



WORKSOP COLLEGE

External
Hospitality

We take pride in celebrating the finest British produce, which is why our menus undergo regular changes to align with the seasons. This ensures that our ingredients are always at their best and means certain menu items can be made available upon request.

We understand the importance of accommodating specific dietary requirements and can adapt menu selections upon request.

All prices are quoted per person unless stated otherwise.

Please contact the catering team:

catering@wsnl.co.uk
01909 537141

Refreshments

	COST P/H
Tea & Coffee	£1.75
Harrogate Glass Bottle Water (Still/Sparkling)	£1.05
Fresh Orange/Apple	£1.05
Soft Drinks Package #1 - Mixed Cans of Coke/Diet Coke/Sprite/Fanta	£0.60
Soft Drinks Package #2 - Pink Lemonade/Ginger Beer/ Cherry Tea Cola/ Dandelion & Burdock or Similar	£1.00



Alcoholic drinks

	COST P/H	
Beer Bottle	£1.75/£1.92/£2.27	
Lager - Peroni - English Craft		
Cider Bottle	£1.75	
Apple - Fruity		
	GLASS	BOTTLE
White Wine	£3.15	£15.00
House - Upper		
Rose Wine	£3.50	£15.00
House - Upper		
Red Wine	£3.50	£15.00
House - Upper		
Fizz By	£3.00	£12.00
Prosecco - English - Champagne		
Mocktail By The Glass	£1.75	£8.75
Pink Lemonade - Elderflower Cooler		

Canapé

	COST P/H
Choose 1	£5.00
Choose 2	£6.50
Choose 3	£7.50
Beef Cheek Bon Bon - Smoked Onion Mayo	
Manuka Glazed Pigs in Blankets - Toasted Cumin	
Cauliflower Cheese Choux - Pommery Mustard	
Mini Yorkshire Pudding & Rare Beef - Onion Chutney	
Hot Smoked Salmon Pastrami on Rye - Cox Apple	
Smashed Avocado Cracker - Pickled Chilli	

Scan to order



Fine Dine

Build your fine dine with as many courses as you please

	COST P/H
Bread, starters, one main and dessert	£25.00
Add one main	£10.00
Add cheese course	£7.50
Add tea, coffee and petit fours	£6.00

Breads & Butters For The Table

Treacle Rye/ Garlic Focaccia/ Baguette - Beurre Noisette/Sundried Tomato/ Whipped Dripping

Starters - Choose one

Crab & Prawn Tortellini, Crab Bisque, Caviar, Micro Fennel

Charred Asparagus, Crispy Hens Egg, Hollandaise Sauce, Pea Shoots

Black Pudding & Apple Scotch Egg, Burnt Apple Puree, Crackling Solder

Fish - September to February

Pan Fried Sea Trout, Bouillabaisse, Mussels, Saffron Potatoes, Marsh Samphire

Fish - March to August

Stone Bass, Mini Fondants, Cavolo Nero, Purple Broccoli, Herb Burre Blanc

Meat Main - September to February

Beef Fillet, Pancetta, Wild Mushroom, Mushroom Ketchup & Jus

Meat Main - March to August

Herb Crusted Rack of Lamb, Jersey Royal, Pea Puree, Asparagus Fricassee, Red Wine Sauce

Dessert - September to February

Chocolate & Cointreau Fondant, Chocolate Glaze & Orange Sorbet

Dessert - March to August

Rhubarb & Custard Mille Feuille, Poached Rhubarb, Rhubarb Sorbet, Sorrel

Cheese for the Table

Three Local Cheeses, Crackers, Seasonal Fruit & Chutneys

Tea, Coffee, Petit Fours

Brew Tea, Fresh Coffee, White Chocolate Fudge, Kirsch and Coconut Truffle, Apple Pate de Fruit



Scan to order



If you have any further queries regarding hospitality requests, or your event requires a sit down meal, please arrange a meeting with the Catering Manager.

