



RODBASTON HALL

weddings & conferences

Part of South Staffordshire College

—
HOSPITALITY
MENU
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Welcome

We are pleased to share our suggested food and drink offer with you. The menus in our selector are produced freshly on site every day using seasonal quality products.

We believe in flexible solutions for you and are happy to provide bespoke quotations if required to ensure we provide the best service for your events.

Special dietary requirements, such as gluten free, are catered for and allergen information is available for all menus. Vegetarian options are available on all menus. Halal meat and poultry are available upon request.

All prices are per person unless otherwise shown and exclusive of VAT. For a complete catering solution, please also consider our day delegate packages for all day events.





Refreshments

Please choose from our extensive selection of beverages and sweet treats.

Fairtrade coffee and tea £1.20

Freshly brewed coffee and a selection of speciality teas including herbal and fruit infusions

Please note that soya milk is available on request.

Chilled mineral water £2.50

Still or sparkling per bottle

Cordial selection £0.50

Why not add orange, elderflower, lime or blackcurrant?

Chilled fruit juice £3.00

Orange, apple, cranberry or tropical per jug 1 litre

Traditional biscuits £0.50

Freshly baked American cookies £0.90

Flowerpot muffins £1.75

Blueberry, chocolate and poppy seed

Selection of tray baked cakes £2.70

Lemon drizzle, chocolate fudge, coffee and walnut, carrot and fruit and nut tiffin



Breakfast

Offering your guests breakfast on arrival is always a great start to any seminar or conference.

Warm breakfast rolls £2.20

Mini soft white rolls filled with a selection of back bacon, Cumberland sausage or fried egg.

Served with tomato ketchup or brown sauce on the side.

Yoghurt pots £1.50

Natural yoghurt with mixed berries and crunchy granola

Morning cocktail pastries £2.00

Including croissants and our mini Danish selection

Seasonal fruit bowl (minimum order of 4 portions) £2.40

Seasonal cut fruit platter (minimum order of 4 portions) £2.00



Working Lunches

A popular lunch solution giving flexibility and choice.
Please note gluten free bread or a plated salad is available on request.

Classic sandwich lunch £6.00

One and a half rounds of sandwiches on granary and white bread,
served with Tyrell's crisps and a seasonal fruit bowl.

The sandwiches include your favourite classic fillings such as:

- Honey roast ham and mustard
- Farmhouse cheddar and chutney
 - Free range egg and cress
- Rare roast beef, watercress and horseradish
- Prawn mayonnaise and iceberg lettuce
 - Salmon and cucumber



Working Lunches

A popular lunch solution giving flexibility and choice.
Please note gluten free bread or a plated salad is available on request.

Premium sandwich lunch £9.00

One and a half rounds prepared using wraps, mini rolls and a selection of artisan breads.
Served with chefs seasonal homemade soup of the day, Tyrells crisps an a selection of
tray baked cakes.

Fillings may include:

- Smoked salmon
- Crayfish and rocket
- Chicken and sundried tomato salad
 - Deli pastrami with dill pickle
 - Stilton, celery and apple
 - Carrot, hummus and spinach
- Prawn mayonnaise and iceberg lettuce
 - Salmon and cucumber



Fork Buffets

£15.60 per person

A cold fork buffet allows for our guests to take a break and to then socialise and network with their colleagues over lunch. Please choose two main courses. We will then add three salads or side dishes to complement and serve with fresh rolls and butter.

Add a dessert for an additional **£1.20 per person.**

Meat

- Sliced sugar-baked ham with wholegrain mustard remoulade
- Platter of cured Italian meats with red onion chutney and pickles
 - Chargrilled chicken Caesar

Fish

- Chilli prawn skewers
- Smoked salmon with horseradish cream fraiche
- Poached salmon in a mustard & lime marinade

Vegetarian

- Chickpea, falafel and hummus flatbread
- Roast sweet potato and spring onion frittata
- Broccoli and crumbled Roquefort quiche

Desserts (choose one option)

- Classic crème patisserie with rhubarb compote
- Tart au citron, whipped Chantilly cream & berry compote
 - Chocolate brownie with chocolate sauce





All Day Events Day Delegate Option

If you are visiting Rodbaston Hall and the South Staffordshire College for the day we recommend a day delegate option which provides a cost effective solution for all your catering needs:

The Holtom £21.50

- Arrival tea, coffee and mineral water
- Mid-morning coffee, tea, mineral water and biscuits
- Premium sandwich lunch with fruit juice
- Afternoon tea, coffee and biscuits

Add breakfast rolls £2.20

Add cocktail pastries £2.00

The day delegate option is based on a minimum of 20 delegates





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