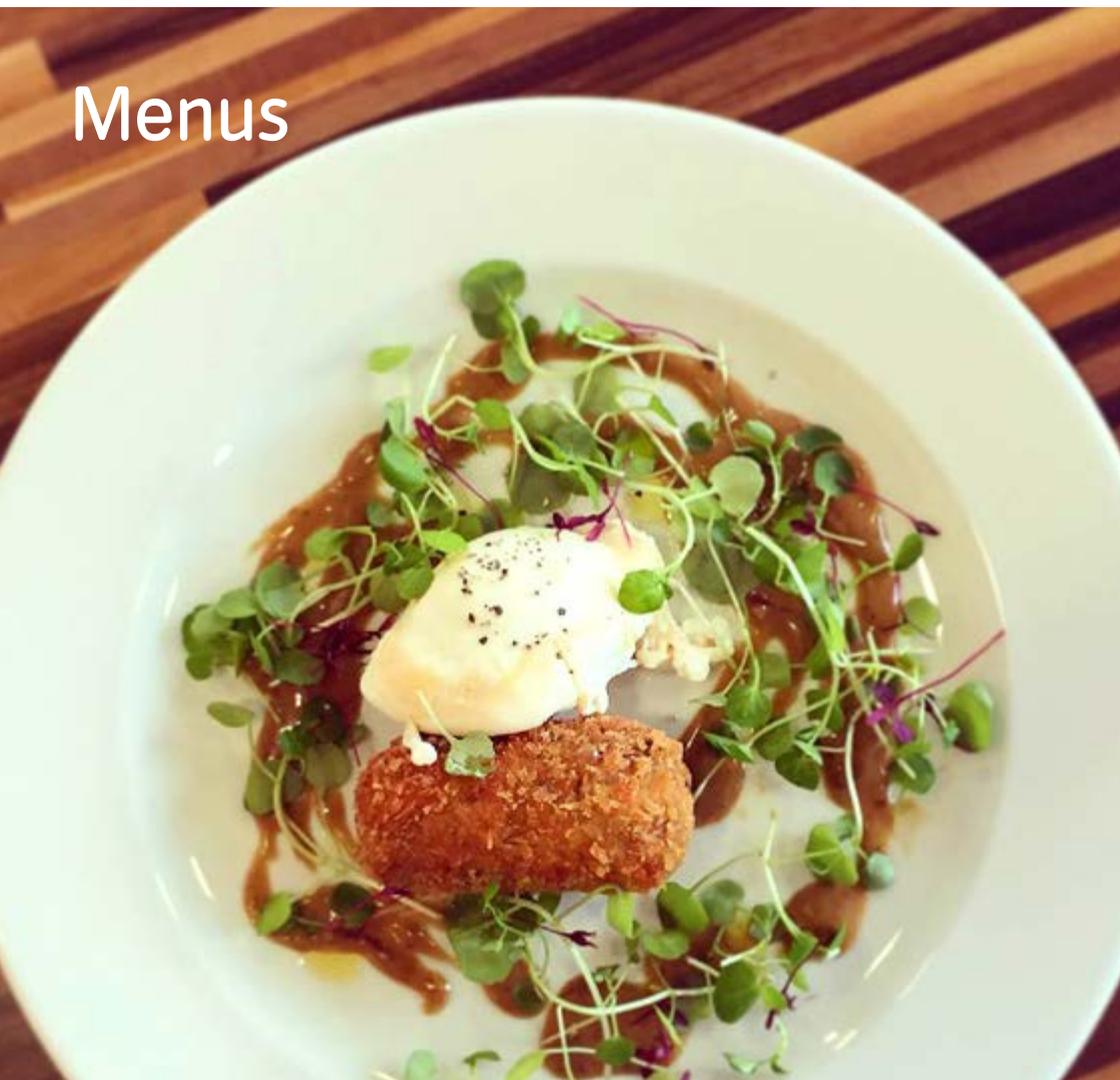


Menus



Experts in Event Space

At CCT Venues, we pride ourselves on delivering excellent customer service, offering our clients a great dining experience from the humble sandwich to executive private dining.

