

# BUFFET MENU

# Phoenix

## BUFFET OPTION 1 – £8 PER HEAD

(Vegetarian/Vegan)

- Tomato & basil bruschetta – tomato & basil salsa served with ciabatta toast (Vegan)
- Falafel bites – spiced chick pea patties (Vegan)
- Vegetable samosa – vegetables & spices in rolled filo pastry (Vegan)
- Brie, rocket & cranberry sandwiches (V)
- Smoked maple tofu, avocado, tomato, spinach & Dijon mustard sandwiches (Vegan)
- Chips & dips selection – home baked tortilla chips, hummus, mint & yoghurt (V/Vegan)

## BUFFET OPTION 2 – £8 PER HEAD

- Spicy chicken strips – Southern-style breaded chicken fillets
- Cheese & chorizo croquettes – cheese, potato, chorizo & onion with panko crumb
- Tomato & Basil Bruschetta – Tomato, basil salsa served with ciabatta toast (Vegan)
- Smoked maple tofu, avocado, tomato, spinach & Dijon mustard sandwiches (Vegan)
- Tuna mayonnaise & cucumber sandwiches
- Chips & dips selection – home baked tortilla chips, hummus, mint & yoghurt (V/Vegan)

## BUFFET OPTION 3 – £8 PER HEAD

- Lemon sole goujons – strips of breaded sole
- Chicken Caesar boats – little gem lettuce filled with crispy bacon & chicken breast with our Caesar dressing
- Vegetable frittata – eggs, vegetables, potato & herbs (V)
- Brie & bacon sandwiches
- Falafel, tomato & basil salsa sandwiches (Vegan)
- Chips & dips selection – home baked tortilla chips, hummus, mint & yoghurt (V/Vegan)

## BUFFET OPTION 4 – £9.50 PER HEAD

- Cheese & chorizo croquettes – cheese, potato, chorizo & onion with panko crumb
- Mini chicken fajitas – chicken breast, peppers & onions in a spicy Mexican sauce, rolled in tortilla
- Tomato & basil bruschetta – tomato & basil salsa served with ciabatta toast (Vegan)
- Vegetable samosa – vegetables & spices in rolled filo pastry (Vegan)
- Ham & Dijon mustard sandwiches
- Brie, rocket & cranberry sandwiches (V)
- Chips & dips selection – home baked tortilla chips, hummus, mint & yoghurt (V/Vegan)

## BUFFET OPTION 5 – £11 PER HEAD

- Mini chicken fajitas – chicken breast, peppers & onions in a spicy Mexican sauce, rolled in tortilla
- Lemon sole goujons – strips of breaded sole
- Chicken Caesar boats – little gem lettuce filled with crispy bacon & chicken breast with our Caesar dressing
- Falafel bites – spiced chick pea patties (Vegan)
- Vegetable samosa – vegetables & spices in rolled filo pastry (Vegan)
- Smoked maple tofu, avocado, tomato, spinach & Dijon mustard sandwiches (Vegan)
- Brie & bacon sandwiches
- Chips & dips selection – home baked tortilla chips, hummus, mint & yoghurt (V/Vegan)

All buffets served with fresh green salad bowls, with a Dijon mustard oil dressing

## SANDWICH PLATTERS

### SANDWICH OPTION 1 – £5.50 PER HEAD (Vegetarian/Vegan)

- Brie, rocket & cranberry (V)
- Smoked maple tofu, tomato, spinach & Dijon mustard (Vegan)
- Falafel, tomato & basil salsa (Vegan)
- Hummus, sweetcorn, tomato & rocket (Vegan)

### SANDWICH OPTION 2 – £5.50 PER HEAD

- Brie & bacon
- BBQ pulled chicken & tomato
- Cheddar cheese salad (V)
- Smoked maple tofu, avocado, tomato, spinach & Dijon mustard (Vegan)

### SANDWICH OPTION 3 – £5.50 PER HEAD

- Ham & Dijon mustard
- Tuna mayonnaise
- Brie, rocket & cranberry (V)
- Falafel, tomato & basil salsa (Vegan)

Sandwich platters served on a mix of wholemeal and white bread, with crisp bowls

## BREAKFASTS, DESSERTS & SWEET TREATS

- Selection of Danish pastries & sweet muffins (V), with fresh fruit skewers (Vegan) – £4 per head
- Selection of Danish pastries & sweet muffins (V) – £2.20 per head
- Fresh fruit skewers (Vegan) – £2 per head
- Macarons de Paris & sweet petit fours (V) – £2.20 per head
- Scones, jam & clotted cream (V) – £2.20 per head
- Selection of sponge cakes or tray bakes (V) – £2.30 per head

## REFRESHMENTS

- Tea & coffee – £2.00 per head per serving, unlimited £3.50 per person
- Tea/coffee & biscuits – £2.50 per head per serving, unlimited £4.00 per person
- Tea/coffee & fresh juice – £3.00 per head per serving, unlimited £4.50 per person
- Fresh fruit juice – £1.25 per head per serving
- Wine & fresh juice reception from £3.50 per head per serving

Dietary requirements can be catered for – please talk to our staff.

All prices are subject to VAT.

### WHAT OUR CUSTOMERS THINK

"Our Area Council thoroughly enjoyed the venue and the lunch received particular praise." – Maureen

"The lunch was delicious and a highlight of the day. Great Work!" – Sharon

"There was a really good mix of foods which gave good variety for all dietary requirements." – Gita

"Feedback from all delegates and workshop leaders was incredibly positive and they loved the venue and the food." – Kate

### MAKING A REGULAR ROOM BOOKING AT PHOENIX?

If you want to book a regular space at Phoenix – perhaps for a weekly event or a monthly meeting – please call us to discuss our rates for regular bookers.