

# CATERING OPTIONS



Lincoln / Newark / Gainsborough

Lincoln College is proud to present its Corporate Menu which has been designed by our Head Chef to perfectly complement your conference, meeting or social event at the College.

It offers a great selection of traditional and contemporary food at incredible prices and will be prepared for you by catering students under the guidance of our experienced, professional team.

## BREAKFAST

### Menu 1

Bacon & sausage ciabatta rolls – selection of condiments

**£2.75 per person**

### Menu 2

Selection of pastries including:  
Pain au chocolate, pain au raisin & croissants  
Prepared skewered seasonal fruit

**£3.00 per person**

### Menu 3

Continental style breakfast including:  
Bread basket  
Sundried tomato & cheddar scones  
Pastrami, salami & chorizo  
Emmental cheese  
Prepared seasonal fruit, yoghurt & honey  
Orange/apple juice & tea/coffee

**£7.00 per person**

## DRINKS

Coffee & Tea per cup **£1.50**

Fruit juice - 1 litre jug (6 glasses) **£7.00**

Mineral water (still or sparkling) –1 litre bottle (6 glasses) **£4.00**

Unlimited Coffee & Tea **£4.50**

## SWEET TREATS

Chocolate brownie  
Homemade mini scones with jam & cream  
Flapjacks  
Homemade biscuits (2 each)  
Croissants  
Pain au chocolate  
Fresh cut fruit platter

**£1.50**

Coffee, Tea and any sweet treat - **£2.50**

*The  
Corner  
House*

## LUNCH

### Menu 1

Selection of freshly made sandwiches & wraps

Fillings include:

Mature cheddar cheese

Honey & mustard ham

Sliced egg & chive

Tuna & sweetcorn

Prepared skewered seasonal fruit

**£5.50 per person**

### Menu 2

Selection of freshly made sandwiches & wraps

Fillings include:

Mature cheddar cheese

Honey & mustard ham

Sliced egg & chive

Tuna & sweetcorn

Goats cheese, balsamic onion tart & basil oil

Smoked salmon, cream cheese & chive pancakes

Prepared skewered seasonal fruit

Homemade chocolate brownie

**£7.50 per person**

### Menu 3

#### Canapé lunch

(Minimum of 20 delegates)

Mini Yorkshire pudding, Sirloin of beef, horseradish cream

Smoked salmon, cream cheese blinis

Balsamic onion, goats cheese, basil pesto, pine nuts

Cajun chicken, minted mayonnaise, chive blinis

Sundried tomato, parmesan, basil oil, feta cheese palmiers

Chilli, smoked paprika and coriander chicken

Gem caesar salads, parmesan, garlic crouton

Sun-blush tomato, olive, chorizo, pesto and feta skewer

**£10.00 per person**

### Menu 4

Cold carved meats

Topside of beef (medium cooked)

Honey & English mustard ham

Cajun & coriander chicken brochettes

Salads include;

Cous cous with roasted vegetables & basil

Ranch slaw (low fat mayonnaise)

Potato & chive salad (low fat mayonnaise)

Homemade houmous (different flavours)

Mixed leaf

Homemade garlic croutons

Focaccia bread

Chutney & salad dressings

**£14.00 per person**