The Marine Biological Association

CATERING OPTIONS

This menu is an example of catering provided by the MBA. Please call Marilyn Nicholson (01752 426352) to discuss further options and any special dietary requirements.

COLD LUNCH £19.50
- dressed salmon
- coronation chicken
- vegetarian quiche
  all served with a variety of salads
- fruity tiramisu

HOT LUNCH £19.50
- lasagne served with new potatoes and a variety of salads
- curry served with rice
- chilli served with rice
- red fruit salad served with cream or ice cream
- cheeseboard

DINNER £35.00
- served with a complimentary glass of wine
- soup of the day
- white crab meat served with a citrus salad
- mushroom with goats cheese served with caramelised onions

Main course
- sirloin with Shropshire cheese and pine nut sauce
- duck breast served with plum sauce
- aubergine bake

Dessert
- vanilla cheesecake served with coulis and fruits
- meringue and ice cream served with cream, coulis and fruits
- blackberry brulee

Per Person:
- Tea/Coffee and biscuits £2.50
- Coffee and cake £4.00
- Packed Lunch £8.00
- Full English/Continental breakfast £6.00
- Wine Reception From £7.00

SIMPLE SANDWICH LUNCH £6.50
- sandwiches and potato crisps with a fresh fruit platter

EXTRA SANDWICH LUNCH £7.50
- sandwiches, potato crisps, homemade quiche with a fresh fruit platter

DELUXE SANDWICH LUNCH £10.00
- Sandwiches, potato crisps, dips, homemade quiche, cheeseboard with a fresh fruit platter

Cheeseboard optional extra £1.50pp

Fruit juice, tea and coffee included in lunches