

# The Marine Biological Association

## CATERING OPTIONS

These menus are examples of catering provided by staff at the MBA.  
Please call Marilyn Nicholson (01752 633268) to discuss further options and any special dietary requirements.

### **COLD LUNCH** £17.50

dressed salmon  
or  
coronation chicken  
or  
vegetarian quiche  
*all served with a variety of salads*

fruity tiramisu

### **HOT LUNCH** £17.50

lasagne served with new potatoes and a variety of salads  
or

curry served with rice

or

chilli served with rice

red fruit salad served with cream or ice cream

or

cheeseboard

*coffee and mints included in lunches*

### **DINNER** £30.00

*served with a complimentary glass of wine*

#### **Starter**

soup of the day

or

white crab meat

served with a citrus salad

or

mushroom with goats cheese

served with caramelised onions

#### **Main course**

sirloin with Shropshire cheese and pine nut sauce

or

duck breast

served with plum sauce

or

aubergine bake

#### **Dessert**

vanilla cheesecake

served with coulis and fruits

or

meringue and ice cream

served with cream, coulis and fruits

or

blackberry brulee

*coffee and mints included*

*cheeseboard - optional extra £1.50pp*

### **REGULAR SANDWICH LUNCH** £5.50

sandwiches and potato crisps with a fresh fruit platter

### **EXTRA SANDWICH LUNCH** £6.50

sandwiches, potato crisps, homemade quiche with a fresh fruit platter

*Cheeseboard optional extra £1.50pp*

### **DELUXE SANDWICH LUNCH** £8.70

Sandwiches, potato crisps, dips, homemade quiche, cheeseboard with a fresh fruit platter

*Fruit juice, tea and coffee included in lunches*



# MBA MENU