

Our catering service offers a broad range of food and drink options in the café or served to your room. Our aim is to ensure delegate's expectations are met by providing alternatives, such as the use of artisan breads where high quality and locally sourced ingredients to serve your group's needs are required. Food is prepared in our own catering kitchen. Please feel free to enquire if you have any special dietary requests and we will do our best to accommodate these.

MENU

 Vegetarian

 Vegan




 Contains gluten

 Contains dairy

Refreshments


Freshly Brewed Coffee and
a selection of English and Herbal Teas **£2.00**

served with biscuits Oat / Ginger Nut / Chocolate Chip / Fruit & Lemon **£2.50**    

or served with a Freshly Baked Cookie **£3.20**
Double Chocolate Chip or Oat, Raisin and Cinnamon   

or with a selection of Freshly Baked Danish Pastries or Croissant **£4.00**




2 Mini Danish Pastries or 1 Croissant per person   




Juices: a selection of juices from concentrate **70p**
or Freshly Squeezed Orange Juice **£1.80** (when available) 



All Day Coffee and Tea Station
Served for 9am then replenished at 11am and 2.30pm **£5.00 per person**

Breakfast

Fresh Fruit Platter **£2.00** 

Freshly baked Mini Pastries (3 per person) **£3.00**   

Greek Style Yoghurt with Mango, Oats and Seeds **£2.50**   

Croissant with butter and selection of condiments **£2.50**   

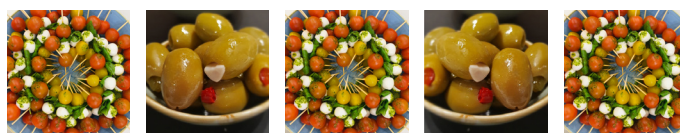


Please ensure all catering requests are received by 12 noon at least 3 working days before your event by email to info@thetomlinsoncentre.co.uk

All prices shown are per person
unless otherwise stated

Prices subject to VAT

Café Lunches



Customers should order Café Lunch Tickets for their delegates in advance. These will be given to the trainer on arrival which can then be exchanged for lunch in the café. *Please note that given current supply chain pressures, we are not able to guarantee food for purchase for those who have not pre-booked.*

Café Option

The Café Lunch Ticket £9.00

Freshly made selection of hot dishes and wholesome salads with a dessert and a selection of soft drinks and tea or coffee, all served in the café between 12.00 and 2.00pm

MENU CHANGES DAILY AND CAN INCLUDE...

Jerk Chicken with Rice and Peas

Cauliflower Gnocchi with Lemon Caper Sauce V G D

Spicy Prawn Linguine G D

Butternut Squash, Chilli and Sage Risotto V D

Moroccan Lamb Tagine G

Chicken Katsu Curry G D

Spinach and Ricotta Cannelloni G D

Spaghetti and Meatballs G

Vegan Sweet Potato and Red Pepper Curry V

Please speak to staff regarding dietary or any allergen intolerance conditions



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Working Lunches

Served to your room



The Classic Sandwich Lunch served with Vegetable Crudities, a selection of Dips, and Juices **£6.80**

A selection of sandwiches on wholemeal and white bread filled with classic fillings such as: Beef Pastrami with Gherkins and Swiss Cheese, Chicken and Chorizo, Forman's Poached Salmon and Dill Cream Cheese. Classic Tuna Mayonnaise, Egg Mayonnaise with Slow Roasted Tomatoes, Traditional Cheese and Pickle,



Humous Falafel with Humous, Cucumber and Spinach, Mexican bean, coriander, avocado and sweetcorn Salsa



Classic Sandwich Lunch Plus **£8.30**

as above with an extra half a round serving per person for £1.50 per head extra

Artisan Deli Sandwich Lunch served with a Fresh Fruit Platter, Vegetable Crisps, Olives and a selection of Juices **£9.00**



A selection of Artisan Breads such as Focaccia, Challah, Sour Dough, Wraps generously filled with premier ingredients such as

- Roasted Chicken, Avocado with Spiced Tomato-Chutney
- Prawn mayonnaise with Rocket
- British Ham with Barber's Mature Cheddar
- Severn and Wye Smoked Salmon, Lemon Dill and Cream Cheese
- Roasted Beef, Beetroot and Horseradish
- Free Range Egg Mayonnaise with Watercress
- Harissa Chickpea and Humous
- Tofurky vegan



Salad Boxes

Choose from a selection of salad box options **£5.25**

- Chicken and Bacon Ceasar Salad
- Tuna Niçoise
- Vegan Mezze



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Sweet Treats

Cake £3.50

Lemon Drizzle



Gluten Free Carrot Cake



Gluten Free Courgette and Avocado Cake



Afternoon Tea

Cream Tea £10.00 (minimum of 6)

A selection of finger sandwiches, Oak Smoked Salmon, Cucumber and Cream Cheese, Egg Mayonnaise and Baked Gammon Ham.



Mini pastries, Macarons, and Mini Tarts



Fruit and Plain Scones with Strawberry Jam and Clotted Cream



A selection of English and Herbal teas, Coffee and Juices

Cream Tea with Prosecco £15.00 (minimum of 6)
as above with a glass of Prosecco Traviso Spumante Brut

Prosecco

Traviso Spumante Brut

by the bottle £25.00

by the glass £5.00

Water

Harrogate Spring (Still) 1.5 litre bottle £2.25

Pellegrino (Sparkling) 1.5 litre bottle £2.25



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