We will provide great tasting, responsibly sourced, innovative and seasonal dishes.

Jamian Lewis
Executive Head Chef

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Breakfast Menu

A Selection of Hot Breakfast Rolls

£4.50 per person

Smoked back bacon
Pork sausage
Salt beef and mustard
Free range eggs (omelette or shallow fried) (v)
English tomatoes and mushrooms (v)

Healthy Booster Breakfast (v)

£9.95 per person

A selection of high protein muesli or porridge, fresh fruits, natural yoghurt, energising smoothies, wholemeal breads, spreads and preserves served with fruit juice, tea and coffee

Continental Breakfast

£11.95 per person

A selection of croissants, Danish pastries, muffins, fresh fruit salad, natural yoghurt, selection of charcuterie, cheeses and breads served with fruit juice, tea and coffee

Full English Breakfast

£12.95 per person

Hot buffet breakfast selection to include free range eggs, pork sausages, home baked beans, hash browns, mushrooms, slow cooked plum tomatoes and black pudding served with fruit juice, tea and coffee

American Diner Style Breakfast

£14.95 per person

Hot buffet breakfast selection to include salt beef hash with poached eggs and hollandaise maple glazed bacon, sausage patties, BBQ beans, scrambled free range eggs, baked tomatoes, vegetarian hash, a selection of breads, pancakes and syrup, waffles with whipped cream, chocolate sauce and nuts, fresh fruits, blueberry smoothie served with fruit juice, tea and coffee

Additional Items

Danish pastries/croissants/assorted muffins	<i>£2.95 per person</i>
Fresh fruit platter (10pax)	<i>£30 per platter</i>
Fresh fruit bowl (10pax)	<i>£20 per bowl</i>
Tea, coffee and biscuits	<i>£3.75 per person</i>

Sandwich Lunch (sample menu)

£18 *per person*

We offer three varieties of deep filled sandwiches on a selection of breads, accompanied by two hot finger buffet items, two healthy salads and fresh fruit salad.

See below our sample menus.

Pastrami & Dill Pickle

Plum tomato, mustard mayonnaise and leaves

English Ham

Leaves, English tomatoes and mayonnaise

BLT

Lettuce, English tomato and mayonnaise

Cajun Chicken & Tomato Salsa

Watercress salad

Shrimp Cocktail

Roquette, Marie Rose sauce

Scottish Smoked Salmon

Cracked black pepper, lemon zest, cream cheese and baby spinach

Yellow Fin Tuna

Spring onion, mayonnaise and cucumber

Roasted Mediterranean Vegetables (v)

Houmous and leaves

Free Range Egg Mayonnaise (v)

Chives

Mozzarella & Sun Blushed Tomatoes (v)

Wild rocket

All sandwich lunches are served with still/sparkling water.

Gluten free options and any other special dietary requirements are to be notified at least 48 hours in advance.

Finger Buffet/Working Lunch

We serve half a round of sandwiches per person with a selection of your chosen buffet items from the list below:-

Please choose 4 savoury items - £19.95 per person

Please choose 6 savoury items - £23.95 per person

Meat

Crispy cajun chicken goujons
Teryaki beef kebabs
Selection of steak & ale and chicken & mushroom pies
Marinated jerk chicken skewers
Spiced lamb kofte with tzatziki

Fish

Red Thai salmon skewers with coriander yoghurt
Marinated king prawn yakitori
Salmon and smoked haddock fish cakes with lemon aioli
Crispy prawns with soya and chilli dipping sauce
Lemon sole goujons with tartare sauce
Salmon sushi

Vegetarian

Butternut squash and feta cheese tarts
Goats cheese and beetroot jam tart
Haloumi and mediterranean vegetarian skewers
Sweet peas frittata
Vegetarian samosa with coriander and mint yoghurt
Vegetarian sushi

All finger buffets are served with a selection of desserts, fresh fruit and still/sparkling water.