Buffet

Full English

Back Bacon, Lincolnshire Sausage, Black Pudding, Eggs, Roast Tomato, Field Mushroom, Beans, Toast

Continental Breakfast

Eggs Benedict/Florentine, Hollandaise Sauce - Danish Pastry Selection - Natural Yoghurt Bar - Fruit Platter

Cold Buffet #1

Lishamns Charcuterie, Baked Bread, Continental Cheeses, Olives, Pickles, Mediterranean Salad Selection, Exotic Fruit Salad, Basil Syrup & Coconut Cream

Cold Buffet #2

Pork Pie, Sliced Ham, British Cheese, Soft Boiled Eggs, Crackling, Pickles, Chutneys, Baked Breads, Mix Salads, 'Mega' Mess

Hot Lunch Classic - September to February

Pork Belly OR Barbecued Squash, Mustard Mash, Winter Greens, Apple Sauce & Gravy

Hot Lunch Street Food - September to February

Chicken OR Bhaji Loaded Naan, Bombay Potatoes, Mixed Pickle, Dips

Hot Lunch Classic March to August

Roasted Corn Fed Chicken Supreme, Garlic New Potatoes, Spring Greens & Pepper Sauce

Hot Lunch Street Food - March to August

Pulled Pork OR Aubergine Tacos, Cajun Wedges, Street Slaw, Dips & Toppers

COST P/H

£9.00

£7.50

£12.00

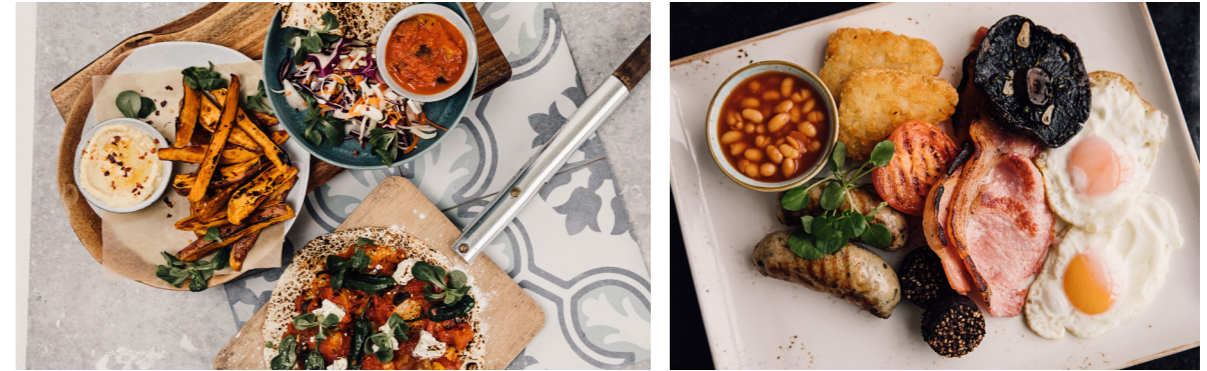
£12.00

£10.50

£10.50

£10.50

£10.50



Scan to order



If you have any further queries regarding hospitality requests, or your event requires a sit down meal, please arrange a meeting with the Catering Manager.

If you have any further queries regarding hospitality requests, or your event requires a sit down meal, please arrange a meeting with the Catering Manager.



BBQ

COST P/H

Classic - Choose 2 Mains, 2 Salads/Sides & 1 Dessert

£18.00

Premium - Choose 3 Mains, 2 Salads/Sides & 2 Dessert

£22.50

Mains

- Classic Glazed Beef Burgers in Brioche with Swiss Cheese
- Lincolnshire Sausage Dogs with American Mustard
- Chicken & Chorizo Skewers
- Teriyaki King Prawn Skewers
- Vegan Indian Spiced Falafel Burgers
- Greek Kebab - halloumi, Red Pepper, Courgette & Tomato

Sides

- Mustard Mayo Potato Salad, Chives & Paprika
- Creamy Slaw
- Watermelon, Feta & Balsamic Salad
- Pesto Orzo Pasta Salad
- Greek Salad
- Beetroot Hummus & Chips

Desserts

- Triple Chocolate Brownie
- Apricot Flapjack
- Banoffee Mega Mess

All requests are subject to availability, supplements may be made

Scan to order



If you have any further queries regarding hospitality requests, or your event requires a sit down meal, please arrange a meeting with the Catering Manager.

