

Menus



Superior Corporate 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

Contents

Breakfast Menus	2-3
Sandwich Lunch	4
Finger Buffet Menu	5
Evening Finger Buffet Menu	6
Bowl Food Menu	7
Hot Fork Buffet Menu	8
Set Lunch and Dinner Menu	9-10
Canapé and Reception Menu	11-12
Sapore Italiano - 'A Taste of Italy'	13-14
Indoor Picnic Lunch	15

Breakfast Menu

Selection of Hot Breakfast Rolls

£4.50 per person

- Smoked back bacon
 - Pork sausage
- Salt beef and mustard
- Smoked salmon and scrambled eggs
- 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 cheese 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, back bacon, 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 fruit, blueberry smoothie served with fruit juice, tea and coffee

Breakfast Menu

Additional Items

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

Sandwich Lunch (sample menu)

£18 per person

We offer 4 varieties of deep filled sandwiches on a selection of breads together with a mixed salad, vegetable and potato crisps and fresh fruit.

See below for our sample menus.

Pastrami & Dill Pickle

Plum tomato, mustard mayonnaise and leaves

English Ham

Leaves, English tomatoes and mayonnaise

BLT

Bacon, salad leaves, tomato and mayonnaise

Cajun Chicken & Tomato Salsa

Watercress salad

Shrimp Cocktail

Bacon, salad leaves, tomato and mayonnaise

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.

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
 - Teryiaki 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 vegetable 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
 - Teryiaki 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.

Bowl Food

£24.95 *per person*

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

Braised Beef Feast,
Ox Cheeks, Tails, Ribs, Kidneys and Liver
Crushed roots black cabbage, veal juice

Corn Fed Chicken Byriani
Chilli, tomatoes and vegetables

Spiced Lamb Tagine
Chilli, chick peas and cous cous

Baked Cod Fillet
Bubble & squeak and shrimp gravy

Risotto
Smoked haddock and leek

Salmon Tikka
Spinach and pilaf rice

Tofu Yellow Curry
Bean shoots, courgette and broccoli

Super Food Stew (v)
Quinoa, pumpkin, mung lentils, ginger and spices

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

Hot Fork Buffet

Our innovative and freshly prepared hot & 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 Sea Bass Fillet

Asian vegetables

Vegetables

Sauté summer vegetables

Turmeric 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*

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

Starter

British Seafood Cocktail (GF)

With spicy marie rose and baby gem

Gravadlax Salmon (GF)

With a caper vinagarette and chive blini

Chicken and Pork Terrine (GF)

With pickled red onions and mustard

Smoked Duck Breast with Beetroot & 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 and sauté greens

Pan Fried English Beef Fillet (GF)

Dauphinoise potatoes, honey glazed vegetables and red wine jus

Ballotine of Maize Fed Chicken, Pork Sausage & 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

Red Berry 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

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 and 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 a savoury biscuit 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 goats cheese tartlets (V) (GF)
 - Chilli and garlic prawn brochette (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, raspberry or vanilla)

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

Reception Packages

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 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.

For just £28 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.



Sapore Italiano - 'A Taste of Italy'

£28.00 *per person*

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

Assortment of Drinks

Prosecco

House white & red wine

Bottled beers

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 basil.

All prices exclude VAT.

Indoor Picnic Lunch

£19.95 per person

Pressed rye bread sandwiches with salamis, smoked ham, grilled vegetables, Cornish brie and tomato pickle

Dingley Dell pork and free range egg terrine

The best in season vegetables, English asparagus, golden beetroot, heritage carrots and breakfast radish with a Welsh rarebit dip

Smoked mackerel pate with crème fraiche, Lilliput capers and gherkin

Greens, plum tomatoes and leaves

'Edible Garden' goats curd and chocolate crumb cheesecake

Grapefruit posset pots

Prices are per person per serving and exclude VAT.

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