

Corporate and Hospitality

Our quality menus are compiled from fresh ingredients using the best in local produce, flexible to suit your requirements with options for event or venue catering for a minimum 10 guests.

Tea & Coffee

Selection of teas and fair trade filter coffee for self service

£1.95 per person

Continental Breakfast

- Croissant with unsalted butter
- Selection of Danish pastries
- Continental meats and sliced cheeses

£8.95 per head

Seasonal fruit bowl / Sliced fruit platter

£14.95 for 10 persons

Breakfast Baps

- Cumberland sausage
- Smoked back bacon
- Roast loin of bacon with tomato
- Eggs with pan fried chorizo
- Vegetarian sausage with melted cheese
- Eggs (Scrambled or Fried) with tomato and chives

Accompaniments of Tomato ketchup, HP sauce, English mustard, Lea and Perrins

£3.95 per bap



www.cbhcatering.com

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Cooked Breakfast choices

- Local butchers Cumberland sausage, smoked back bacon, scrambled eggs, grilled tomato, Heinz baked beans, breakfast roll
- Vegetarian sausage, mushrooms, hash brown, grilled tomato, Heinz baked beans, breakfast roll
- Smoked salmon, leaf spinach, scrambled eggs, English muffin

£9.95 per person

Finger Breakfast cooked choices

- Coopers of Aldington Cumberland sausage sandwich in wholemeal bread
- Scrambled free range eggs on a ciabatta bruschetta
- Field Mushrooms and smoked bacon lardons on a panini toast
- (V) Pan fried field mushrooms with tomato on a panini toast
- Open toastie with Smoked back bacon, mushroom and tomato

£3.95 each



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Light Lunch

(Minimum 10 persons)

Selection of thick cut wholemeal, farmhouse and white sandwiches with quality fillings

(1 round per person, Gluten free available on request)

Savoury

(Please choose two from the selection below)

- Roast cherry tomatoes and red onion tart with wilted spinach and Kent cheddar
- 1970`s style Prawn and mushroom vol au vents
- Miniature pork pies with pickles
- Mushroom, garlic & thyme pastries
- Parmesan sable with sun blush tomato, black olive and goats curd

- Scotch eggs with piccalilli
- Rustic pork and herb sausage rolls
- Lemon & lime salmon cups
- Goats cheese and red onion jam tartlet
- Chicken liver pate with crostini to dip
- Handmade crisps

Dessert

- Fresh fruit skewer with fruit dipping sauce
- Cake of the day

£9.95 per head



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Boardroom Working Lunch

(Minimum 10 persons)

Selection of thick cut wholemeal, farmhouse and white sandwiches with quality fillings

(1½ Rounds per person, gluten free available on request)

Savoury

(Please choose two from the selection below)

- Roast cherry tomatoes and red onion tart with wilted spinach and Kent cheddar
- 1970`s style Prawn and mushroom vol au vents
- Miniature pork pies with pickles
- Mushroom, garlic & thyme pastries
- Parmesan sable with sun blush tomato, black olive and goats curd
- Scotch eggs with piccalilli
- Rustic pork and herb sausage rolls
- Lemon & lime salmon cups

- Gala pie with good old branstons pickle
- Smoked salmon pate with toasted pitta fingers to dip
- Goats cheese and red onion jam tartlet
- Chicken liver pate with crostini to dip
- Vegetable frittata with herb mayo
- Mozzarella, cherry tomato and black olive skewer with basil pesto
- Salmon fingers in Japanese crumb with tartare sauce
- Chilli and lime glazed chicken skewers
- Vegetables with dipping sauce

Dessert

- Fresh sliced fruit platter with fruit dipping sauce
- Chocolate brownie

£12.50 per head



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Sample Directors Lunch

(Other choices available - (Minimum 10 persons, Presented as a grazing buffet)

Selection of thick cut wholemeal, farmhouse and white sandwiches with quality fillings

(1½ Rounds per person, gluten free available on request)

Savoury

- Cold sliced rare roast beef, home cooked ham, char grilled chicken breast
- Poached salmon with citrus mayo
- Homemade vegetarian quiche of the day

Sweet

- Fresh sliced fruit platter with fruit dipping sauce or Tart of the day
- Cake of the day

£19.95 per head

Additions

Juice by the litre - **£3.00**

Kentish Hills mineral water - **£2.25**

Sparkling Presse by the litre - **£4.50**

Kent, Surrey and Sussex cheeseboard with crackers, grapes and real ale chutney - **£5.95** per head



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Hire Options

Crockery, cutlery

Glassware

Quality white trestle linen

Quality white linen napkins

Delivery and Staffing Options

Delivery on disposables with disposable napkins

Delivery on china with collection arranged

Delivery, layout, staff for assisted service

Notes

Orders to be placed for a minimum 10 persons a minimum of three working days in advance please.

Bespoke hot lunches can be provided, please enquire for details.

Prices are subject to VAT charged at the current prevailing rate 20%



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