



FERNE
ANIMAL SANCTUARY

Conference Menu

TEA, COFFEE & SOFT DRINKS
HOMEMADE BISCUITS £3 PER
PERSON

AFTERNOON TEA

HOMEMADE CAKE, TEA, COFFEE & SOFT
DRINKS £4.50 PER PERSON

MID MORNING

CRISPY BACON BAP OR HOMEMADE
VEGAN SAUSAGE PATTIE, WITH TEA,
COFFEE & SOFT DRINKS £5.50 PER PERSON

SANDWICH LUNCH

SELECTION OF HAND CUT SANDWICHES

CHEESE & ONION CHUTNEY, TUNA MAYONNAISE & CUCUMBER, HAM & DIJON MUSTARD, VEGAN
CHEESE & COLESLAW, EGG MAYONNAISE & CRESS, BURTS CRISPS, GREEN DRESSED SALAD,
HOMEMADE SLICE OF CAKE, TEA, COFFEE & SOFT DRINKS £9.95

POPULAR CHOICE BUFFET

SELECTION OF HAND CUT SANDWICHES, CHEESE & ONION CHUTNEY, TUNA MAYONNAISE &
CUCUMBER, EGG MAYONNAISE & CRESS, ROASTED MED VEGETABLE & HUMMUS WRAPS,
ROASTED POTATOES, BOWL OF GREEN SALAD, HONEY ROASTED SAUSAGES OR VEGAN
SAUSAGES IN MAPLE SYRUP, VEGETARIAN QUICHE OR FRITTATA, COLESLAW OR POTATO
SALAD, FRESH FRUIT PLATTER OR SLICE OF HOMEMADE CAKE TEA, COFFEE & SOFT DRINKS
£14.95 A HEAD

HOT FOOD CONFERENCE SELECTION

JACKET POTATO LUNCH

BAKED JACKET POTATO WITH BUTTER, GREEN DRESSED SALAD, COLESLAW
AND CHOICE OF TOPPINGS,

MIXED BEANS IN A TOMATO & SMOKED PAPRIKA SAUCE, VEGAN AND GLUTEN FREE
BEEF CHILLI-CON-CARNE & SOUR CREAM, GLUTEN FREE

FRESH FRUIT SALAD OR SLICE OF CAKE, TEA, COFFEE & SOFT DRINKS
£10.95 PER PERSON

CURRY LUNCH

CHICKEN TIKKA MASALA WITH COCONUT MILK, GLUTEN AND DAIRY FREE
SWEET POTATO, RED PEPPER & CHICKPEA CURRY

BASMATI RICE, MANGO CHUTNEY & POPPADOM

FRESH FRUIT SALAD OF SLICE OF CAKE, TEA, COFFEE & SOFT DRINKS
£14.50 PER PERSON

ANY DIETARY REQUIREMENT, GLUTEN, DAIRY OR
ALLERGIES NEED TO BE ADVISED BEFOREHAND, SO THEY
ARE CATERED FOR APPROPRIATELY.
THIS IS JUST A GUIDE WE CAN TAILOR THE MENU FOR YOU