



CONFERENCE ROOM MENU

H O T D R I N K S

Our hot drink service includes Filter Coffee, Freshly Brewed English Tea and a Selection of Herbal Teas and Decaffeinated Coffee. Milk alternatives are available as standard.

£3.35 + VAT pp

Biscuits 65p + VAT pp

B R E A K F A S T

W O R K I N G

B R E A K F A S T

A selection of Homemade Mini Danish Pastries and Fresh Fruit platter OR Flourey Breakfast Baps with Sausage, Bacon or Mushroom, Avocado & Tomato;
includes Filter Coffee, Freshly Brewed English Tea and a Selection of Herbal Teas and Decaffeinated Coffee and Fruit Juice

£9.95 + VAT pp

H E A L T H Y

B R E A K F A S T

A selection of Breakfast Bagels Smoked Salmon and Cream Cheese or Smashed Avocado and Chilli Cream Cheese.
Greek Yoghurt bowls with Granola, Strawberry, Banana and Blueberries.
Includes Filter coffee, Freshly Brewed English Tea and a Selection of Herbal Teas and Decaffeinated Coffee and Fruit Juice

£9.95 + VAT pp

T R E A T S E R V I C E

Additional Treats Available...

Afternoon Cake and Fruit Selection or Mini Desserts

£5.25 + VAT pp

Freshly Baked Cookies

£1.50 + VAT pp

Mini Danish and Fresh Fruit

£5.25 + VAT pp



S I M P L E L U N C H

S A N D W I C H P L A T T E R S

Freshly Made Sandwiches:

- Egg Mayonnaise
- Honey Roast Ham and Mustard Mayo
- Mature Cheddar and Chutney (v)
- Coronation Chicken
- Tuna Mayo & Cucumber
- Houmous, Carrot and Sunblush Tomato (vegan)

And...

Handmade Crisps

Fresh Fruit

Brownie and Flapjack Bites

£10.95 + VAT pp

Add Chips £2.00 + VAT pp

Sandwich Platters and Welcome Serving of Tea/Coffee/Biscuits

£14.70 + VAT pp

Every subsequent Tea/Coffee/Biscuit Break

£3.75 + VAT pp

S O U P & S A N D W I C H

Homemade Seasonal Vegetable Soup of the Day & Selection of Sandwiches

£9.95 + VAT pp

F I N G E R / F O R K B U F F E T

Lunch Only

£18.75 + VAT pp

Lunch and Welcome Serving of Tea/Coffee/Biscuits

£22.50 + VAT pp

Every subsequent Tea/Coffee/Biscuit Break

£3.75 + VAT pp

W E S T C O U N T R Y F I N G E R B U F F E T

Honey Glazed Sausage Bites

Homemade Scotch Egg

Mini Yorkshire Pudding with Rare Roast Beef
& Horseradish

Mini Salmon & Dill Fishcake with Lemon Mayo

Pork and Sage Sausage Roll

Mini Veggie Tartlets (v)

Selection of Sandwiches

Cajun Chicken and Roast Pepper Skewers

Pesto Marinated Halloumi & Olive Skewers (v)

Salted Crisps

Brownie Bites

Fruity Flapjack

T H E D E V O N P L O U G H M A N ' S B U F F E T

Requires a fork

Pork and Sage Sausage Roll

Honey Glazed Ham

Brie and Westcountry Cheddar

Scotch Egg

Beef Pasties

Chutney, Piccalilli and Pickles

Seasonal Salad Leaves and Coleslaw

Breads and Butter

Salted Burt's Crisps

Brownie Bites

Fruity Flapjack



FINGER / FORK BUFFET

CONTINUED

CLEAN & GREEN

Baba Ganoush – Pan Fried Tofu,
Avocado on Toasted Focaccia
Sweet Potato Fries with Vegan Mayo
Chargrilled Courgette topped with Fresh
Tomato & Sprouting Beans
Beetroot Falafel with Spiced Yoghurt
Houmous with Veg Sticks
Vegan Halloumi & Olive Skewer
Sweet Potato and Pepper Bhaji with Spiced
Carrot Cream
Vegan Sausage Bites
Naked Slaw and Salad Leaves
Mini Desserts: Vegan Brownie and Fresh
Fruit Kebabs

