



SAMPLE MENU FOR PRODUCTIONS AT THE SPACE PROJECT

BREAKFAST MENU

COOKED BREAKFAST

Free range scrambled poached and fried eggs, grilled bacon, sausages, hash browns, grilled vine tomatoes, plum tomatoes, fresh mushrooms, baked beans and black pudding.

Vegetarian and vegan options available

All cooked breakfasts are served with your choice of thick white and wholemeal farmhouse bread as well as our hand crafted rolls fresh from our bakery.
Freshly made porridge with a selection of toppings

CONTINENTAL

Sweet pastry platter - croissants, Danish pastries, pain au chocolate
Fresh fruit platter
Dried fruit and nuts
Granola served with Greek yoghurt and honey
Selection of cereals
Freshly chopped fruit with natural yoghurt
A selection of jams, marmalade, peanut butter, Nutella, maple syrup and honey
Coconut water
Fresh juice and lemon water
Soya Milk

LUNCH MENU

HOT FOOD

Freshly prepared soup of the day
Baked Sea Bass with Sweet Roasted Pepper and Tomato Relish
Grilled Rib-Eye Steak with Peppercorn Sauce
Greek Style Chicken Breast with Feta and Cous Cous
Spinach and Ricotta Penne Pasta - Served with three seasonal vegetables and a choice potatoes



SALADS

Mediterranean Salad
Tomato and mozzarella
Seafood salad
Epic roast chicken salad
Avocado, pancetta and pine nut salad
Salad bar serving tomatoes, peppers, beetroot, cucumber, sliced mixed onions, olives, jalapeños, freshly made coleslaw, grated cheese, mixed leaves and spinach; Greek salad

DESSERTS

Apple and almond crumble
Chocolate torte
Fresh fruit salad
Daily desserts consist of one hot and one cold option with fresh fruit salad.

AFTERNOON TEA

A selection of freshly hand cut sandwiches made on farmhouse batched bread
A selection of homemade cakes
Fresh fruit platters
Crudités platter
Freshly prepared soup and bread roll option also available

REFRESHMENT TABLE (SERVED DURING EACH BREAK)

Filter or granulated coffee
A selection of teas
Hot chocolate
Fresh fruit juice
Bottled mineral water
Fresh fruit
Home-made cakes and biscuits

All allergy and dietary requirements catered for. Please contact Amanda or Nathan to discuss.

CONTACT DETAILS

Amanda on 07748593059 / a-aultcatering@sky.com
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