

# DRILL HALL ARTS CAFÉ

## CATERING MENU 2009



We will try to cater, as far as possible, to your specifications for individual events.

The following is a sample of what we can provide and at what cost. Price will vary according to quantity.

We use rolls and bread from Manna House bakery on Easter Road, who also bake rye, wheat-free and gluten-free bread.

We use free range, organic, and fair trade- locally sourced where possible.

### **SANDWICHES/OPEN SANDWICHES/WRAPS - £2.00 per person**

#### **Vegan:**

Houmous & sun-dried tomato  
Spicy bean pâté

#### **Vegetarian:**

Aubergine or mushroom pâté  
Brie & Cranberry  
Cheddar & chutney  
Mozzarella, basil & tomato

#### **Fish:**

Smoked mackerel salad  
Tuna & soured cream  
Salmon & cream cheese

#### **Meat:**

Ham & pickle  
Roast beef & horseradish  
Coronation chicken

### **SOUPS (incl bread & butter) - £2.50 per person**

Spicy Lentil & Tomato (vegan)  
Carrot & Coriander (vegan)  
Potato, Broccoli & Stilton (vegetarian)

Smoked Fish Chowder (£3.00 pp)

## **TEAS/COFFEES - £1.00**

(various herbal & fruit teas available)

## **CAKES - £1.00 per person**

Chocolate Brownies  
Raspberry Ripple Cake  
Banana or Raspberry Flapjacks  
Scones with butter & jam

## **COLD DRINKS**

Apple / Orange / Cranberry 50p  
Organic soft drinks from £1.25  
Wine & beer £2.00 (corkage from 50p)

**FRUIT - 50p per person** (seasonal/ local/organic where possible)