WORLD INSPIRED BUFFET

Avocado Sushi with Soy Sauce
Tomato Basil Pesto Arancini and Red Pepper
Sauce
A selection of Freshly Filled Wraps
Veggie Keftedes with Tzatziki
Mini Beef Sliders and Burger Relish
Blue Cheese Beignets, Pickled walnut Mayo
Pakora fritters with Coriander Yoghurt
Vegetable Samosas and Raita
Spicy Chicken Wings, Smoked Paprika Aioli
Katsu Tofu with Pickled Red onion
Halloumi Skewers and Sweet Chilli sauce
Salted Burt's Crisps
Brownie Bites
Fruity Flapjack

THE FARMERS LUNCH

Lunch Only
£15.40 + VAT pp
Lunch and Welcome Serving of Tea/Coffee/Biscuits
£19.15 + VAT pp
Every subsequent Tea/Coffee/Biscuit Break
£3.75 + VAT pp

ROASTED PORK JOINTS & MINI PASTIES

Roasted Pork Joints, carved into Floury
Baps and served with Crispy Crackling,
Stuffing and Apple Sauce
Locally Baked Mini Pasties
Coleslaw, Salad Leaves & Handmade
Crisps

ROASTED TURKEY JOINTS & MINI PASTIES

Roasted Turkey Joints, carved into Floury
Baps and served with Cranberry Sauce
and Stuffing
Locally Baked Mini Pasties
Coleslaw, Salad Leaves & Handmade
Crisps



H O T F O R K B U F F E T

MINIMUM OF 20 DELEGATES

Two Course Lunch Only £22.00 + VAT pp

Lunch and Welcome Serving of Tea/Coffee/Biscuits £25.75 + VAT pp

Every subsequent Tea/Coffee/Biscuit Break is £3.75 + VAT pp

C H O O S E O N E O F T H E F O L L O W I N G :

Homemade Traditional Lasagne (please ask for fish or veggie alternatives)

Homemade Loaded Mac N Cheese (please ask for fish or veggie alternatives)

Chicken Tikka Masala (please ask for fish or veggie alternatives)

Chilli Con Carne (please ask for fish or veggie alternatives)

Chef's Homemade Pies

Wild Mushroom & Spinach Tagliatelle (v)

Braised Belly Pork in Cider Sauce

Chicken Supreme in a Creamy White Wine Sauce

Oven Roasted Salmon Steak served with Hollandaise Sauce (£1.50 + vat per person surcharge)

Slow Cooked Oxe Cheeks in a Bourguignon Sauce

Each option is served with a vegetarian alternative as well as a selection of sides

C H E F ' S C H O I C E O F D E S S E R T S

Indicative desserts – two choices will be available:

Lemon Posset and Shortbreads

Sticky Toffee Pudding and Custard

Raspberry and Almond Frangipane and Custard

Crumbles and Custard

Double Chocolate Brownie

Profiteroles with Salted Caramel and Chocolate Sauce

Treacle Tart and Custard

Rich Orange and Chocolate Mousse



A D D I T I O N A L C H A R G E S

STAFFING SURCHARGE MAY APPLY FOR EVENTS WITH UNDER 49 DELEGATES. PLEASE ASK FOR DETAILS.

T A B L E C L O T H S

90 x 90 circular table (white only)	£6.75 + VAT each
Napkins	£2.10 + VAT each

B A R D R I N K S

Soft drinks from £2.75 + VAT per bottle 330ml
Bottled Lager, Cider and Ale from £4.20 + VAT per bottle 330ml/500ml
House wines from £19.00 + VAT per bottle 750ml or £4.20 + VAT per glass 175ml
House Sparkling from £25.00 + VAT per bottle or £5.00 + vat per glass 160ml

DIETARY REQUIREMENTS MUST BE CONFIRMED 72 HOURS IN ADVANCE WITH ALL OTHER FINAL DETAILS AND TIMINGS



Posh Nosh hasve an extensive events menu brochure – if you wish to discuss more bespoke options or view alternatives, please contact the catering team directly on 01392 444877 <https://www.posh-nosh.co.uk/> info@posh-nosh.co.uk