

REFRESHMENTS & CATERING

REFRESHMENTS

Tea / Coffee / Water	£1.50 per person per serving
Tea / Coffee / Water / Biscuits	£2.00 per person per serving
Tea / Coffee / Water / Fruit Juice	£2.00 per person per serving
Tea / Coffee / Water / Biscuits / Fruit Juice	£2.50 per person per serving
Tea / Coffee / Water / Fruit Platter	£3.00 per person per serving
Tea / Coffee / Water / Biscuits / Fruit Platter	£3.50 per person per serving

NURTURE CATERING

St George's are proud to recommend Nurture Catering, a not-for-profit division of St George's Crypt, for quality buffet style breakfast, lunches, and bespoke dinners.

Nurture Catering is based within St George's Crypt and engages with client trainees to enable them to enter the workplace at their own pace until their confidence and skills are built to a level they feel allows them to go into mainstream work. They are pastorally supported and mentored by Head Chef, David Pilling, to help fulfil their own potential. In doing this, quality food is served on a daily basis to St George's Centre which in turn funds the costs of trainers and commodities.

As St George's Centre work in partnership with Nurture, we are happy to provide a bespoke service for each customer, therefore if you would like to make any changes to your chosen menu please discuss this directly with our events team as additional charges may apply.

We are happy to cater for dietary requirements but these need to be requested in advance e.g. vegan, gluten free, dairy free, halal etc. No VAT will be added to the prices below.



MENU OPTIONS

#1 SUMPTUOUS SOUP & BREAD

£6.50 per person
(min. of 5 people)

- Choose* from our selection of freshly made soups all served with crusty bread;
 - Low-fat cream of tomato with basil (v)
 - Healthy cream of vegetable (v)
 - Tasty leek and potato (v)
 - Slow-cooked french onion (v)
 - Wild mushroom (v)
- Includes a soft drink

*Groups of 10 people or less will be served the soup of the day (v)

**Add freshly made standard filling sandwiches for an extra £1 per person

#2 STANDARD SANDWICH BUFFET

£6.75 per person
(min. of 5 people)

- Freshly made sandwiches and wraps on a mixture of breads which will include a selection from our standard fillings;
 - Chicken coated in piri piri spice and yogurt with crunchy lettuce
 - Cajun chicken, lettuce and mayonnaise
 - Wiltshire ham and seasonal chutney
 - Ham, tomato and mixed leaf
 - Tuna, peppers, cucumber, light mayonnaise and mixed leaf
 - Mature cheddar and seasonal chutney (v)
 - Cheese savoury with onion, carrot and salad cream (v)
 - Free range egg mayonnaise with watercress (v)
 - Harissa roasted vegetables and moroccan hummus (ve)
 - Pulled bbq jackfruit (ve)
- Crisps (or oven cooked potato wedges on request, min. of 20 people)
- Fresh fruit (v)
- Includes a soft drink

#3 PREMIUM SANDWICH BUFFET

£8.50 per person
(min. of 5 people)

- Freshly made sandwiches and wraps on a mixture of breads which will include a selection from our premium fillings;
 - Roast beef, horseradish cream and wild rocket
 - Chorizo, peppers, olives and swiss cheese
 - Chicken and bacon with a caesar dressing
 - Bacon and brie with a sweet relish
 - Flaked tuna with lemon, mayonnaise and avocado
 - Mozzarella with ripped basil and vine tomato (v)
 - Free range egg and crunchy salad (v)
 - Falafel fritters, roast peppers and hummus (ve)
 - Spiced indian style salad (ve)
- Crisps (or oven cooked potato wedges on request, min. of 20 people)
- Fresh fruit (v)
- Cakes or cookies (v)
- Includes fruit juice

#4 STANDARD DELI BUFFET

£10.25 per person
(min. of 10 people)

- Freshly made sandwiches and wraps on a mixture of breads with a selection of our standard fillings (or premium fillings for £1 extra pp)
- Miniature quiches and tartlets
- Variety of homemade salads from;
 - Smoked paprika chicken, chorizo and red pepper pasta
 - Herb pasta with slow roasted tomato and sunflower seeds (v)
 - Mediterranean couscous with feta and olives (v)
 - Plum tomato and baby mozzarella salad with basil pesto (v)
 - Classic creamy coleslaw salad (v or ve on request)
 - Green herb leaf salad and dressings (ve)
 - Vegan superfoods salad (ve)
- Crisps (or oven cooked potato wedges on request, min. of 20 people)
- Fresh fruit (v)
- Cakes or cookies (v)
- Includes a soft drink

#5 PICNIC DELI BUFFET

£11.25 per person
(min. of 10 people)

- Freshly made sandwiches and wraps on a mixture of breads with a selection of our standard fillings (or premium fillings for £1 extra pp)
- Miniature quiches and tartlets
- Sausage rolls and cheese and onion rolls (v)
- Meat and vegetarian samosas and spring rolls with a sweet chilli dip (v)
- Variety of fresh homemade salads
- Crisps
- Fresh fruit (v)
- Cakes or cookies (v)
- Includes fruit juice

#6 PREMIUM DELI BUFFET

£11.75 per person
(min. of 10 people)

- Charcuterie board of continental sliced meats and antipasti
- Miniature quiches and tartlets
- Creamy coronation chicken
- Variety of fresh homemade salads
- Basket of crusty petit pain with butter
- Fresh fruit (v)
- Cheese and crackers board (v)
- Includes fruit juice

#7 BREAKFAST BUFFET

£5.00 per person
(min. of 5 people)

- Choose two of our freshly prepared breakfast items;
 - Mixture of bacon and egg sandwiches
 - Butter croissants (v)
 - Delicious danish pastries (v)
 - Cream cheese bagels (v)
 - Yogurts (v)
 - Fresh fruit (v)
- Includes tea and coffee with a selection of fruit and herbal teas
- Includes fruit juice

#8 AFTERNOON TEA

£5.50 per person
(min. of 5 people)

- Choose two of our freshly prepared afternoon tea items;
 - Freshly baked scones with jam and cream (v)
 - Delicious danish pastries (v)
 - Cup cakes (v)
 - Fresh fruit (v)
- Includes tea and coffee with a selection of fruit and herbal teas

#9 BESPOKE 2 OR 3 COURSE MEAL

£10.50 per person
(min. of 20 people)

- Speak with our events team to arrange a bespoke meal with buffet or table service options available. Sample mains listed below;
 - Lamb tagine with coriander couscous
 - Lancashire hotpot with crusty bread
 - Lasagne served with a side order of garlic bread
 - Beef chilli con carne with rice
 - Vegetable curry and rice (ve)
 - Vegetarian cobbler with crusty bread (ve)
- Includes a soft drink

£14.50 per person
(min. of 20 people)