

## Meetings & Events Menu

Working with our catering partner, we can provide a wide variety of options for your meetings and events at Engine Shed, from breakfast pastries to buffet lunches, evening finger food and a range of drinks

### Refreshments

*Prices are set per person, per serving*

Tea & Coffee	£2.05
Biscuits	£0.55
Selection of homemade cakes	£1.05
Still mineral water (500ml)	£0.68
Sparkling mineral water (500ml)	£0.68
Juices (orange or apple, served in jugs)	£0.68
Cans (Coke, Diet Coke or Sprite)	£1.05 per can
Sparkling Elderflower Presse (700ml)	£4.10 per bottle

### Breakfast & Snacks

*Prices are set per person, per serving*

Assorted Danish pastries and croissants	£0.55
Freshly baked breakfast rolls (bacon, sausage or vegetarian)	£4.15
Fresh fruit platter	£2.10
Nibbles (selection of nuts, crisps & popcorn)	£1.60

### Day Packages

*Prices are set per person*

**Full day package** £15.75

*Morning - Tea/coffee, water and juices*

*Lunch - A selection of sandwiches/wraps, crisps, fruit and cake. Tea/coffee, water and juices*

*Afternoon - Tea/coffee, water, juices and a selection of cakes and biscuits*

**Half day package** £12.60

*Morning or Afternoon - Tea/coffee, water and juices*

*Lunch - A selection of sandwiches/wraps, crisps, fruit and cake. Tea/coffee, water and juices*

*All prices are exclusive of VAT*

*Dietary requirements and allergies: Please confirm food allergies and dietary requirements in advance*

# Lunch

*Prices are set per person, per serving*

*Also available for evening bookings*

<b>Sandwiches and crisps</b> - variety of meat, fish and vegetarian fillings, served with crisps	£4.75
<b>Soup</b> - served with bread rolls & butter. Suitable for groups of 10+ <i>Carrot &amp; Coconut or Leek &amp; Potato</i>	£3.70
<b>Salad</b> - served in bowls. Suitable for groups of 10+ <i>Salmon, Pasta, Caesar, Mediterranean Feta or Asian Noodles</i>	£2.10
<b>Quiches</b> - served sliced and warm. Suitable for groups of 10+ <i>Lorraine or Spanish</i>	£3.20
<b>Mini Bruschetta</b> - Suitable for groups of 10+ <i>Feta Cheese and Smoked Peppers; Mozzarella Sundried Tomato; Cranberry and Bacon; Pastrami and Gherkins</i>	£3.20
<b>Hot Finger Food</b> - served with dipping sauces. Suitable for groups of 10+ <i>Vegetable Samosas; Chicken Satay; Spring Rolls; Onion Bhajis; Green Falafel; Brie &amp; Cranberry wonton; Southern fried chicken Goujons; Chicken Tikka Skewers</i>	£3.20
<b>Meat Platter</b> - served with breads. Suitable for groups of 10+ <i>Parma Ham, Salami, Prosciutto, Roasted Ham, Roast Beef, Pastrami</i>	£5.25
<b>Cheese Platter</b> - served with breads. Suitable for groups of 10+ <i>Stilton, Cheddar, Brie, Mozzarella, Goat Cheese</i>	£5.25

# Buffet Packages

*Prices are set per person, per serving*

*Also available for evening bookings*

<b>Full Lunch</b> - selection of sandwiches/wraps, crisps, fresh fruit and cakes	£6.85
<b>Hot and Cold Finger Food</b> - Suitable for groups of 10+ <i>A selection of salads, quiches, mini bruschetta and finger food (items detailed in lunch section)</i>	£7.35
<b>Hot and Cold Buffet</b> - Suitable for groups of 10+ <i>Hot finger food, meat platter, cheese platter, breads, salads and fruit (items detailed in lunch section)</i>	£9.45

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## Evening food

*Prices are set per person, per serving*

*All self-service and suitable for groups of 10+*

*Vegan/Vegetarian/Gluten free options available on request*

**Hot Dog** Footlong Frankfurter, fried onions, sauerkraut in a fresh bun with sauces £4.75

**Pulled Pork Burger** BBQ pulled pork, white flour bap, lettuce & cheddar £5.00  
*+ add coleslaw* £1.10

**Pie & Gravy** served with salad or chips £5.50

***Baked vegetables & Goats Cheese** - roasted Mediterranean vegetables with goats cheese and black olives in a shortcrust pastry case*

***Beef & Perl Las Cheese** - diced beef and organic Per Las cheese, potato, carrot and leek in a shortcrust pastry case*

**Chilli Con Carne** served with couscous, sour cream & cheddar £5.00  
*+add tacos or pitta bread* £1.10

**Potato Wedges** £3.20

**Canapés** £11.00

*Price based on 5 canapes per person*

*Includes serving staff and suitable for groups of 30+*

*Vegan/Vegetarian/Gluten free options available on request*

**Mini Vegetables Tartlets** -Feta and Aubergines, Mozzarella Sundried Tomato, Smoked Paprika, Cream Cheese and Dill

**Mini Fish Blinis** - Smoked Salmon, Mediterranean Tuna

**Mini Short Crust Meat Tartlets** - Bacon and Brie, Sausage and Cranberry, Pastrami Gherkin Salsa, Turkey with Cranberry sauce and Brie

**Selection of Mini Quiches**

**Mini Sweet Brioche and Mix Tartlets** - Strawberry Dark Chocolate Tiramisu, Fruit of the Forest, Honey Yogurt and dried fruit, Lemon Cheese cake

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# Evening Drinks

*Price are set per bottle*

*All self-service*

**Beers** - Peroni, Corona or Bristol Beer Factory: Southville Hop IPA £3.85

**Ciders** - Thatchers £3.85

**White Wine** £13.15

*Chardonnay, S.E Australia*

*Home Farm Semillon - Crisp, fresh wine with generous citrus and passion fruit flavours that linger, creating a satisfying finish*

*Rioja Blanc, Spain*

*Puerta Vieja - Aromas of limes and lemons with overtones of pineapple and some floral hints* £13.65

*Sauvignon Blanc, Marlborough, New Zealand*

*Cooper's Barrel - This wine is a pure expression of Marlborough Sauvignon Blanc with a combination of tropical and herbal flavours and a fresh dry finish* £16.50

**Red Wine** £13.15

*Vin De Pays, France*

*Claude Val Rouge - This Grenache-based blend of six grape varieties offers aromas and flavours of raspberry, plum, liquorice and spices.*

*Montepulciano D'Abruzzo, Italy*

*Decanel - Full bodied, with rich, warm, plum and blackberry flavours* £13.65

*Merlot, Chile*

*El Otro - A swirl of ripe plums, raspberries and strawberry jam. An elegant and supple wine with a perfect balance of soft tannins and ripe fruit flavours.* £16.50

**Sparkling Wine** £27.50

*Ville D'Arfanta, Prosecco DOC Cuvee Spumante*

*Apple and citrus fruit tinges. It has a fresh flavour and to the palate the wine is pleasant and harmonious.*

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