

Menu and refreshments

The Tomlinson Centre will help you get the most out of your event with our on-site professional and flexible catering service. Whether it be a private meeting, prestigious dinner, or lunch in our cafeteria, we offer a variety of fresh and delicious foods with packages tailored to meet your requirements.

Food is our passion and we do our best to source local and high quality ingredients and are committed to using environmentally friendly and sustainable resources. We also cater for special dietary requirements, just speak to a member of our team when booking an event.



Refreshments	
Freshly Brewed Coffee and a selection of English and Herbal Teas Freshly Brewed Coffee, selection of Teas and Biscuits Freshly Brewed Coffee, selection of Teas and Pastries Freshly Brewed Coffee, selection of Afternoon Cakes A Selection of Fruit Juices Mineral Water (Still or Sparkling)	£1.50 per head £2.00 £2.95 £3.50 £0.95 £2.00 per bottle
Light Options	
Breakfast Roll served with a choice of Bacon and Cumberland or Veggie Sausage Glass of Fruit Juice Tea and Coffee	£4.20 per head
Afternoon Tea Fruit Scones with Jam and Butter Selection of Cut Fruits Tea and Coffee	£4.50 per head
Extra Options Tortilla Chips and a selection of Dips Fruit Platter Homemade Soup and Croutons served in a cup	£1.70 per head £2.00 £2.20
Lunches	
Standard Working Lunch A selection of Sandwiches on Malted, Brown or White Bread Crudités, Cheese Straws and Dips Orange Juice, Apple Juice and Iced Water	£6.25 per head
Soup and Bread Lunch A Selection of Breads Homemade Soup Fruit Platter Orange Juice, Apple Juice and Iced Water	£5.55 per head
Cafeteria Lunch Ticket	£7.50 per head

Give your delegates a wider choice for lunch by allowing them to choose from our Deli/Salad Bar which serves Jacket Potatoes, Paninis and Sandwiches. Ticket includes Main Course, Dessert

and Juice, Filter Coffee or Tea.



Buffets

Finger Buffet

Our finger buffets can be designed to match any tastes or dietary requirements. Please choose one of our sample menus or talk to our team to design your own.

Menu A

Chicken Goujons with Lemon and Cracked Black Pepper Mayo Mini Sausage Rolls with Tomato Sauce Cheddar Cheese and Roasted Red Pepper Tart (v) Herbed Vegetable Kebabs (v) Onion Bhajis with Mint Yogurt (v) Crispy Prawn Purse with Sweet Chilli Dip Selection of Wraps

Crudités, Assorted Dips and Pickles

Fruit Juice and Iced Water

Menu B

Chicken Sate

Mini Lincolnshire Sausages glazed with Wholegrain Mustard and Honey Spicy Potato Wedges with Chive and Sour Cream Dip (v)

Mini Vegetable Spring Rolls with Soy Sauce (v)

Cocktail Vegetable Samosas (v)

Smoked Salmon and Cream Cheese Blinis

Selection of Wraps

Crudités, Assorted Dips and Pickles

Dessert

Fruit Juice and Iced Water

Please contact us if you have any dietary requirements and we will be happy to try and accommodate them. We reserve the right to substitute items as necessary if some are unavailable. Please order 48 hours in advance to ensure all options are available

£8.95 per head

Banqueting and Receptions

We design bespoke menus for all banqueting events in discussion with our Chef. We can also cater for drinks receptions with a range of canapés which can be designed to suit your requirements.

