



**CHARLTON
HOUSE**

EST 1991



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HOSPITALITY BROCHURE

THE BRADFIELD CENTRE



INTRODUCTION

Charlton House was founded on the principle of delivering fresh, seasonal food every day.

We ensure that we use quality ingredients prepared for well thought out and balanced menus. Over the last few years there has been a real drive towards understanding the provenance of ingredients, where they hale from and the production methods used.

Through our supplier base we are able to purchase a range of ingredients and products which adhere to the various accreditations. Our focus remains on preparing the best balanced menus which showcase excellent

NOTICE PERIODS

In order to provide you with the best possible service, please observe the notice periods required.

We require at least 2 working days notice for beverage requests and 5 workings days for food requests. We will always endeavour to fulfil your requirements, but all items are subject to availability and market conditions at the time of ordering.

Cancellation policy is 48 working hours before event, after this time you may be charged for the entire booking. All prices quoted are excluding VAT at the current rate.

LAST MINUTE CHANGES

We understand there can be last minute changes, but please try to minimize this in order to prevent disruptions to existing bookings.



For allergen information for all our products please refer to the Allergen Information Sheet or contact a member of the team.

We will endeavour to accommodate your requests, but should there be room changes etc, we would ask for your support in this.

CLEARING ROOMS

If rooms are booked back to back, we will not be able to clear any catering items from the room without disrupting meetings.

We will be happy to provide you with a trolley so items can be collected by us from outside the room to avoid disruption.

CONTACT DETAILS

CHEF MANAGER: DAVID GRAVE

EMAIL: DAVID.GRAVE@CHANDCOGROUP.COM

TEL: TBC



BEVERAGES

Hot Drinks

Tea and coffee (per person) **£2.25**

Tea and coffee with a selection of cookies
(per person, two cookies per person) **£3.00**

Morning Option (per person) **£4.00**
Tea and coffee served with bacon and sausage baps

Morning Option 2 (per person) **£3.75**
Tea and coffee served with a selection of butter
croissants, pain au chocolats and pain au raisins

Mid-Morning Option (per person) **£3.75**
Tea and coffee served with a selection of mini
Danish pastries

Afternoon Option (per person) **£3.75**
Tea and coffee served with a selection of tray bakes

Afternoon Option 2 (per person) **£3.75**
Tea and coffee served with a selection
of delicious muffins



Soft Drinks

(1 litre jug, 5 servings)

Orange juice	£2.50
Apple juice	£2.50
Cranberry juice	£2.50
Bottled still mineral water 1 litre	£1.75
Bottled sparkling mineral water 1 litre	£1.75
Bottled still mineral water 330ml	£0.75
Bottled sparkling mineral water 330ml	£0.75

Beers & Wines

Bottled lager	£3.00
House white wine & rosé	£8.50
House red wine	£8.50
Premium white wine	£11.00
Premium red wine	£11.00
Sparkling wine	£16.50
Champagne	£30.00

Additional Items (per person)

Seasonal cut fruit	£1.75
Seasonal whole fruit	£1.10
Selection of crisps	£1.60
Selection of crudités and dips	£1.80
Selection of mixed olives and nuts	£2.00
Additional hot or cold bites	£3.00

Service charge	£1.50
(per person, based on providing own beverages)	

BREAKFASTS

Continental Breakfast

£7.50

Tea and coffee
Selection of fruit juices
Mini croissants, Danish pastries and fruit smoothie shots
Shots of low fat and Greek yoghurt with fruit coulis or granola (v)

Hot Breakfasts

£8.00

Tea and coffee
Selection of fruit juices
Selection of grilled dry cured back bacon, grilled Cumberland sausages or baked vegetarian sausages served in soft flour baps



WORKING LUNCHES

Sandwich Lunches

Sandwiches within the ranges cannot be mixed. One round per person.

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Sandwich lunch only	£5.00	£6.50	£8.00
Package 1 Sandwich lunch with crisps	£6.25	£7.75	£9.25
Package 2 Sandwich lunch with seasonal cut fruit	£6.50	£8.00	£9.50
Package 3 Sandwich lunch with three options of hot or cold bites	£13.50	£15.00	£16.50
Package 4 Sandwich lunch with five options of hot or cold bites	£19.25	£20.75	£22.25



ESSENTIAL SANDWICH RANGE

A selection of 6 of our all-time favourite freshly made sandwich fillings chosen by our chefs. Served in white and brown sliced bread

Classic Sandwich Range

A selection of 6 of our all-time favourite classic freshly made sandwich fillings chosen by our chefs. Served in a range of baguettes, wraps & baps.

GASTRO SANDWICH RANGE

A selection of 6 of our finest quality freshly prepared deli fillings, cured meats and seafood chosen by our chefs. Served in a range of rustic ciabattas, flat breads & artisan loaves.



HOT & COLD BITES

Savoury

£3.00 per person

Selection of vegetarian mini quiches
Selection of bruschetta
Mini Yorkshire pudding filled with rare roast beef and horseradish
Selection of mini gourmet sausage rolls
Selection of mini samosas
Mini lamb and chorizo kebab

Sweet

£2.00 per person

Mini chocolate and hazelnut tart
Mini apple strudel
Macaron selection
Mini jam doughnuts
Seasonal fruit topped mini cheesecake
Iced cupcake
Gluten free options available upon request



HOT FORK BUFFET

Minimum order for 15 people. Choose mains, accompaniments & desserts for your party.

Main

per person **£10.50**

Please choose two mains for your group

Chicken massaman curry served with steamed rice
Chicken piccata with capers, lemon and parsley
Moroccan spiced lamb kofte with yoghurt dressing
Pesto and sweet red pepper gnocchi in a cream sauce (V)
Butternut squash, baby spinach and parmesan tortellini (V)
Lemon & herb crusted MCS pollack fillet

Accompaniments

Please choose two options for your group

Steamed new potatoes
Garlic ciabatta
Steamed seasonal vegetables
Mixed garden salad



Desserts

Please choose one option for your group

Mini chocolate & hazelnut tart

Mini apple strudel

Mini jam doughnuts

Seasonal fruit topped mini cheesecake

Iced cupcake

Gluten free options available upon request

Salad Bar

£7.75 per person

Minimum order for 15 people

A selection of 4 freshly prepared composite salads, mixed baby leaf, and house mixed salad served with freshly baked breads, croutons, toasted seeds & dressings.

Charcuterie Board

£7.00 per person

A selection of continental cured meats served with cornichons, chef's chutney and freshly baked bread.



***FOOD IS
EVERYTHING.**