



# CLC VENUES & EVENTS CATERING MENU



CLC  
VENUES  
& EVENTS

# OUR CATERERS

If you're looking to wow your guests, the stunning architecture of Cheltenham Ladies' College offers the perfect backdrop for any occasion. Take your pick of a large selection of venues and find the perfect fit whether you are planning a buffet lunch, a formal banquet for 220, a Christmas party, or a drinks reception with canapes. Rely on the experience of your Event Co-ordinator, who has a vast background in hosting a wide selection of events.

Find a menu to suit your occasion. Sit back and enjoy as our experienced catering team takes over to deliver your culinary delights at an astonishingly high standard. No one will be left hungry, as our talented chefs are used to catering for large numbers and special events, as well as multiple dietary requirements. Design a unique menu to treat your guests, or choose from some of our most popular options.

## Terms & Conditions

- All catering requests must be made a minimum of 1 month prior to your event.
- Final numbers, dietary requirements and wine pre-orders must be submitted a minimum of 14 days prior to your event.
- External catering is not permitted in our venues, but after seeing our delicious menus, you'll be craving our fantastic food!



# LIGHT BITES

Tea and coffee	£3.00
Tea, coffee and biscuits	£3.50
Tea, coffee and cake	£5.00
Tea, coffee and warm pastries	£5.00

Bacon or Sausage baps	£6.00
Pizza, wedges and salad	£16.50



# SANDWICH LUNCH

£14.00

A selection of filled sandwiches:

- Smoked salmon & cream cheese on wholegrain bread
- Hand carved ham and coarse grain mustard on white bread
- Chicken & watercress sandwiches on wholegrain bread
- Houmous & Mediterranean salad wraps
- Egg mayonnaise and salad cress in a brioche roll
- Brie, cranberry & rocket on wholegrain bread

Selection of savoury tarts

A warm platter of roasted, lemon scented and breaded chicken pieces

A “crudité” platter of; Sugar snap peas, Cherry tomatoes, Celery, Carrot, Cucumber. Served with houmous and salsa.

A selection of vegetable crisps

Slithers of fresh fruit served on a platter with crème fraiche





# FINGER BUFFET OPTIONS

£19.50

*Please choose 8-10 items from the following selection.  
Additional items can be added for £3.00 per item, per head.*

- Selection of buffet cut sandwiches on white and wholemeal bread
- Selection of freshly filled mini brioche rolls
- Selection of freshly filled mini wraps  
*(vegetarian options will be available)*
- Coronation chicken and coriander tarts
- Cocktail sausages with honey & grain mustard
- Teriyaki beef and sesame skewers
- North African spiced chicken strips with coriander mayo
- Indian snack selection of bhajis, pakoras and samosas with mango chutney (V)
- Pulled pork, sage and apple crostini
- Filo wrapped Thai coriander, lime and ginger king prawns with sweet chilli dip
- Smoked salmon, cream cheese blinis
- Farmhouse vegetable mini quiches (V)
- Cherry tomato, feta and basil pizza pieces (V)
- Mixed olives & crudité's with a selection of dips (V)
- Homemade crisps
- +++
- Triple chocolate fudge brownies
- Mini cupcake selection
- Chocolate profiteroles
- Mixed macaroons
- Fresh fruit platter



All prices quoted per person and exclusive of VAT.

# AFTERNOON TEA

**£19.50**

Selection of sandwiches:

Smoked salmon and cream cheese

Egg and cress

Ham and wholegrain mustard

Chicken mayonnaise and salad

Cheese and cucumber

Classic scones with strawberry jam and clotted cream, served with  
fresh strawberries

Selection of cakes and desserts

Lemon drizzle cake

Classic Victoria sandwich

Chocolate brownie

Selection of individual cream cakes

Individual French macaroon selection





# SHARING PLATTERS

## ITALIAN PLATTER

**£10.50**

A selection of olives, cured continental meats, breadsticks and rustic Italian breads served with olive oil and balsamic vinegar.

