PRIVATE CHARTERS BUFFET MENUS

BBQ BUFFET - 1

HOT STATION

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

CUMBERLAND PORK SAUSAGE

Cooked in Hickory Sauce

MINI SPARE PORK RIBS

Cooked in Chinese Style Black Bean Sauce

PIRI-PIRI SPICED CHICKEN BROCHETTES

MIXED VEGETABLE BROCHETTES (v)

GRILLED SWEET POTATO WEDGES (v)

Available with Sour Cream & Sweet Chilli Sauce

CORN ON THE COB

Served with Chilli Butter

JACKET POTATOES (v)

COLD STATION

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

MIXED LEAF SALAD (v)

COLE SLAW (v)

SOUR CREAM & SWEET CHILLI SAUCE (v)

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (vg) (g)

STRAWBERRIES & CLOTTED CREAM (V) - SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

BANOFFEE PIE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (V)

SUMMER PUDDING (V) - SEASONAL

PRICING

£33.00/£26.00 per person

REMOVE THE DESSERT

\$26.00

Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION

Available with all menus
Includes cheeses, crackers, chutneys, celery and grapes

(N) Contains Nuts

(VG) Vegan

(v) Vegetarian



BBQ BUFFET - 2

HOT STATION

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

MOROCCAN CHERMOULA SPICED CHICKEN

LAMB KIBBEH

GRILLED CHICKEN

Made with Oregano & Lemon

PIRI-PIRI SPICED PRAWNS

COLD STATION

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

TABBOULEH SALAD (v)

Made with Bulgur Wheat, Cucumber, Peppers, Red Onion & Parsley

NEW POTATO SALAD (v)

Made with Dill & Garlic Mayonnaise

SALAD SELECTION (v)

Made with Tomato, Red Onion, Cucumber & Feta

'VEGGIE' PASTA SALAD (v)

Made with Grilled Peppers, Courgettes, Aubergine & Red Onion, Orzo Pasta & Basil Dressing

GRILLED AUBERGINE & PEPPERS (v)

Served with Tahini Sauce

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (vg) (g)

STRAWBERRIES & CLOTTED CREAM (V) - SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (V)

BANOFFEE PIE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (V)

SUMMER PUDDING (V) - SEASONAL

PRICING

£38.00/£31.00 per person

REMOVE THE DESSERT

Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION

Available with all menus
Includes cheeses, crackers, chutneys, celery and grapes

(N) Contains Nuts

(VG) Vegan

(v) Vegetarian



ERAMUS BBQ BUFFET

MAINS

PLEASE CHOOSE 4 (FOUR) MAINS (INCLUDING VEGETARIAN) ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

PERSONALISED BURGER MADE WITH CHARGRILLED BEEF PATTY OR FIELD MUSHROOM BURGER (v) (vg) vegan option upon request

With Goat's Cheese & Salsa Verda, Toppings include: Brioche Rolls, Mature Cheddar, Fresh Tomatoes, Lettuce, Sweetcorn Relish, Pickles

CUMBERLAND HERB SAUSAGE

CHICKEN SOUVLAKI

Made in a Lemon and Oregano Marinade

Spiced Lamb Sausage Served with Harissa Mayonnaise

CAJUN SPICED PORK SKEWERS

SWORDFISH AND PEPPER BROCHETTE

Served with Romesco Sauce — Supplement of £1.00

GRILLED MACKERAL

Spiced with Chermoula

KING PRAWNS

Served with Salsa Verde — Supplement of £2.00

CHARGRILLED HALLOUMI (v)

Served with Black Olive & Caper Salad

SIDES

PLEASE CHOOSE 4 (FOUR) SIDES ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

GRILLED AUBERGINE & COURGETTES (v) (vg)

HORIATIKI SALAD (V)

Made with Tomato, Feta, Olives, Red Onion & Parsley

TABBOULEH SALAD (v) (vg)

Made with Bulghur Wheat, Parsley, Cucumber, Mint & Lemon Dressing

FETA, WATERMELON & PINE NUT SALAD (N) (V) (VG)

VEGAN OPTION UPON REQUEST

HOMEMADE COLE SLAW (v)

MIXED LEAF SALAD (v)

BABY BAKED POTATOES (v)

Served with Sour Cream & Chives

PRICING

£38.00 per person*

*Minimum of 100 guests

ENHANCEMENTS

STARTERS

CHEESE SELECTION
Available with all menus
Includes cheeses, crackers, chutneys, celery and grapes

DESSERT

PLEASE CHOOSE 2 (TWO) DESSERTS

CHOCOLATE ORANGE TORTE (vg) (g)

