

Conference Centre

Food & drink menu



DRINKS

Tea, Coffee, Fruit Juice £1.50pp per serving

Filter coffee, a range of teas, fruit juices and water. With a selection of biscuits and fresh fruit.

Served on arrival and throughout the event as required (charges apply per serving).

BREAKFAST (includes tea & coffee)

Continental 1 £3.95pp

Fresh croissants, sliced gammon ham & cheese platters.

Continental 2 £4.35pp

Fresh croissants & conserves, Danish pastries, muffins & selection of muesli & cereals.

Continental 3 £5.10pp

Fresh croissants, granola, natural yoghurt, berry compote & fresh fruit platters.

Bacon or Sausage Rolls £3.40pp

Served from the bain maries.

SANDWICHES & WRAPS (includes crisps)

Sandwich Platter £3.95pp | Sandwich & Wraps Platter £4.35pp | Soup £2.50pp

If you have any special dietary requests or have a preference for sandwich fillings or buffet options please let us know. We are happy to help and we will do our best to meet your requirements - it's your event, your budget, your choice.

Each platter will include a selection from each of the lists below and includes complimentary crisps:

Meats

Gammon ham & dijon mustard
Chicken & prosciutto ham
Roast beef, horseradish & shredded lettuce
Cajun spiced grilled chicken & salad
Coronation chicken
Bacon, lettuce & tomato
Duck & hoisin (wraps only)
Pulled pork (wraps only)

Fish

Tuna, lime mayonnaise & diced cucumber
Smoked salmon, cream cheese, black pepper and lemon
Poached salmon fillets, spring onions & lime mayonnaise
Atlantic prawns, marie-rose sauce, paprika & rocket

Vegetarian

Mature cheddar cheese & pickle
Mature cheddar cheese & tomato
Egg mayonnaise & shredded lettuce
Avocado, hummus, roasted peppers
Cornish blue, red onion chutney & leaves
Falafel (wraps only)

BUFFETS

Working Lunch £5.40pp

Selection of sandwiches & wraps, vegetarian quiche, crudités & dips, crisps.

Ploughman's Lunch £6.60pp

Selection of cheeses, sliced gammon ham, gourmet leaf salad with cherry tomatoes, olives, fresh baked baguette & bread, butter, pickles and chutneys, pickled onions, crudités & hummus.

Farmhouse Buffet £7.95pp

Selection of sandwiches & wraps, individual pork pies, traditional deep-pan quiche (vegetarian), mixed salad, homemade coleslaw.

Mediterranean Buffet £7.95pp

Cheese platter & ham, salami, prosciutto meats platter.

Mezze of Spanish olives, marinated artichoke hearts, hummus, chargrilled courgettes, sunblush tomatoes, roasted peppers, crayfish tails, ciabatta bread with balsamic & olive oil for dipping, gourmet leaf salad with dressing.

Optional Cornish 'Duchy' smokehouse fish platter available.

HOT FOOD OPTIONS

All of our hot food options are served in a soup kettle with bowls, perfect for helping yourself.

Vegetarian casserole..... £5.10pp

Warm chorizo & butterbean stew..... £6.05pp

Chilli chicken stew..... £6.05pp

Homemade soup with fresh bread & butter..... £3.25pp

Add soup (without bread) to a sandwich/wraps/buffet ... £2.50pp

SIDES & EXTRAS

Crisps.....£0.45pp

Fruit Platter.....£2.15pp

Warm Cornish steak cocktail pasties£2.00pp

Warm Cornish cheese and onion cocktail pasties.....£2.00pp

Selection of cakes.....£1.50pp

Selection of pastries.....£1.50pp

Scones with Cornish clotted cream & jam£3.90pp

All dietary requirements and special requests can be catered for. A minimum of 48 hours notice is required to cancel catering for an event, or a cancellation fee may apply.





Contact Stef Bell or Beth Mayman on 01726 624200
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