## FRENCH CHEESE PLATTER

**£9.50**

A trio of farmhouse French cheeses served with a selection of artisan breads, crisp wafer biscuits and quince jelly.

## COTSWOLD PLATTER

**£12.00**

A ham hock terrine, smoked salmon & cream cheese, mature cheddar, mini raised pies, scotch egg, accompanied by a coarse chutney and served with a selection of rustic breads, crisp wafer biscuits and vegetable crisps.



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# CANAPÉS

£19.50

*Please choose 5 items from the list below. Any additional items can be provided for £3.50 pp.*

## **Meat:**

Asparagus & prosciutto

Beef, red onion and horseradish crème fraiche crostini

Caesar salad tartlet

Crostini topped with creamed paté and cucumber

Duck rillettes crostini with a cranberry glaze

Filo tarts with smoked chicken, olives and parsley

Melon wrapped in Parma ham

Ham hock terrine on toasted farmhouse bread

Mini cheese burgers

Mini sausages in honey & mustard

Parma ham ciabatta with parmesan shavings

Seared sirloin skewer with horseradish

Smoked chicken tartlets with mango salsa

Thai chicken balls

## **Fish:**

Haddock, salmon and prawn mini Thai fishcakes

King prawn with cardamom.

Coriander and orange Mediterranean prawn skewers

Smoked salmon on savoury blinis with lightly whipped cream cheese





# CANAPÉS

## **Vegetarian:**

Crostini topped with goat's cheese and red pepper marmalade

Falafel with tzatsiki dip

Pastry case with mushroom ragout

Sun blush tomato and oregano barquettes finished with a sprinkling of feta

Wild mushroom and grana padano risotto cakes

Vegan spring rolls with sweet chilli dip

Cherry tomatoes filled with walnut & lentil pate

Parmesan herb polenta chips with a vine tomato and balsamic dip

Cantaloupe melon with tomato, lime, basil and maple syrup salad

## **Desserts:**

Chocolate cups filled with a choice of mousses

Chocolate pecan brownie with strawberry & vanilla cream

Macaroons

Mini meringues with fresh raspberry dip

Tiny sherry trifles served in dark chocolate cups

White and dark chocolate dipped strawberries



# B O W L F O O D

£19.50

*Choose 6 options from the choices below*

*Menu available in Princess Hall, Council Room, Health and Fitness Centre and Meeting Rooms*

## **Meat:**

BBQ pulled pork served with a cabbage slaw and crispy mini chips

Rosemary and garlic marinated lamb served with colcannon potato, red currant sauce and minted peas

Roast beef with mini Yorkshire pudding, horseradish creamed potato, baby vegetables and a rich gravy

Thai green chicken curry with coconut rice and bok choy

Mexican chilli con carne with coriander rice, guacamole, sour cream, tortilla crisp

Chicken Caesar salad (cold)

Farmhouse sausage served with sage creamed potato, red wine sauce and caramelized apple

## **Fish & Seafood:**

Seafood paella with Italian bread

Chargrilled tuna fillet glazed with sesame and soy served with rice noodles and chilli vegetables

Oven roasted cod supreme with Goan curry sauce and coconut rice

Salad of poached Scottish salmon, marinated in lime, ginger and honey served with broccoli and quinoa salad, accompaniment with toasted almonds and beetroot balsamic (cold)

Lemon and herb crusted cod with warm buttered potatoes, wilted spinach and pea purée

## **Vegetarian:**

Vegan Mexican three bean chilli with coriander rice, guacamole, sour cream, tortilla crisp

Potato gnocchi and spinach with a blue cheese cream sauce, pumpkin seeds and sweet pimento peppers

Vegan pad Thai with bok choy, bean sprouts and roasted peanuts

Vegan wild mushroom and leek risotto topped with sundried tomato and chive

Spinach & ricotta tortellini served with a tomato sauce, toasted pine nuts and crispy basil leaves



