



## **New Corporate Café 2015 | Breakfast | Lunch | Afternoon tea**

### **Breakfast**

Continental bakery basket | £3.95 for two items

A selection of freshly baked breakfast pastries - croissants, almond croissant, pain au chocolat, pain au raisin

Selection of mini Danish pastries | £1.95 for two items

Both traditional and seasonal fruit pastries

All butter croissants with Guernsey butter & strawberry jam | £3.25 for two items

Open bagel selection | £2.80 for one item

Scottish smoked salmon, cream cheese and black pepper

Cream cheese, spring onion and marmite - you'll either love it or hate it!

Freshly baked filled croissants | £3.15 for one item

Honey glazed ham & Emmental cheese

Smoked salmon slithers & cream cheese

Smoked Bacon sandwich | £3.80 per round

Soft bap, sliced bread or demi baguette with smoked best back bacon

Served with tomato sauce / brown sauce

Set up in a chaffing dish to keep warm

Locally made sausage sandwich | £3.95 per round

Soft bap, sliced bread or demi baguette local pork sausages

Served with tomato sauce / brown sauce

Set up in a chaffing dish to keep warm

Gluten free breads are available

### **Dietary Information**

Vegetarian – V; Vegan – VG; Shellfish – SHF; Gluten Free - GF; Dairy free – DF; Contains nuts – N

Please do speak to us about any specific dietary requirements or allergies



## **Breakfast**

Individual Fruit skewer (GF & DF) | £1.95 each  
7 inch skewer of freshly cut seasonal & exotic fruit

Bowl of Natural Greek yogurt, fruit compote & muesli | £2.25 each

Individual Fruit Yogurt (GF) | £0.75 each

Whole Fruit Selection (Serves 4 – 2 pieces per person) (GF & DF) | £8.00

## **Breakfast | Hot drinks & juices**

Locally roasted Bean 14 coffee in thermos cafetiere | £15.50  
(Serves 8-10 people, decaffeinated available)

Freshly brewed English tea | £10.50  
(Serves 8-10 people, decaffeinated and flavoured teas available)

1 litre of Premium Orange juice | £5.50

1 litre of Premium Pressed Apple juice | £5.00

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## Lunchtime | Sandwiches & finger food

### Sandwiches

1 round of sandwiches on brown or white bread per person £3.15

Ciabatta, tortilla wrap, demi-baguette or pitta bread £3.65

### Choose your standard fillings here

Honey roast ham with homemade coleslaw

Free range egg mayonnaise with rocket (V)

Cream cheese with roasted peppers and rocket (V)

Sweet chilli chicken with coriander and lime

Sliced chicken breast, sage and onion stuffing

Smoked bacon with brie and cranberry relish

Prosciutto, roasted vegetables & pesto mayonnaise

Buffalo mozzarella, homemade pesto & tomato (V,N)

Roast sirloin of beef with horseradish mayonnaise

Homemade hummus with roasted peppers & chilli (V)

Tandoori chicken with cucumber raita

Pulled pork with hickory sauce & homemade coleslaw

Tuna mayonnaise and cucumber

Homemade Coronation chicken

Honey roasted gammon ham

Baked fresh salmon & dill mayonnaise

Sliced chicken breast, crispy bacon and mayo

Norwegian prawns, Marie Rose sauce (SHF)

Ardennes pate with cucumber

Guernsey mature cheddar and marmite (V)

Cajun chicken, guacamole & leaves

Guernsey Mature cheddar, chutney & leaves

Roasted vegetables, goats cheese and salad

Three cheese and spring onion

### Gourmet fillings - £1.50pp extra

King prawns with lemon and herb mayonnaise (SFH)

Surf and turf (roast beef & prawns in Marie rose sauce) (SHF)

Smoked mackerel pate, fresh horseradish & cucumber

Picked chancre crab, herb mayonnaise (SHF)

Smoked salmon with cream cheese and chive

Baked fresh salmon & dill mayonnaise

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## **LUNCH | Platters of sandwiches | Finger food | Sweet treats | Fruit**

All menus are put together by our chefs, unless you would like choose for yourself?

### **The Sandwich platter | £3.15 each | Minimum order 4**

A selection of freshly made sandwiches, (1 round per person), all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings

### **The upper crust platter | £3.95 each | Minimum order 4**

A selection of freshly sliced bread, wraps & ciabatta (three pieces per person), all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings

### **The working lunch | £8.95 each | Minimum order 4**

A selection of freshly made sandwiches, (1.5 rounds / 6 quarters ) all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings, 2 items of finger food and seasonal fresh fruit skewers (1 per person)

### **The P.A.'s pick | £10.50 each | Minimum order 4**

A selection of freshly made sandwiches, (1.5 rounds / 6 quarters ) all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings, 2 items of finger food, 1 sweet nibble & seasonal fresh fruit skewers (1 per person)

### **The 'luxe working lunch | £13.25 each | Minimum order 4**

A selection of freshly sliced bread, wraps & ciabatta (three pieces per person) all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings, 3 items of finger food & fresh strawberries with chocolate dip.

### **The gourmet working lunch | £14.95 each | Minimum order 4**

A selection of freshly sliced bread, wraps & ciabatta (three pieces per person) all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings, 5 items of finger food, 1 item from Sweet nibbles and 1 fresh fruit skewer per person.

### **Sandwich grab bag | £8.50 per bag | Minimum order 10**

Sandwich, hand cooked chips, whole fruit, granola bar, 500mls mineral water

### **Large bag hand cooked chips | £2.20 per bag**

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## LUNCH | Finger food

Each item is £1.85 or £8.95 for 5. All delivered and served cold.

