



15Hatfields Lunch Menu

Hatfields Gold Lunch

- 1 round of sandwiches on speciality breads per person
- 4-5 finger buffet items per person
- 1 piece of whole fruit per person

£16.00 per person

Hatfields Silver Lunch

- 1 round of sandwiches on speciality breads per person
- 2 finger buffet items per person
- 1 portion of fruit cut and peeled per person

£14.00 per person

Hatfields Bronze Lunch

- 1 ½ rounds of sandwiches on speciality breads per person
- 1 portion of fruit cut and peeled per person

£11.00 per person

Extras

- Cheese portion £4.50 per person
- Tortilla Chips with dips £2.00

Beverages

- Tea, coffee, and biscuits £3.00 per person per serving
- Tea, coffee, and Danish pastry £5.00 per person per serving
- Tea, coffee, water and cake £6.00 per person per serving
- Jug of English Organic Orange juice £7.00 (serves 6)
- 1 litre bottled water still/sparkling £1.00 per person

*Sandwich lunches operate on a rotation; these can be adjusted on request if you have similar attendees for example attending lunch on a Tuesday and Thursday.
Lunch must be ordered by 4pm the day before*



15Hatfields Lunch Menu

Cold Sandwich Buffet. Try our delicious cold sandwich buffet platter made from organic, fair-trade and locally sourced ingredients, perfect for any meeting or conference

Monday and Friday Sandwiches

Beetroot, Spinach & Goats Cheese on Multi Seed Bloomer (v)
Egg & Tomato on Malted Grain (v)
Farmhouse Cheddar & Pickle on Malted Grain (v)
Houmous & Rocket in a Spinach Tortilla Wrap (vegan)
Gammon Ham & Spinach on Sourdough Baguette
Rare Roast Beef with Horseradish on Malted Grain
Roast Rosemary Chicken on Malted Grain
Potted Salmon & Spinach in a Spinach Tortilla Wrap
Smoked Mackerel & Ricotta on Tunnbrod

Finger Buffet

Mini Pizza with Rocket (v)
Vegetarian Sausage Puff (v) (2 per portion)
Falafel with Houmous (vegan) (2 per portion)
Cocktail Sausages with honey (d) (3 per portion)
Chicken Brochette with Rosemary & Lime (g, d)
Salmon Tartlet (d) (2 per portion)

Wednesday Sandwiches

Beetroot, Spinach & Goats Cheese on Multi Seed Bloomer
Egg & Tomato on Malted Grain (v)
Farmhouse Cheddar & Pickle on Malted Grain (v)
Houmous & Rocket in a Spinach Tortilla Wrap (vegan)
Chicken & Houmous in a Wrap (n)
Egg & Bacon in a Baguette
Pastrami with Emmenthal in a Seeded Bagel
Smoked Mackerel & Ricotta on Tunnbrod
Smoked salmon & Cream Cheese on Malted Grain

Tuesday and Thursday Sandwiches

Brie & Cranberry on Tunnbrod (v)
Egg & Tomato on Malted Grain (v)
Farmhouse Cheddar & Pickle on Roasted Barley Baguette (v)
Kale & Sweet Potato on Multi Seed Bloomer (vegan)
Chicken & Houmous in a Wrap (n)
Gammon Ham & Mustard on White Bread
Rare Roast Beef with Horseradish on Malted Grain
Prawn Cocktail on Malted Grain
Smoked Mackerel & Ricotta in a Wrap

Finger Buffet

Sushi Roll (v)
Pea & Feta Mini Quiche (v)
Sticky Squash & Sesame (vegan)
Savoury Scone
King Prawn Skewer (g, d)
Gammon and Marmalade (d)

Finger Buffet

Samosa (vegan)
Broccoli & Emmenthal Cheese Tart (v)
Sticky Squash & Sesame (vegan)
Cocktail Sausages with honey (d) (3 per portion)
Chicken Brochette with Rosemary & Lime (g, d)
Savoury Scone

*Sandwich lunches operate on a rotation; these can be adjusted on request if you have similar attendees, for example attending lunch on a Tuesday and Thursday.
Lunch must be ordered by 4pm the day before.*

15Hatfields Lunch Menu

Alternative Cold Fork Buffet Options

Inspired by the Mediterranean cuisine, try our cold fork buffet options for a delicious working lunch. Healthy, fresh and tasty ingredients to keep you going all afternoon. These meals are served by 15Hatfields staff buffet style.

