

SINCE 1963

Phoenix

Events Menu

All Prices are exclusive of VAT

All catering consumed on the premises must be supplied by Phoenix

Main buffet items are served with skin-on fries & fresh salad bowls, both of which are **GF**

Sandwich platters are served with salad bowls & bowls of crisps.

BUFFET

Section 1:

MEDITERRANEAN VEGETABLE SKEWERS **VG GF**
served with spicy tomato sauce

ROASTED CAULIFLOWER **VG GF**
with roasted almond flakes

PEARL COUSCOUS AND TOFU SALAD **VG**

VEGETABLE GREEN GYOZA **V**
served with a ginger and coriander dipping sauce

5 Choices – £12 per head

Choose 3 from section 1 and 2 from section 2

7 Choices – £15 per head

Choose 4 from section 1 and 3 from section 2

SWEETCORN FRITTERS **VG**

TENDER POPCORN CHICKEN
served with garlic mayo

MIXED OLIVES **VG GF**

FRUIT SALAD **VG GF**

IN-HOUSE BAKED COOKIES **V**

Section 2:

MINI BATTERED HADDOCK **GF**
served with homemade tartare sauce

BREADED HALLOUMI STICKS **V**
served with jalapeno mayonnaise

VEGETABLE SAMOSAS **VG**
served with tamarind sauce

PIGS IN BLANKETS
served in a honey & wholegrain mustard glaze

CHICKEN SKEWERS **GF**
harissa marinated chicken skewers, swerved with tzatziki

FALAFEL, ROCKET & SUN-DRIED TOMATO SANDWICHES **VG**

GRILLED COURGETTE PENNE PASTA **VG**
with green pesto

MOZZARELLA, GREEN PESTO, TOMATO & ROCKET SANDWICHES **V**

JAFFA CAKE **VG**
or **LEMON DRIZZLE CAKE** **VG**

SANDWICH/WRAP PLATTERS

Choose 4 fillings – £8.50 per head

SMOKED SALMON – SALMON, CREAM CHEESE & AVOCADO

PLOUGHMAN'S – HAM, CHEESE, APPLE & TANGY PICKLES

MOZZARELLA, GREEN PESTO, TOMATO & ROCKET **V**

HUMMUS, ROASTED RED PEPPER & SPINACH **VG**

FALAFEL, ROCKET & SUN-DRIED TOMATO **VG**

BLT – BACON, LETTUCE & TOMATO

BRIE, CRANBERRY & ROCKET **V**

CORONATION CHICKEN

EGG & CRESS **V**

Sandwiches are made with a mix of white or whole-wheat bloomer bread, wraps or baked ciabatta. Please let us know if you have a preference.
GF options are available.

VEGETARIAN = V / VEGAN = VG / GLUTEN FREE = GF

Whilst we take the utmost care to accommodate dietary requirements, we are not a 'free from' kitchen and cannot guarantee the absence of allergens, as some ingredients may be produced in environments where allergens are present.

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Snacks & Drinks

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Cold drinks and receptions are priced per head, based on one drink per person. To allow for more drinks per person, simply multiply the price per head by the number of drinks per person you would like to provide.

BREAKFAST BUNS

Available from 9am – 11:30am

Vegan brioche bun,
filled with your choice of:

BACON, SAUSAGE OR
VEGAN SAUSAGE
£5.50 per head

GARLIC ROASTED TOMATOES
& MUSHROOMS VG
£5.25 per head

TWO FRIED EGGS V
£5.25 per head

SWEET TREATS

MAIZIE & GRACE POPCORN GF VG
£3.00 per head

SELECTION OF DANISH PASTRIES V
£2.50 per head

FRESHLY BAKED IN-HOUSE COOKIES V
£2.50 per head

CAKES
£3.00 per head
CARROT CAKE V
CHOCOLATE BROWNIE V GF
JAFFA CAKE VG
LEMON DRIZZLE VG

HOT REFRESHMENTS

TEA, FILTER COFFEE & WATER
£2.50 per head, per serving
£3.50 per head, unlimited servings

TEA, FILTER COFFEE, BISCUITS & WATER
£3.00 per head, per serving
£4.00 per head, unlimited servings

COLD DRINKS & RECEPTIONS

PROSECCO
£7.00 per head

CORONA CERO 0.0%
£3.50 per head

SPRITZ COCKTAILS
£8.00 per head

HOUSE RED OR WHITE
£6.00 per head, 175 ml

BELVOIR SPARKLING PRESSE
£3.00 per head

NON-ALCOHOLIC SPRITZ
£6.50 per head

CORONA OR BUDWEISER
£4.00 per head

FRESH FRUIT JUICES
£2.50 per head

CANNED MOTH COCKTAILS
£7.50 per head

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