

ARRIVAL AND REFRESHMENTS

Refreshment Break - £2.75 (per person)

Selection of Teas, Freshly Brewed Coffee,
Chilled Mineral Water, Biscuits
Mini Danish Pastries + £1.00 (per person)
Homemade Cakes + £1.00 (per person)
Fruit Kebabs + £1.00 (per person)
Freshly Squeezed Fruit Juice + £1.00 (per person)

Light Breakfast - £7.50 (per person)

Selection of Teas, Freshly Brewed Coffee,
Freshly Squeezed Fruit Juice
Island Cured Bacon and Butchers Sausage Rolls
Granola Pots
Energy Bars

Power Break - £4.00 (per person)

Fruit Smoothies
Energy Bars
Fresh Fruit Kebabs
Freshly Brewed Coffee, Selection of Teas

LUNCH OPTIONS

Finger Buffet - £12.50 (per person)

Smoked Salmon and Cream Cheese Roulade
Finger Sandwiches and Wraps
Vegetable Crudités, Hummus (v)
Red Onion and Goats Cheese Tarts (v)
Tomato, Basil and Mozzarella Skewers (v)
Mini Pork Pies with Piccalilli
Rare Roast Beef, Horseradish, Yorkshire Pudding
Kettle Crisps
Lemon Drizzle Cake
Fruit Bowl

Fork Buffet - £18.50 (per person)

Smoked Salmon and Prawn Platter
Baked Ham and Salamis, Selection of Pickles
Homemade Scotch Eggs, Mustard Dressing
Artisan Cheese Board (v)
Honey Roasted Mediterranean Vegetables (v)
Chicken Liver Pate, Red Onion Jam
Selection of Breads
Greek Salad (v)
Caesar Salad (v)
Root Vegetable Crisps (v)
Mini Scones with Jam and Cream
Chocolate Brownies, Chantilly Cream
Fruit Bowl

Hot Lunch - £16.50 (per person)

Choose 2 main options, served with selection
of salads and breads

Thai Green Chicken Curry, Steamed Rice
Crispy Duck, Asian Greens, Apple Sauce
Moroccan Lamb Tagine, Herbed Cous Cous
Roast Gammon, Griddled Peaches
Oriental Pork Belly, Coconut Rice
Pork Normandy, Herbed Mash
Aubergine Parmigiana (v)
Red Onion and Goats Cheese Tart (v)
Roast Butternut Squash, Mushroom Gratin (v)
Fisherman's Pie

Selection of Desserts
Fruit Bowl

CORPORATE MENU OPTIONS

Here at UKSA we can offer you an array of different food options to compliment your time with us. Whether you are looking for a sit down dinner or your classic British BBQ, our experienced team can cater your needs.

BARBEQUE OPTIONS

BBQ option 1 - £9.50 (per person)

Minimum 20 guests

Island Butchers Pork and Leek Sausages
Home Made Steak Burger
Charred Pork Cutlets, Red Onion Chutney
Baked Potatoes, Sour Cream, Salsa, Grated Cheese
Selection of Breads
Coleslaw
Caesar Salad
Strawberries and Cream

BBQ option 2 - £15.50 (per person)

Minimum 20 guests

Garlic and Herb Marinated Barbeque Chicken
Chinese Pork Fillet, Plum Sauce
Lamb Koftas
Baked Potatoes, Sour Cream, Grated Cheese
Selection of Breads
3 Leaf Seasonal Salad, IOW Tomatoes, Balsamic Dressing
Charred Mediterranean Vegetable Salad
Greek Salad
Fruit Kebabs

BBQ option 3 - £25.00 (per person)

Minimum 20 guests

Seared Seafood Kebabs, Lemon and Watercress Dressing
Fillet of Lamb Wrapped In Parma Ham, Red Pepper Coulis
Secret Recipe Jerk Chicken
Medallions of Beef, Charred Onions
Selection of Breads
Minted New Potatoes
IOW Tomato, Mozzarella and Basil Salad
Caesar Salad
Rocket and Parmesan
Melon and Strawberries, Pimms and Mint Syrup
Artisan Cheese Board

Vegetarian Options

Charred Vegetable and Pesto Tarts
Mediterranean Vegetable Kebabs
BBQ Peppers filled with Herbed Cous Cous
Portobello Mushrooms filled with Spinach and Blue Cheese

Please request number of vegetarian meals at time of booking

CANAPES

4 each - £5 (per person)

6 each - £7.50 (per person)

8 each - £8.50 (per person)

Smoked Salmon Blinis with Dill
Tiny Pork Pies, Piccalilli
Mini Yorkshire Pudding, Rare Roast Beef, Horseradish
IOW Tomato, Mozzarella and Basil Skewers (v)
Asparagus Wrapped in Parma Ham
Tandoori Chicken Skewers, Raita
Miniature Fish and Chips
Homemade Onion Bhajis, Mint Yoghurt (v)
Chinese Vegetable Samosa, Chilli Dip (v)
Teriyaki Salmon Skewers
Melon Popsicle, Trio of Dips (v)
Mini Prawn Cocktail
Corn Fritters (v)
Mini Shepherds Pie
'Shot' of Gazpacho (v)
Tempura Vegetables, Wasabi Dip (v)



Locally
sourced meat



All chicken
is Halal



Free range
eggs



Vegetarian
options