STRAWBERRIES & CLOTTED CREAM (V) - SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (V)

SUMMER PUDDING (V) - SEASONAL

TUBS OF DRUNKEN DAIRY ICE CREAM (v)

Available in Various Flavours — Supplement of £1.00

(N) Contains Nuts

(VG) Vegan

(v) Vegetarian



ERAMUS BUDGET BBQ BUFFET

MAINS

SAUCES AND DRESSINGS ARE INCLUDED

MIXED SAUSAGES

Vegetarian and Pork & Apple

HOMEMADE BEEF BURGERS IN CIABATTA

MED VEGETABLE SKEWERS

PASTA SALAD OR NEW POTATO SALAD

HOMEMADE COLE SLAW

MIXED LEAF AND HERB SALAD WITH DRESSING

DESSERT

PLEASE CHOOSE 2 (TWO) DESSERTS

CHOCOLATE ORANGE TORTE (vg) (g)

STRAWBERRIES & CLOTTED CREAM (V) - SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (V)

SUMMER PUDDING (V) - SEASONAL

TUBS OF DRUNKEN DAIRY ICE CREAM (v)

Available in Various Flavours — Supplement of £1.00

PRICING

£18.00/£23.85 per person*

ADD DESSERT OPTIONS
Choose up to 2 (TWO) desserts
for a supplement of £5.85

*Minimum of 100 guests

ENHANCEMENTS

STARTERS

CHEESE SELECTION
Available with all menus
Includes cheeses, crackers,
chutneys, celery and grapes







HOT BUFFET - 1

HOT STATION

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

TRADITIONAL BEEF COOKED IN GUINNESS

Served with Button Onions, Mushrooms, Carrots & Smoked Bacon

CHICKEN HOT-POT

Served with Parmentier Potatoes & Mature Cheddar

BRAISED MIXED MUSHROOMS & SPINACH (v)

Finished with Smoked Paprika & Crème Fraiche

GRATIN OF BUTTERNUT SQUASH (v)

Made with peppers, Courgettes, Goat's Cheese & Aubergines

SAFFRON RICE (v)

SELECTION OF SEASONAL VEGETABLES (v)

Cooked 'Al Dente' with Olive Oil & Chives

ROAST NEW POTATOES (v)

Made with Red Onions & Rosemary

PRICING

£30.50/£23.50 per person

REMOVE THE DESSERT
Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION
Available with all menus
Includes cheeses, crackers, chutneys, celery and grapes

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (VG) (G)

STRAWBERRIES & CLOTTED CREAM (V) - SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

BANOFFEE PIE (v)

ROCKY ROAD CHEESECAKE (V)

PECAN PIE (N) (V)

SUMMER PUDDING (V) - SEASONAL



(VG) Vegan

(v) Vegetarian



HOT BUFFET - 2

HOT STATION

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

SPICED MOROCCAN LAMB TAGINE (N)

Served with Apricots, Walnuts & Coriander

GRILLED SALMON

Cooked with Chive, White Wine & Leek Sauce

CHICKEN AND SEAFOOD PAELLA

Rice Infused with Saffron

BRAISED MIXED MUSHROOMS & SPINACH (v)

Finished with Smoked Paprika & Crème Fraiche

GRATIN DAUPHINOISE (v)

Oven Baked Slived Potatoes with Garlic & Cream

SPICED COUSCOUS (v)

SELECTION OF SEASONAL VEGETABLES (v)

Cooked 'Al Dente' with Olive Oil & Chives

SALAD SELECTION (v)

Cucumber, Feta, Rocket, Oregano & Tomato

PRICING

£39.00/£32.00 per person

REMOVE THE DESSERT

Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION

Available with all menus
Includes cheeses, crackers, chutneys, celery and grapes

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (vg) (g)

STRAWBERRIES & CLOTTED CREAM (V) - SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

BANOFFEE PIE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (V)

SUMMER PUDDING (V) - SEASONAL



(VG) Vegan

(v) Vegetarian



COLD BUFFET - 1

PLATTERS

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

HONEY GLAZED HAM

ROAST TURKEY BREAST

Served with Sage & Onion Stuffing & Cranberry Sauce

GRILLED MEDITERRANEAN VEGETABLES (V)

Served with Feta Cheese, Olives & Lemon Dressing

POTATO & CHIVE SALAD (v)

COLE SLAW (v)

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (vg) (g)

STRAWBERRIES & CLOTTED CREAM (V) - SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

BANOFFEE PIE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (V)

SUMMER PUDDING (V) - SEASONAL

PRICING

£21.50/£14.50 per person

REMOVE THE DESSERT
Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION
Available with all menus
Includes cheeses, crackers, chutneys, celery and grapes

