



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 £3.50 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

Brie & Cranberry on Tunnbrod (v)
Prawn Cocktail on Malted Grain
Egg Mayonnaise & Cress on Malted Grain (v)
Blythburgh Farm Gammon Ham & Mustard on White Bread
Smoked Mackerel and Rocket in a Spinach Wrap
Turkey with Sauerkraut & Blackberry in a Spinach Wrap (d)
Pesto Chicken in a Seeded Bagel
Red Leicester & Tomato on White Bread (v)
Roast Chicken Salad on Malted Grain

Finger Buffet

Thai Spiced Prawn Filo Cup (d)
Tomato & Basil with Bella Lodi (v, g)
Stilton & Caramelised Red Onion Tart (v)
Seed Flan (v)
Mushroom Crostini (v)
Jamaican Beef Pattie

Tuesday and Thursday Sandwiches

Moroccan Houmous on Roast Onion Bloomer (vegan, d)
Salmon Teriyaki on Malted Grain
Sausage & Egg on Malted Grain
Smoked Salmon & Lemon on Malted Grain
Roast Chicken Salad on Malted Grain
Rare Roast Beef with Horseradish on Malted Grain
Chorizo & Rocket on Tomato Bread
Roast Mushroom and Mozzarella in a Tomato Wrap (v)
Cheddar & Pear Chutney on Malted Grain (v)

Finger Buffet

Cocktail Sausages with Honey - 3 per portion (d)
Chicken Sosati Skewer (g, d)
Quesadila (v)
Salmon Teriyaki Brochette (d)
Brie & Blackberry Crostini (v)
Samosa (vegan, d)

Wednesday Sandwiches

Prawn Cocktail on Malted Grain
Sausage & Egg on Malted Grain
Asian Kale & Avocado on Tunnbrod (vegan, d, n)
Roast Chicken Salad on Malted Grain
Blythburgh Farm Gammon Ham & Mustard on White Bread
Smoked Salmon & Lemon on Malted Grain
Butternut Squash & Caramelised Onion in an Olive Baguette (vegan, d)
Rare Roast Beef with Horseradish on Malted Grain
Egg Mayonnaise & Cress on Malted Grain (v)

Finger Buffet

Jamaican Beef Pattie
Chicken Sosati Skewer (g, d)
Tomato & Basil with Bella Lodi (v, g)
Stilton & Caramelised Red Onion Tart (v)
Mushroom Crostini (v)
Thai Spiced Prawn Filo Cup (d)

*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

Meze options

Great for small meetings

Hatfields Traditional English Meze (Varies seasonally)

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 (Varies seasonally)

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

Served with bread rolls and butter

£16.00 per person

Sharing Salad Bowls

Can be added to an existing meal as side dish for up to 10 portions or served as main dish for 5 people

Meat & Fish £26

Pulled Pork and Roasted Winter Vegetable

with honey roast apples and mustard dressing

Free Range Chicken and Cranberry

with caramelised onion and cucumber

Smoked Mackerel Beetroot and Puy Lentil

with lemon and crème fresh

Vegetarian and Vegan £23

Pomegranate and Orange Salad

with coriander

Cucumber and olive salad

with spring onion fresh mint and balsamic dressing (vegan)

Celeriac and caper coleslaw

with tarragon

Pear and blue cheese

salad rocket and caramelised pecans

Asian Kale Salad

with ginger peanut dressing with red cabbage carrot almonds and coriander (vegan)

Winter Salad

spinach carrot red onion red cabbage chilli and honey dressing (vegan)

New Potato Salad

with dried cranberries and sage dressing (vegan)

Mixed Leaf Salad

with pomegranate dressing

All Sharing Salad Bowls 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 (served in multiples of 6)

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

Lasagne Bolognese (served in multiples of 6)

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

Spanish style Lamb with turmeric rice

Slow cooked Lamb, olives tomatoes and paprika

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.

Roast Salmon & Mint jewelled Cous cous

Harissa roasted salmon Cous cous and yoghurt dressing

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.

Teriyaki Noodles with Cashews

Egg noodles with sesame seeds cashew nuts peppers and cucumber strips

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

Desserts

£5 per serving

Cold

French apple flan with cream
Chocolate Mousse
Apricot & frangipan tart
Blackberry cheesecake with cream
Lemon cheesecake
British winter cheese board

Hot

Treacle sponge with custard

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

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

Roast Salmon & Mint jewelled Cous cous

Harissa roasted salmon Cous cous and yoghurt dressing

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 yoghurt. Served with a pilau rice and herb salad.

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.

Thai Green Curry

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

Teriyaki Noodles with Cashews

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

Cold Mini Salad Bowl Food

Pear and Blue Cheese Salad

with cramelised pecans and rocket

Free Range Chicken and Cranberry

caramelised onion and cucumber

Smoked Mackerel Beetroot and Puy Lentil

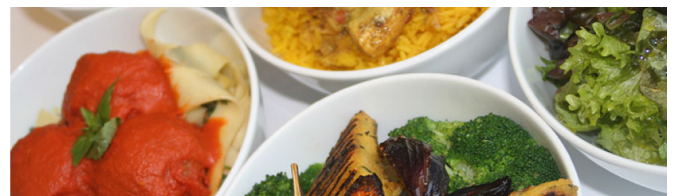
with lemon and crème fresh

Steamed Trout with Asian Kale

and ginger peanut dressing with red cabbage carrot almonds and coriander

Winter Salad and Beetroot

with spinach carrot red onion red cabbage chilli and honey dressing (vegan)



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