# HOT FORK BUFFET

£22.00

*Please choose one meat or fish option and one vegetarian option,  
plus five options from the salad menu.*

## **Meat & Fish:**

Hand carved chargrilled leg of lamb marinated in garlic, rosemary and lemon served with a fennel and lentil salad

Hand carved barbecued pork loin with barbecue sauce and apple and beetroot salad

Hand carved roasted topside of beef served with horseradish crème fraiche sauce

Traditional lasagne with garlic bread

Chicken tagine with lemon and olives served with couscous and Mediterranean flatbreads

Crispy side of salmon with a cucumber yoghurt, sprinkled with fennel

## **Vegetarian:**

Pan seared forest mushrooms and chestnuts with brandy, paprika and cream, served with wild rice

Vegan aubergine cannelloni served with walnut pesto

Vegan butternut squash and vegetable strudel, served with a roasted tomato jus

## **Salad Menu:**

Dressed green salad

Heritage tomato salad lemony courgette salad

Beetroot and halloumi salad with pomegranate and dill

Soya bean and goat's cheese salad with spring onion croutons

Roasted beet and carrot salad with a salsa verde

Classic coleslaw

Pasta salad with roasted tomatoes and sweet pepper dressing

Fine French bean salad dressed with shallots and parsley

Herby quinoa, feta and pomegranate salad

New potato salad with herby crème fraiche

Roasted baby potatoes with rosemary and lemon

Rustic farmhouse rolls

## **Desserts:**

*Added for £9.00*

Trio of chocolate terrine with a caramelised orange compote and a white chocolate sauce

Lemon posset

Strawberry Eton mess

Summer fruit roulade served with cream and selection of summer berries

Baked vanilla cheesecake with a mixed winter fruit compote

Glazed apple tart with clotted cream ice cream and caramel sauce

Lemon tart served with fresh raspberries and clotted cream ice cream

A selection of farmhouse cheeses, served with crisp savoury biscuits

Fresh fruit platter



*All prices quoted per person and exclusive of VAT.*

# COLD FORK BUFFET

£22.00

*Please choose five options from the below, plus five options from the salad menu .*

## **Meat & Fish:**

Pork terrine served with pickles and chargrilled  
sourdough bread

Hand carved honey roasted gammon served with pickles  
Classic coronation chicken

Ginger and lemongrass salmon fillets  
Selection of prawns served with a lemon scented  
mayonnaise

## **Vegetarian:**

Spinach and herb, cauliflower couscous filled  
courgettes (Vegan)

Courgette and ricotta tart

Quinoa stuffed sweet Romano peppers (Vegan)

Filo tart with fresh spinach, ricotta, feta and pine nuts

Vegetable and lentil pie served with pistou (Vegan)

## **Salad Menu:**

Dressed green salad

Heritage tomato salad lemony courgette salad

Beetroot and halloumi salad with pomegranate and dill

Soya bean and goat's cheese salad with spring onion croutons

Roasted beet and carrot salad with a salsa verde

Classic coleslaw

Pasta salad with roasted tomatoes and sweet pepper dressing

Fine French bean salad dressed with shallots and parsley

Herby quinoa, feta and pomegranate salad

New potato salad with herby crème fraiche

Roasted baby potatoes with rosemary and lemon

Rustic farmhouse rolls

## **Desserts:**

*Added for £9.00*

Trio of chocolate terrine with a caramelised orange compote and  
a white chocolate sauce

Lemon posset

Strawberry Eton mess

Summer fruit roulade served with cream and selection of  
summer berries

Baked vanilla cheesecake with a mixed winter fruit compote  
Glazed apple tart with clotted cream ice cream and caramel  
sauce