Hatfields Jacaranda Fork Buffet

Roast chicken breast marinated in lemon and thyme
Spiced prawns wrapped in smoked salmon served with wasabi and lime dressing
Kale & Butternut Frittata with chilli and saffron (v, g)
Broccoli & Cauliflower Salad with Feta, black olives and Italian dressing (v, g)
Mixed leaf salad with red wine vinaigrette dressing and fresh herbs (v, g)
Bakewell tart served with cream

£24.00 per person

Hatfields Birch Fork Buffet

Slow roast ham with pickled gherkin and beetroot relish
Foil baked river trout with rock salt and fresh herbs
Honey Roast Carrot & Parsnip with balsamic dressing (v)
Cous Cous with Roasted Roots with pomegranate, seeds and vinaigrette
Mixed leaf salad with olive oil balsamic dressing and fresh herbs (v)
Burnt Lemon Flan (v)

£24.00 per person

Hatfields Oak Fork Buffet

Roast of Essex beef, finely sliced with creamed horseradish
Fresh salmon, mirin glazed salmon with citrus infused carpaccio of fennel
Orange, walnut & stilton salad with pousse leaves drizzled with olive oil (v, g, n)
New potato salad with spring onion and french dressing (v)
Mixed leaf salad with olive oil balsamic dressing and fresh herbs (v)
French apple flan served with cream

£24.00 per person

Served with bread rolls and butter

Alternative Meze options

Great for small meetings

Hatfields Traditional English Meze

Offering a minimum of 10 delicious items roast beef, salmon, chicken, and prawns with a variety of salads

Served with whole fruit

£16.00 per person

Hatfields Vegetarian Meze

Tomatoes, peppers, boiled eggs, hummus, kidney bean and coriander salad, beetroot and Horseradish salad, bocconcini mozzarella, sun blush tomatoes, cucumber and mixed leaf salad

Served with whole fruit

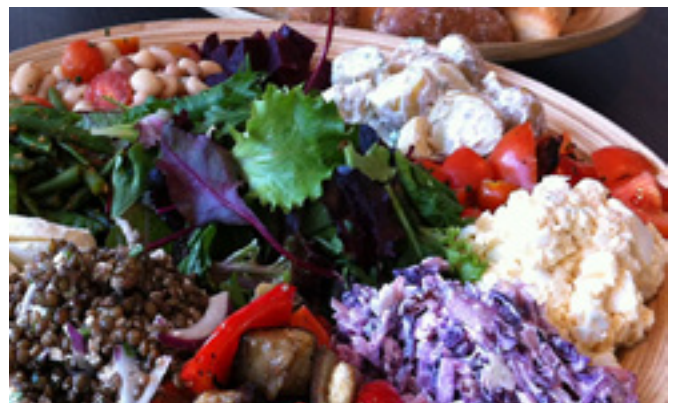
£16.00 per person

Served with bread rolls and butter

All Cold fork buffets and Meze Options are designed for a minimum of 6 delegates

All items need to be ordered 2 working days in advance

All meals are served with bread and butter





15Hatfields Lunch Menu

Hot Buffet Meals

Fancy something warm and wholesome? Our hot buffet meals are packed with a range of delicious and nutritious options, served in 0.4L bowls

Fish and Meat

Smoked Fisherman's Pie

Smoked haddock, salmon, mackerel, and prawns with double cream and mash. Served with seasonal vegetables

Lamb Rogan Josh

Toasted cumin and coriander seeds give depth to the classic curry. Served with chopped tomato, lentils and yoghurt

Sausage and Mash

Pork and leek sausages with mustard mash, caramelised onions and gravy

Lasagne Bolognese

A traditional lasagne with minced steak, celery, carrot, oregano and parmesan. Served with seasonal vegetables

Shepherd's Pie

Minced lamb with carrot, swede and parsley topped with light mash. Served with seasonal vegetables

Moroccan Chicken and Rice

Chicken breast with tomato and aubergine caponata. Served with turmeric and cinnamon rice

Tarragon chicken

Tarragon, cream, lemon and rice makes this dish sound too simple. It's a delicious Jocelyn Dimpleby recipe. Served with long grain rice