Evening Finger Buffet Menu

Please choose 4 savoury items - £19.95 *per person*

Please choose 6 savoury items - £23.95 *per person*

Meat

Crispy cajun chicken goujons
Teryaki beef kebabs
Selection of steak & ale and chicken & mushroom pies
Marinated jerk chicken skewers
Beef sliders with lettuce, tomato and spicy mayo

Fish

Red Thai salmon skewers with coriander yoghurt
Marinated king prawn yakitori
Crispy cajun squid
Crispy prawns with soya and chilli dipping sauce
Lemon sole goujons with tartare sauce
Salmon sushi

Vegetarian

Butternut squash and feta cheese tarts
Vegetarian spicy pakora
Haloumi and mediterranean vegetables
Falafels with red onion and green chilli dip
Vegetarian samosa with coriander and mint yoghurt

Our evening finger buffet items are accompanied with spiced potatoes with aioli, corn chips & tomato salsa, mixed salad and warm flat breads topped with marinated vegetables

All finger buffets are served with a selection of desserts, fresh fruit and still/sparkling water

Hot Fork Buffet

Our innovative and freshly prepared hot and cold buffets are suitable for lunch or an informal dinner. They are created in-house and consist of meat, fish and vegetarian options, salads and desserts.

We change our menus daily offering a choice of three dishes.
Please see below a sample of a typical menu.

Hot Fork Buffet £28 *per person*

Spinach & Ricotta Tortellini (v)

Tarragon, baby spinach, cream and pan roasted artichokes

Maize Fed Chicken

Spanish chorizo and piquillo peppers

Soya and Honey Glazed Seabass Fillet

Asian vegetables

Vegetables

Sauté mixed vegetables

Tumeric rice

Rosemary and garlic roasted new potatoes

Salads

Bulgar wheat and spiced vegetables

Asian slaw

Beetroot, red onion

Fennel, red onion and citrus

*All hot fork buffets are served with a selection of desserts,
fresh fruit platter and still/sparkling water.*

Set Lunch and Dinner Menu (pre-orders will be required)

£42.50 per person or £49.50 per person with half a bottle of house wine

**Choose one option only for each course for all guests
(except for vegetarians or dietary requirements)**

Starter

King Prawn and Cromer Crab Cocktail (GF)

With vodka marie rose & baby gem

British Seafood Cocktail (GF)

With spicy marie rose & baby gem

Gravadlax Salmon (GF)

With a caper vinagrette and chive blini

Chicken and Pork Terrine (GF)

With pickled red onions and mustard

Smoked Duck Breast with Beetroot and Ginger Chutney (GF)

With wild rocket and brioche

Pumpkin Soup (v)

Chilli and coriander dumplings

Creamed Exotic Mushrooms (v)

Crispy duck egg, truffle and spinach

Main

Marinated Rump of English Lamb

Cassoulet of beans, tomatoes, garlic & sauté greens

Pan Fried English Beef Fillet (GF)

Dauphinoise potatoes, honey glazed vegetables red wine jus

Ballotine of Maize Fed Chicken, Pork Sausage and Pancetta (GF)

Garlic mushrooms, baby onions, baby potatoes and cauliflower puree

Chilli Glazed Monkfish Fillet (GF)

Thai spiced rice and asian slaw

Spinach, Butternut Squash and Feta Cheese Roulade (v)

Sweet peas fricassee

Lentil and Potato Rosti (v) (GF)

Roasted red pepper and chilli

Desserts

White Chocolate and Raspberry Parfait (GF)

Raspberry wafers

Citrus Fruit Syllabub

Vanilla biscuits

Chocolate and Orange Sundae

Chocolate sponge, orange compote and cream

Selection of Great British Cheeses

Oxford Icis, Black Sticks Blue, Westcombe Cheddar

Tea and coffee will be included

A discretionary 10% + VAT service charge will be added to your bill

Canapé Menu

Pre Dinner Reception (approx 30 minutes)

Your choice of four savoury canapés, a reception drink and one refill

£24.50 per person

Evening Reception (approx 2 hours)