Lemon tart served with fresh raspberries and clotted cream ice  
cream

A selection of farmhouse cheeses, served with crisp savoury  
biscuits

Fresh fruit platter



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# EVENING SIT DOWN DINNER

Three course £53.00    Two course £41.50

## STARTERS

### Meat:

Crispy duck & watermelon salad with toasted cashew

Ham hock terrine served with dressed green leaves, warm ciabatta and accompanied by a lightly spiced apple compote

Roasted vine tomato soup topped with crème fraiche and crispy bacon, served with granary farmhouse rolls

### Fish:

A trio of smoked, lightly poached and rillettes of salmon served with lemon dressed continental leaves and delicate slithers of toasted sourdough bread

Charred asparagus, flaked salmon, cucumber and garden peas with a spring salad, topped with shaved parmesan and finished with a lemon scented French dressing

Seared prawns with watermelon and rocket, finished with a balsamic glaze

Thai fish cakes with sweet chilli dip

### Vegetarian:

A salad of grilled halloumi, watermelon and crisp French fine beans, finished with a mint and lemon dressing

Butternut squash and gruyere tart with roasted sweet pepper relish, rocket and pesto dressing

Glazed goat's cheese set on a mixed leaf salad with roasted beetroot & finished with a balsamic dressing





## MAIN COURSE

### Meat & Fish:

Blackened sirloin of beef with caramelised onions, served with a fondant potato, baton carrots and broccoli florets

Pan fried breast of duck with a delicate carrot puree, Cointreau scented fondant potato and broccoli florets, served with a charred orange and five spice sauce

Chicken supreme, wrapped in pancetta, served with Dauphinoise potato, broccoli florets and baton carrots, and finished with a warm vine tomato salsa

Roasted pork loin on a bed of a sautéed bacon and shallot green cabbage with an apple and sweet potato mash, broccoli florets and a rich jus

Pan fried salmon served with Dauphinoise potatoes, broccoli and baton carrots and finished with a white wine and parsley cream sauce

Pan fried sea bass with smoked, creamy potato, roasted red pepper sauce, seared baby leek and and finished with a brunoise of butternut squash, courgette & carrot

### Vegetarian:

Classic aubergine parmigiana served with new potatoes, broccoli and tomato bound roasted Mediterranean vegetables

Roasted red pepper polenta with char grilled Mediterranean vegetables and finished with a warm vine tomato salsa

Stuffed cabbage leaves with chestnuts, cranberries and rice on a seared crushed potato and parsley cake with roasted cauliflower and a light French dressing (Vegan and Gluten Free)

Mushroom wellington on a bed of a sautéed shallot green cabbage with an apple and sweet potato mash, broccoli florets and a roasted red tomato and red wine sauce (Vegan)



## DESSERT COURSE

A platter of a rich chocolate brownie, salted caramel chocolate pot, finished with a white chocolate ice cream

A trio of lemon desserts, comprising a glazed lemon tart, delicate citrus posset and light lemon yoghurt ice cream

Classic tarte tatin with clotted cream ice cream

Panna cotta served with a forest fruit compote and a crisp shortbread

Raspberry and white chocolate cheesecake, served with a forest fruit compote, and finished with a white chocolate pencil

Sticky toffee pudding, toffee sauce, banana ice cream

## CHEESE COURSE

A plated selection of English & continental cheeses, quince jelly and crisp savoury biscuits



# DRINKS

## Reception Drinks

Glass of fizz £6.25

Glass of house wine £5.50

Elderflower pressé £3.00

Should you wish to provide your own bottles, a corkage charge will be applied at £10.00 per bottle.

## Provision of bar facilities (Card only)

Bottle and spirit bar £175.00

*(Available in PAC, Princess Hall, Garden Common Room, Health and Fitness Centre)*

Draft bar £330.00

*(Available in Princess Hall or Garden Common Room only)*

Pre-paid account bars, or drink token systems available on request

*Speak to your event coordinator for our full up-to-date wine list*



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# CONTACT US

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