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COLD BUFFET - 2

PLATTERS

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

SELECTION OF CHARCUTERIE & PATE

Served with Olives & Caperberries

SMOKED PAPRIKA ROASTED CHICKEN LEG

Served with Citrus & Garlic Mayonnaise

'VEGGIE' PASTA SALAD (v)

Made with Grilled Peppers, Courgettes, Aubergine, Red Onion, Orzo Pasta & Basil Dressing

TABBOULEH SALAD (v)

Made with Bulghur Wheat, cucumber, Peppers, Red Onion & Parsley

GREEK TOMATO SALAD (v)

Made with Tomato, Red Onion, Olive, Oregano & Feta

NEW POTATO & CHIVE SALAD (v)

PRICING

£34.50/£27.50 per person

REMOVE THE DESSERT

Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION

Available with all menus
Includes cheeses, crackers, chutneys, celery and grapes

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (vg) (g)

STRAWBERRIES & CLOTTED CREAM (V) - SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

BANOFFEE PIE (v)

ROCKY ROAD CHEESECAKE (V)

PECAN PIE (N) (V)

SUMMER PUDDING (V) - SEASONAL



(VG) Vegan

(v) Vegetarian



COLD BUFFET - 3

PLATTERS

ARTISAN BREAD, RELISHES & SAUCES ARE INCLUDED

SELECTION OF CHARCUTERIE & PATE

Served with Olives & Caperberries

SMOKED PAPRIKA ROASTED CHICKEN LEG

Served with Citrus & Garlic Mayonnaise

'VEGGIE' PASTA SALAD (v)

Made with Grilled Peppers, Courgettes, Aubergine, Red Onion, Orzo Pasta & Basil Dressina

POACHED SALMON

Served with Smoked Salmon Rosettes & Asparagus

'FRUITTI DI MARE' SALAD

Italian Sea Food Salad Served with Chilli, Lemon & Parsley

TABBOULEH SALAD (v)

Made with Bulghur Wheat, cucumber, Peppers, Red Onion & Parsley

GREEK TOMATO SALAD (v)

Made with Tomato, Red Onion, Olive, Oregano & Feta

NEW POTATO & CHIVE SALAD (v)

PRICING
£46.50/£39.50 per person

REMOVE THE DESSERT
\$39.50
Save £7.00 per head

ENHANCEMENTS

STARTERS

CHEESE SELECTION
£9.60 per head

Available with all menus
Includes cheeses, crackers,
chutneys, celery and grapes

DESSERT

CHOOSE 1 (ONE) FOR THE WHOLE GROUP OR 2 (TWO) FOR A 50/50 SPLIT

CHOCOLATE ORANGE TORTE (vg) (g)

STRAWBERRIES & CLOTTED CREAM (V) - SEASONAL

TARTE AU CITRON (v)

KEY LIME PIE (v)

BAKED VANILLA CHEESECAKE (v)

BANOFFEE PIE (v)

ROCKY ROAD CHEESECAKE (v)

PECAN PIE (N) (V)

SUMMER PUDDING (V) - SEASONAL

(N) Contains Nuts

(VG) Vegan

(v) Vegetarian



BRUNCH BUFFET - ERASMUS ONLY

SWEET

ARTISAN BREAD, COFFEE & TEA STATION ARE INCLUDED

DANISH PASTRICS & CROISSANTS (v)

AMERICAN STYLE PANCAKES (v)

Served with Maple Syrup

BELGIAN SWEET WAFFLE (v)

Served with Forest Fruits & Salted Caramel Sauce

ROCKY ROAD CHEESECAKE (v)

SAVOURY

ARTISAN BREAD, COFFEE & TEA STATION ARE INCLUDED

CHICKPEA HASH (v)

Made with pepper, Egg & Feta Cheese Hash

PORK & HERB SAUSAGE

GRILLED SMOKED BACON

SCRAMBLED EGGS (v)

With Chives

HASH BROWNS (v)

ROAST MUSHROOMS (v)

SMOKED SALMON BAGEL

Served with Cream Cheese & Rocket

SMOKED PAPRIKA POTATO WEDGES (v)

GRILLED VEGETABLE TABBOULEH SALAD (v)

Made with Feta, Quinoa & Pomegranate

PRICING

£36.00 per person*

*Minimum of 80 guests

ENHANCEMENTS

STARTERS

CHEESE SELECTION
Available with all menus
Includes cheeses, crackers, chutneys, celery and grapes

SUBSTITUTIONS ARE NOT AVAILABLE WITH THIS MENU.



(VG) Vegan

(v) Vegetarian

