

Elig^o

Hospitality Menu

Breakfast

The Continental

Fresh Chilled Fruit Juices
Fresh Berries, Honey and Granola Crumble

4 6 8

Warm Butter Croissants

4 6

£8.45 per person
minimum of 12 people

The Traditional

Grilled Back Bacon & Sausages
Tomato and Mushroom, Fried Egg
Soda Bread and Potato Bread

2 4 6 8

£9.95 per person
minimum of 12 people

The Small Plates

Bacon or Sausage Baps

4 8

£4.95 per person
minimum of 6 people

All served with Tea and Coffee

All Day Indulgence

Oven Baked Pineapple

with fresh mint and Greek yoghurt

G 6

Seasonal Fruit Skewers

G

Mini Danish Pastries

4 6 8

Mini Homemade Scones

with homemade jam and cream

4 6 8 9

Fresh Berry Salad

G

Mini Blueberry or Chocolate Muffins

4 6 8

Crêpes

with chocolate & hazelnut spread

2 4 6 8 9

£3.95 1 choice per person

£5.95 2 choices per person

£7.95 3 choices per person

All served with Tea and Coffee

Refreshments

Tea or Coffee

£1.95

Tea, Coffee & Assorted Biscuits

2 4 6 8 9

£2.50

Tea, Coffee & Baked Scones

(plain, fruit or cherry)

4 6 8

£3.50

Tea, Coffee & Baked Luxury Scones

(raspberry & white chocolate, malteser, dark chocolate & orange, pineapple & coconut)

4 6 8 9

£3.95

All of our scones are served with butter & homemade preserve & fresh cream can be added at an extra cost of 60p per person

Tea, Coffee & Homemade Shortbread

4 6 8

£3.40

Tea, Coffee & Danish Pastries

2 4 6 8

£3.90

Tea, Coffee & Muffins

2 4 6 8

£3.90

Refreshments

Tea, Coffee & Tray Bakes

(choose from millionaires shortbread, chocolate brownie, fifteens, coconut slices, oatmeal biscuits)

2 4 6 8 9

£3.40

Tea, Coffee & Mini Treats

(2 per person)

(choose from mini Danish, muffin or doughnuts)

2 4 6 8 9

£3.40

Tea, Coffee & Croissant

4 6 8

£3.60

Tea, Coffee and Assorted Macaroons

2 4 6 8 9

£3.90

Fruit Basket

£1.50

G

Fruit Skewer

£3.45

G

1 Litre of Fresh Fruit Juice – £5.70

1 Litre of Diluted Cordial – £3.60

Still and Sparkling Water (33cl) – £1.75

Jug of Water & Glasses – £1.10

Sandwiches & Flat Breads

Step 1 –

Choose from thick farmhouse white, granary, flatbread or pitta

4 5

Step 2 –

Choose from any of the delicious combinations below

Traditional

Ploughman's with homemade chutney

4 6 13

Turkey, stuffing, cranberry sauce & oven baked ham

4

Baked ham & piccalilli

4

Traditional salad

4

Roast beef & horseradish

4 6 7

£6.30 per person including Tea or Coffee

Around the World

Greek chicken-marinated chicken breast with feta cheese, black olives, tzatziki & tomatoes

4 6

Tandoori chicken-spiced chicken breast with raita tomatoes and mixed salad

4 6

Pork & apple chutney

4

Spicy prawn & honey

4 11

£6.95 per person including Tea or Coffee

Step 3 –

Add a soup for £3 per person

Cream of vegetable

G 1 6

Pea & ham hock

G 1 6

Roasted tomato & garlic

G 1 13

Sweet potato & butternut squash

G 6

£9.50

per person

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Finger Buffet

Our tailor-made finger buffets are for a minimum of 5 people.