Chicken Korma

Chicken thigh gently cooked in our own garam masala, coconut, garlic and natural yogurt. Served with a pilau rice and herb salad

Beef in red wine

Beef slowly braised in red wine with bouquet garni, celery, onion, carrot & button mushrooms. Served with whole grain mash

Javanese Chicken & Rice

Chicken breast with coconut, peanuts and cumin. Finished with avocado and served with rice

All £20 per person

Vegetarian

Moroccan Vegetable Stew with Minty Couscous

Pumpkin, sultanas, courgettes, and chickpea flavoured with cinnamon, ginger and cumin

Butternut Risotto

Butternut squash risotto made with white wine, parmesan cheese and double cream. Served with sugar snaps

Vegetarian Paella

Beautiful vegetarian paella with porcini mushrooms, peppers and artichoke hearts. Served with a green salad

Macaroni Cauliflower Cheese Bake

The wonderful classic everyone's Mum made but lovelier with parmesan, crème fraiche and chopped parsley

Thai Green Curry

Courgette, squash and mange tout in a fennel, cumin and chilli curry sauce. Served with basmati rice

Fusilli with Mushroom

Oyster, chestnut & button mushroom pan fried and tossed with fresh tarragon, bella lodi and cream, served with fusilli pasta

Teriyaki Noodles with Cashews

Chinese egg noodles with teriyaki, sesame seeds, cashew nuts and peppers. Served with cucumber strips

All £20 per person

15Hatfields Dessert

Fruit salad

Apple crumble served with custard

French apple flan served with cream

Bakewell tart served with cream

Queen of Sheba

Cheese Board

All £5 per person

All hot meals are designed for a minimum of 30 delegates. 30-50 delegates lunch includes 1 meat or fish and 1 vegetarian. 50-100 delegates lunch includes 1 meat, 1 fish and 1 vegetarian. All meals are served with bread, butter and fresh fruit



15Hatfields Lunch Menu

Mini Bowl Food

A great option for a speedy lunch. Our mini bowls offer a variety of tasty organic and fair-trade ingredients.

Hot Mini Bowl Food

Smoked Fishermans Pie

Smoked haddock, salmon, mackerel, and prawns with double cream and mash. Served with seasonal vegetables

Lamb Rogan Josh

Toasted cumin and coriander seeds give depth to the classic curry. Served with chopped tomato, lentils and yoghurt

Sausage and Mash

Pork and Leek sausages with mustard mash, caramelised onions and gravy

Moroccan Chicken and Rice

Chicken breast with tomato and aubergine caponata. Served with turmeric and cinnamon rice

Moroccan Vegetable Stew with Minty Couscous (v)

Pumpkin, sultanas, courgettes, and chickpea flavoured with cinnamon, ginger and cumin

Javanese Chicken & Rice (d)(n)

Chicken breast with coconut, peanuts & cumin. Finished with avocado and served with rice.

Shepherd's Pie

Minced lamb with carrot, swede and parsley topped with light mash. Served with seasonal vegetables

Chicken Korma

Chicken thigh gently cooked in our own garam masala, coconut, garlic and natural yogurt. Served with a pilau rice and herb salad

Butternut Risotto (v)

Butternut squash risotto made with white wine, parmesan cheese and double cream. Served with sugar snaps

Vegetarian Paella (v)

Beautiful vegetarian paella with porcini mushrooms, peppers and artichoke hearts. Served with a green salad

Thai Green Curry (v)

Courgette, squash and mange tout in a fennel, cumin and chilli curry sauce. Served with basmati rice

Teriyaki Noodles with Cashews (v, d) (n)

Chinese egg noodles with teriyaki, sesame seeds, cashew nuts and peppers. Served with cucumber strips.

Cold Mini Salad Bowl Food

Roasted Root Vegetables with Barley (vegan)

Butternut Squash with Penne Pasta

Chorizo and Puy Lentil

Chargrilled Chicken (g)

Smoked Dorset trout with Celeriac Remoulade



All mini bowl food is designed for a minimum of 60 delegates. These menus are examples and we can produce a further variety of choices should you require it.

Prices based on three mini bowls per person (one hot meat, one hot fish and one cold salad) start at £20 inclusive of staff and crockery.

Please send in your choices for an accurate quote.

Dessert options are available on request.

All menu prices excludes VAT