



# catering

AT WESTON MUSEUM

### bronze

# main / savoury (£12.50 per head)

- finger rolls / sandwiches
- mini quiche slice
- mini sausage roll
- 1/4 scotch egg
- assorted small nibbles
- cheese straws
- veggie puffs

# dessert (£5.00 per head)

- scone with cream and jam
- 2 small afternoon tea cakes

#### food serving setup

savoury foods will be on platters and cakes will be on stands

### silver

# main / savoury (£17.50 per head)

- finger rolls / sandwiches
- mini quiche slice
- mini sausage roll
- 1/4 scotch egg
- assorted small nibbles
- cheese straws
- veggie puffs
- charcuterie selection with olives and local breads

# dessert (£7.50 per head)

- scone with cream and jam
- 2 small afternoon tea
- locally sourced macarons

#### food serving setup

savoury foods will be on platters and cakes will be on stands

### gold

# main / savoury (from £22.50 per head)

- cold buffet;
  - choice of 2 sliced cold meats (ham, beef or turkey)
  - o mini quiche slice
  - o potato salad
  - o coleslaw
  - o rice salad
  - o pasta salad
  - o green salad
  - o Italian salad
  - assorted pickles, dressing and chutneys
  - also includes
     assorted bread /
     bread rolls and
     butter
- cold fish (salmon) for additional £5.00 per head

#### dessert (£10.00 per head)

fresh mixed berries
with double cream,
crushed meringue, and
a fruit sauce

#### food serving setup

savoury foods will be on platters and dessert will be in bowls

### cream tea

#### £12.50 per head

- traditional cream tea
  - 2 rounds of sandwiches per person
  - 3 small afternoon tea cakes
  - 1 scone (with a pot of clotted cream, pot of jam and butter)
  - with a cup of tea / coffee
- glass of bubbly for additional £4.00 per head

food serving setup
served on cake stands

### 3 course meal

#### price to be arranged

- pre-plated cold starter
- plated hot main, with potatoes and range of 2 vegetables
- either table service or plated cold dessert

### evening light

#### price to be arranged

exact offering can be arranged on discussion

### contact us

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