



CREW CATERING SAMPLE MENU

Breakfast

Bacon or sausage in a brioche roll with red or brown sauce
Vegan sausage or grilled field mushroom or roast tomato in a brioche or gluten free roll (dietary alternative)

Selection of freshly baked danish pastries and croissants
Yoghurt and granola pots with mixed berry compote

Lunch

Smokey chilli con carne or 5 bean dietary alternative
with spiced rice, homemade guacamole, corn chips

Chicken tikka Balti or sweet potato and chickpea dietary alternative
With basmati rice popadoms and mango chutney

Beef, chorizo & black bean feijoada or vegetable feijoada dietary alternative

Pesto marinated chicken breast or Quorn dietary alternative
Served with pan fried potato gnocchi and Mediterranean vegetables in a tomato ragu

All main dishes are accompanied by a selection of salads, a fresh leaf salad,
Palmer & Co crunchy red cabbage slaw and a compound grain salad of the day.

Cold buffet lunch options also available.

Dessert options

Mixed dessert platters
Brownies, flapjacks and mini cakes

Individual desserts:

Selection of cheesecakes and (choice of 2) homemade dessert pots:

Rich chocolate pot with oat crumb
Lemon posset with fresh raspberries
Summer berry eton mess
Strawberry and white chocolate mousse

Afternoon tea:

Selection of sandwiches
Scones with jam and cream
Mini sweet treats and cakes