

# LIFE'S KITCHEN

*Bespoke Catering Solutions*



## Watermen's Hall Day Delegate Packages

### **Early Morning Break**

Freshly Brewed Coffee and a Selection of Traditional and Fruit Teas  
Freshly Squeezed Orange Juice  
Selection of Mini Sweet and Savoury Pastries  
Still and Sparkling Mineral Water

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### **Mid Morning Break**

Freshly Brewed Coffee and a Selection of Traditional and Fruit Teas  
Luxury Biscuit Selection  
Still and Sparkling Mineral Water

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### **Afternoon Break**

Freshly Brewed Coffee and a Selection of Traditional and Fruit Teas  
Homemade Cake Slices  
Still and Sparkling Mineral Water

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**All of the above included in Day Delegate Rate Plus One of the Lunch Buffets Listed Below**

### **Lunchtime/Conference Beverages**

Still and Sparkling Mineral Water £2.95 per litre plus vat  
Freshly Squeezed Orange Juice £6.95 per litre plus vat  
Ocean Spray Cranberry Juice  
Luscombes Organic Presse £1.95 per bottle plus vat  
House Red and White Wine £14.95 per bottle plus vat

**Charged on Consumption**

### **Lunch Buffet Options**

#### **Gourmet Sandwiches**

Selection of Fresh Cut Sandwiches Served on Speciality Breads  
With Gourmet Meat, Fish and Vegetarian Fillings

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Fresh Cut Fruit Platter  
**£27.95 Per Person plus vat**

### **Finger Buffet**

Selection of Fresh Cut Sandwiches Served on Speciality Breads  
With Gourmet Meat, Fish and Vegetarian Fillings

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Tomato, Shallot and Basil Brochette's (v)

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Sesame Chicken Goujons Soy and Garlic Dip

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Asparagus and Goats Cheese Tarts (v)

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Fish Cakes with Sweet Chilli Dip

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Fresh Cut Fruit Platter

**£37.95 Per Person plus vat**

### **Life's Kitchen Deli Boards**

Continental Style Deli Boards Beautifully Presented with an Array of Fine Charcuterie, Smoked Fish  
And Continental Cheeses, Accompanied with Rustic Breads and Pickles

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Fresh Cut Fruit Platter

**£39.95 per person plus vat**

### **Fork Buffet (A)**

#### **Hot**

Lamb Ragu with Rosemary Scented Potatoes

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Broad Bean and Asparagus Risotto with Basil Oil and Parmesan (v)

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Pan Fried Fillet of Salmon with Chive Mash and Dill Cream Sauce

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#### **Cold**

Tomato and Mozzarella Salad

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Dressed Mixed Leaves

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Green Bean and Shallot Salad

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#### **Dessert**

Fresh Fruit Salad and Pouring Cream

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Mascarpone and Vanilla Cheesecake, Strawberry Coulis

**£43.95 Per Person plus vat**

### **Fork Buffet (B)**

#### **Hot**

Marinated Coriander Chicken Curry with Basmati Rice

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Spiced Indian Potato Cakes with Mint Yoghurt

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King Prawns and Creamed Coconut, Mustard Oil and Pepper Curry

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Mixed Vegetable Balti (v)

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Selection of Flat Breads with Chutneys

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**Cold**

Mixed Baby Leaves

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Cucumber, Coriander and Onion salad

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Grated Carrot, Almond and Sultana Salad

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**Dessert**

Fresh Fruit Salad

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Cinnamon Ice-Cream with Mango and Pineapple Salsa

**£43.95 Per Person plus vat**

**Bowl Food Menu 1**

Mini Pork and Leek Sausages, Grain Mustard Mash, Rich Onion Jus, Pea Shoots

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Pan Fried Chicken and Shitake Mushrooms in Oyster Sauce with Egg Noodles

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Prawn Salad with Crisp Baby Gem, Mini Plum Tomatoes, Cocktail Dressing

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Roasted Mediterranean Vegetable Pasta, Pesto Dressing, Toasted Pine Nuts (v)

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Fresh Fruit Bowls with Passion Fruit Cream

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**£44.95 Per Person plus vat**

**Bowl Food Menu 2**

Slow Braised Beef with Herb Dumplings and Creamy Mashed Potato

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Lamb Rogan Curry with Basmati Rice and Mini Popadoms

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Chicken and Avocado Salad with Ruby Chard, Toasted Croutons, Parmesan Shavings

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Sauté Tiger Shrimp Stir Fry with Sweet Chilli Sauce and Egg Fried Rice

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Creamy Wild Mushroom, Chive and Pea Risotto with Parmesan Crisp (v)

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Fresh Fruit Bowls with Passion Fruit Cream

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**£46.95 Per Person plus vat**

**Bowl Food Menu 3**

Slow Braised Beef with Herb Dumplings and Creamy Mashed Potato

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Lamb Rogan Curry with Basmati Rice and Mini Popadoms

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Slow Roast Belly of Pork with Cider and Mustard Sauce, Sage New Potatoes and Pork Crackling

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Saladette of Colsten Basset Stilton, Poached Pear, Walnuts and Wild Roquette, Sweet Mustard Dressing

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Sauté Tiger Shrimp Stir Fry with Sweet Chilli Sauce and Egg Fried Rice

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Creamy Wild Mushroom, Chive and Pea Risotto with Parmesan Crisp (v)

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Raspberry Crème Brulee

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**£48.95 Per Person plus vat**