Fantastic as an addition to your sandwiches or platters, simply select as you like!

### Meat

Malaysian beef skewer (GF,DF, N)  
Jerk spiced chicken brochette (GF)  
Oriental chicken with sweet and sour cucumber relish (GF)  
Steak and red onion skewer with dolcelatte mayonnaise (GF)  
Indian spiced chicken fillet with mint raita (GF)  
Melon and parma ham brochette (GF, DF)  
Homemade "Porkies" sausage roll  
Panko crusted Cajun spiced chicken fillet with aioli  
Honey and mustard coated pommier sausages  
Classic quiche lorraine tartlet

### Fish

Smoked salmon and cucumber willow skewers (GF, DF)  
Roasted salmon brochette with watercress crème fraîche (GF)  
Sesame and teriyaki salmon brochette (GF,N)  
Mini smoked salmon and cream cheese bagel  
Peeled king prawns with aioli (GF, DF, SHF)  
Smoked salmon blini with sour cream and chives  
Smoked mackerel paté and pickled beetroot on ciabatta croute  
Smoked peppered mackerel crostini with cucumber ribbons  
Thai spiced Guernsey crab on brioche toast

### Vegetarian

Roasted pepper, red onion, oregano & garlic and goats cheese tartlet  
Crostini tricolore (basil/tomato/mozzarella)  
Vegetarian antipasti skewer (GF, DF)  
Roasted vegetable, boccocini and pesto tartlet  
Parmesan and sun dried tomato palmiers  
Goat's cheese, courgette and caramelised onion tartlets  
Rissolle potato topped with sour cream and chives (GF)  
Crisp vegetable crudités served with a variety of dips (GF, DF)  
Marinated bell pepper filled with cream cheese (GF)

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## ARTISAN DELI PLATTERS

*Each Olive board platter serves 4 people | Complete with a bowl of mixed leaf, cherry tomato & parmesan salad | freshly baked breads & Guernsey butter*

### Vegetable Platter (DF) £21.95

Selection of roasted and marinated vegetables, with hummus, tatziki and olives

### Meat platter (DF) £29.95

A selection of smoked, cured and roasted meats, with dips and pickles

### Cheese Platter £29.95

Selection of English and continental cheeses with chutneys and pickles

### Fish and seafood platter (SHF, GF) £44.00

Selection of smoked fish; salmon, peppered mackerel, tiger prawns, picked Guernsey crabmeat, dips and accompaniments

½ picked lobster to accompany you seafood platter

Market £POA

New potato, spring onion & basil pesto salad (Serves 4) £8.00

New potatoes & Guernsey butter (Served warm in a chaffing dish, serves 4) £6.00

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## **SALADS**

*Minimum order – 4 of the same salad*

*Individual bowls of our house salad; a base of mixed leaves, cucumber, cherry tomatoes, sliced red peppers & grated carrot.*

*Then topped with your choice of the following;*

**Salmon Nicoise £9.45**

Salmon fillet | Free range egg | New potatoes | Fine green beans | Mixed olives | French dressing (DF)

**Oriental Prawn £9.45**

Juicy Prawns | Edamame beans | Water chestnut | Coriander | Spring onion | Sesame seeds | Cashew nuts | Chilli, ginger & mango dressing (SHF | N | DF)

**Nachos Grandé £9.00**

Cajun chicken | Avocado | Sweetcorn | Mixed beans | Red onion | Tortilla Chips | Blue cheese dressing (GF without Tortilla chips)

**Classic Smoked Salmon £9.45**

Smoked salmon slices | Sliced red onion | Capers | New potatoes | Lemon | Vinaigrette (DF)

**Panzanella (V) £8.50**

Boccaccini | Seasoned ciabatta cubes | Roasted vegetables | Basil leaves | Red onion | Fresh Basil pesto (V | GF if gluten ciabatta)

**Sweet Greek (V) £8.50**

Greek feta | Red onion | Mixed olives | Apricots | Chopped dates | Balsamic vinaigrette (V) (GF)

**Baked Bread rolls & Guernsey Butter £1.75 per person**

*Gluten free breads and dairy free dressings available on request*

*All dressings served separately*

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## LUNCH | Sweet treats

Sweet bites – A fantastic way to finish your meal! | £1.95 per item

Mini chocolate brownies  
Mini classic afternoon tea baby sponge cakes  
Mini citron and blueberry tartlets  
Mini apple & custard tartlets  
2 Mini jam or chocolate filled doughnuts  
Chocolate choux buns  
Assorted macaroons  
Mini fruit scone, buttered with Guernsey cream & jam  
Assorted tray bake - chocolate brownie, carrot cake,  
Lemon and raspberry drizzle  
Individual fruit skewer

*Gluten free breads and dairy free dressings available on request*

'Pick n Mix' sweetie bags | £2.50 per bag

Loose candy classics including dolly mixtures, jelly babies, wine gums, fizzy cola bottles, pear drops and sherbet fruits, to name but a few!

Sliced Fruit platter | £2.95 per portion

Served with Greek yoghurt & honey

Fresh strawberries with Guernsey Cream and chocolate dip | £4.95 per person

Whole Cakes - Carrot cake | Victoria sponge | Chocolate Fudge | (16 slices) £35.00

Buckets of 12 mini jam or chocolate filled doughnuts | £12.00

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## **AFTERNOON TEA**

Classic cream tea | £4.95

Fruit scone with strawberry jam, butter and Guernsey cream

Traditional afternoon tea | £14.95

A selection of finger sandwiches,

Fruit scone with strawberry jam, butter & Guernsey cream

A selection of afternoon fancies, cakes and treats.

Freshly brewed Bean 14 coffee and a selection of freshly brewed tea and herbal infusions

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