A Selection of Freshly Made Cocktail Sandwiches and Assorted Filled Tortilla Wraps

in fresh farmhouse brown or white bread

Simply choose a minimum of 2 from below

Minted Mini Lamb Kebabs **G**

Hand Crafted Pork & Cranberry Cocktail Sausage Rolls

topped with sesame seeds **2 4 6 10**

Selection of Soda Bread Pizzas

(various toppings) **1 3 4 11**

BBQ Chicken Strips **1 2 4 12**

Chorizo & Red Onion Tartlet **4 6 13**

Pickled Courgette & Fresh Mint Bon Bon **2 4 6**

Lemon & Thyme Haddock Goujons **2 3 4**

with homemade tartar sauce **V 2**

Mini Yorkshire Puddings

with chicken & redcurrant marmalade **4 6**

Mini Bagels

with roasted vegetables & tzatziki **3 4 6**

Mini Desserts

Choose From

French macaroon selection

afternoon tea selection

assorted mini homemade tray bakes

all **2 4 6 8 9**

Tea/Coffee

Each additional item is £2 per person

£9.50

per person

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Bowl Food

Minimum 10 covers

Under 60 persons - 2 choices

Over 60 Persons - 3 choices

A supplement of £2 per person will be added
for additional choices

Chicken and Broccoli Bake

with tossed salad

4 6 7 13

Slow Cooked Irish Beef Stew

with bacon, stout & parsley potatoes

G 13

Traditional Lasagne Al Forno

with tossed salad

1 2 4 13

Lamb Hotpot

4 7 12 13 G

Pulled Pork Pitta Pocket

with homemade chips, mango & chilli chutney

1 4 12

Creamy Chicken Korma

with steamed turmeric & cardamom rice

4 6 13

Ricotta & Spinach Cannelloni (V)

2 4 6 V

Prawn Provençal

with basil linguine

2 4 6 11 13

Vegetable Tikka Masala

with pilau rice

4 6 13 V

Tea and Coffee

£13.95

per person

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Fork Buffet

Minimum 10 covers

Under 60 persons - 2 choices

Over 60 persons - 3 choices

A supplement of £2 per person will be added
for additional choices

Braised Beef

with Yardsman ale, button mushrooms,
baby onions & carrots

13

Local Chicken Breast

filled with a wild mushroom duxelle, wrapped
in smoked pancetta

2 4 6

Roasted Salmon Fillet

with purple basil & lime crust

3 4

Vegetable Fricassee

with buttered gnocchi and feta cheese crumbs

2 4 6

All main courses served with Chef's choice of vegetables or
seasonal baby leaf salad & garlic diced potatoes

6

Tea and Coffee

Desserts

Warm Apple Pie

with honey Chantilly fresh cream

V 2 4 6

Fresh Fruit Pavlova

served with raspberry coulis

V G 2 6

Bramley Apple Crumble

with vanilla custard

V 4 6

Cream Filled Profiteroles

with chocolate sauce

V 2 4 6

Vanilla Panna Cotta

with raspberry compote

V G 6 12

£4.75 per person

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Chocolate Truffle Tart

with mint infused strawberries

V 2 4 6

Trio of Desserts

with vanilla pod crème anglaise

2 4 6 8

Blackberry Charlotte

with mango coulis

2 4 6

Italian Chocolate Fondant

with vanilla ice cream

V 2 4 6

Luxury All Butter Lemon Tart

with clotted cream

2 3 4 6

£5.25 per person

Allergen Index

1. Contains celery or celeriac
 2. Contains eggs
 3. Contains fish
 4. Contains gluten
 5. Contains lupin
 6. Contains lactose
 7. Contains mustard
 8. Contains nuts
 9. Contains peanuts
 10. Contains sesame seeds
 11. Contains shellfish
 12. Contains soya
 13. Contains sulphur dioxide
- V. Vegetarian
- G. Gluten free

TERMS AND CONDITIONS

- When minimum numbers are not reached a Supplement per person is applicable (this will be advised by the Events Team)
- Menu options and estimate numbers should be advised no later than 10 working days in advance of event date
- Final catering numbers must be confirmed no less than THREE working days prior to event date (this will be minimum number charged).
- Cancellation of your event within THREE working days prior to event date will incur full charges.
- Catering will be invoiced directly by OCS Group UK Ltd. Payment must be paid directly to OCS, payment methods are listed on your invoice.

DATA PROTECTION ACT 1998:

OCS Group UK Ltd retain customer details for the purposes of event organisation, contact, invoicing & marketing.

If you disagree to the release of this information within the above group inform the Events Team at the time of booking.