chicken topped with sour cream, cumin roasted aubergines and spiced cous cous

Jerk Chicken, rice and peas and jerk sauce.

## Vegetarian

Red onion tarte Tatin with crumbled goats' cheese

Moroccan spiced butternut wrapped in feuilles de brick

Char-grilled Mediterranean vegetables and polenta mille feuille

Filo basket filled with sautéed oyster mushroom and tofu

Jersey Royal potato, leek and cheddar tartlet

Lasagne of roasted butternut squash, spinach and wild mushroom

Parsnip and red pepper tarte Tatin Coconut

Curried vegetables, pumpkin rice

Roasted pepper and goat cheese filo parcel

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## Fork Buffet

### Salad

Tomato, bocconcini and fresh basil with olive oil and balsamic dressing  
Baby new potato with spring onions, shallots and a wholegrain mustard mayonnaise  
Salad leaves and herb salad with vinaigrette  
Mixed bean salad with pesto sauce  
Char-grilled Mediterranean vegetable salad with a balsamic dressing  
Traditional Greek salad with feta cheese and black olives  
Coleslaw salad with a ginger mayonnaise  
Tabbouleh salad with fresh mint, concasse tomato, lemon juice and olive oil

### Desserts

Lemon meringue pie  
Chocolate brownie with fudge dipping sauce  
Grilled skewer of pineapple with rum spice syrup  
Bitter chocolate and raspberry tart  
Strawberry Eton mess  
Tiramisu  
Bread & Butter pudding, rum and raisin custard  
Banoffee pie  
Glazed lemon tart  
Mini fruit skewers with chocolate dip  
Rice pudding dumplings jam dip

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