Your choice of eight savoury canapés and three reception drinks

£45.00 per person

Please choose from a selection of:-

4 Pieces - £16.00 per person

6 Pieces - £20.00 per person

8 Pieces - £24.00 per person

Cold Canapés

Vegetarian

Goats cheese with Italian parsley and sundried tomato in puff pastry

Grape with cream cheese and pistachio nut (GF)

Stilton mousse with pecan nut, fig chutney and roquette on blinis

Mixed roasted peppers with red pepper pesto on ficelle

Aubergine and roasted pepper caviar

Fish

Smoked salmon with salmon mousse and lemon zest on pumpernickel

Smoked salmon tartar with mascarpone & keta caviar (GF)

King prawn with fish mousseline in filo basket

Tuna, salmon or vegetarian Hosomaki sushi

Blinis with mascarpone and avruga caviar

Meat

Duck liver parfait with rhubarb compote on toast

Spicy chicken and mango salsa in charcoal

Smoked duck breast with savoury chive scone and redcurrant jam

Chorizo, red pepper pesto and baby mozzarella (GF)

“BLT” bacon, lettuce and tomato

Hot Canapés

Mini sausage and mash with sweet onion dip

Mini duck and spring onion roll with hoisin dip

Spicy mini vegetarian pizza (V)

Sweet pepper and lentil tartlets (V) (GF)

Chilli and garlic prawns (GF)

Spinach and smoked salmon quiche (GF)

Sweet Canapés

Vanilla and chocolate cream cones

Raspberries and dark chocolate slice

Glazed fruit tartlets

Selection of macaroons (chocolate, raspberries or vanilla)

Please note reception drinks includes house wine, house beer, prosecco and soft drinks. For other options, a supplement fee will apply.

A discretionary 10% + VAT service charge will be added to your bill

Are you looking for a change from canapés, bowl food and buffets? Why not try something different?

CCT Venues are delighted to introduce
Sapore Italiano - 'A Taste of Italy'

CCT Venues are offering a new style of evening refreshments designed as relaxing and informal - as well as thoroughly tasty. Whether taken at the end of an event or used for corporate networking, these delicious refreshments are sure to please.

Your guests will enjoy a variety of tasty treats with an Italian flavour, beautifully presented in small dishes around a central display of Italian drinks on ice. You will be given Prosecco, Italian wine and cold beer, and can help yourself throughout your event.

The food offering will typically include a selection of high quality cured meat, marinated vegetables, delicious bruschetta, artisan bread and Italian cheeses. Homemade pizza can also be added for a £5 per person supplement.

For just £25 per person your guests will have 3 drinks each and a delicious range of tasty snacks, while relaxing in good company and enjoying fabulous views.

Buon appetito!



Sapore Italiano - 'A Taste of Italy'

£25.00 *per person*

Good quality cured meats, marinated vegetables, simply prepared and served with Pane, Bruschetta and more. This is accompanied by a selection of wines, Prosecco and continental lagers.

Una Selezione Di

Salumi

Prosciutto cudo

Prosciutto cotto

Milano salamis

Mortadella

Antipasti

Marinated olives

Marinated peppers

Pesto Genovese

Portobello mushrooms

Roasted artichokes

Semi-dried tomatoes

Add pizza to your package for an extra £5.00 per person to include a meat, a fish and vegetarian pizza made with mozzarella cheese, fresh tomato sauce and fresh basil.

All prices exclude VAT.

Bowl Food

£27.95 per person

Dishes are served in one perfect mini portion.
Please choose from a selection of four items from the below:-

Braised Ox Cheek

Potato puree, roasted root vegetables

Chicken and Chorizo Cassoulet

Chilli, tomato, butter bean

Moroccan Spiced Lamb

Chilli, chick peas and cous cous

Baked Cod Fillet

Hot tomato salsa, wild rocket and crushed potatoes

Risotto

Smoked haddock and leek

Salmon Tikka

Spinach and pilaf rice

Creamed Eibly Wheat (v)

Braised pumpkin, wild mushrooms and nutmeg

*We can offer bespoke and tailored menus to suit your event.
Please call the Sales Team on 0808 168 1168 to find out more.*

A discretionary 10% + VAT service charge will be added to your bill