



Hospitality



Hospitality Services

Good food lies at the heart of our business and we believe passionately that the eating experience should be central to the success of every event we serve.

Our Executive Development Chefs have created a range of menus based on traditional, fresh food with a modern twist.

Great Britain has a huge variety of fresh local produce and we are keen to promote this on our menus and recipes by using locally sourced fresh ingredients. Indeed all of our purchasing is focussed on ensuring that all ingredients promote the best of British produce and take account of regional suppliers and specialities where possible. Our Local Food Producer Policy not only supports British farming but encompasses distribution, processing, quality and safety.

These menus are by no means all we can do but provide a basis from which we can discuss further options. Your catering team are passionate about making each and every eating experience a memorable one. Regardless of the size or type of function, we source the freshest ingredients to create exciting, contemporary menus within budget.

Beverages & Pastries

Premium quality tea

Coffee

Fruit juice 200ml

Bottled water 330ml

Danish pastry

Homemade cookie

Tray bake

All prices are per person unless otherwise stated and are subject to the addition of VAT at the current rate. Prices valid at time of print.





Sandwich Selection

Premium sandwich selection

Choose from the following fillings

Roast beef, horseradish & rocket

Coronation chicken with baby spinach

Prawn mayonnaise with mixed leaves

Brie & cranberry

Egg mayonnaise with mixed leaf salad

Honey roast gammon with wholegrain mustard

Mayonnaise & tomato

Sandwiches from our premium selection contain 1 round per serving and are priced per person. If you would like alternative fillings, please contact us directly. Prices are subject to the addition of VAT at the current rate and are valid at time of print.

Platters

Basic Mixed Platter

Onion bhaji

Vegetable samosa

Vegetable spring roll

Vegetable pakora

Chicken pakora

Served with a selection of dips & salad garnish

Premium Mixed Platter

Oriental dim sum

Tempura battered prawn

Vegetable croline

Chicken satay

Lamb kofta

Served with a selection of dips & salad garnish

Basic Lunch Platter

Basic mixed platter

(please see above)

Premium sandwich

(please see sandwich selection pg 6-7)

Fruit juice 200 ml or bottled water 330 ml

Piece of fresh fruit

Premium Lunch Platter

Premium mixed platter

(please see above)

Premium sandwich

(please see sandwich selection pg 6-7)

Fruit juice 200 ml or bottled water 330ml

Piece of fresh fruit

Fruit platter

All platters include 1 of each of the items listed and are priced per person. Prices are subject to the addition of VAT at the current rate and are valid at time of print.





Meetings

Tea or coffee & biscuits

Tea or coffee & homemade cake

Tea or coffee & a premium sandwich

(Please see sandwich selection pg 6-7)

Basic mixed platter

(Please see platters pg 8-9)

Sandwiches from our premium selection contain 1 round per serving and are priced per person. Please see our selection of fillings on pages 6-7 basic mixed platter details are listed on pages 8-9 and are priced per person prices are subject to the addition of VAT at the current rate and are valid at time of print.

Ordering

For all orders, please complete our Hospitality Request card and hand to your Catering Manager. All orders need to be received at least 48 hours before required.



abm
catering solutions

t. 01926 498448 | e. sales@abmcatering.co.uk
Eagle Court, Saltisford, Warwick CV34 4AF
w. abmcatering.co.uk