

## Rates

### Academic Year September 2022 to July 2023

Catering Basis		Group Size	
		20+	Under 20
Full-Board (breakfast + packed lunch + 2-course cooked dinner)		57.00	63.00
Half-Board (breakfast + 2-course cooked dinner)		49.50	54.50
Bed and Breakfast		36.00	39.50
Bespoke catering: Build-your-own catering programme – costs are per meal (added on to the Room Only rate above)	Breakfast	£6.50	£7.50
	Full English Breakfast	£10.50	£11.50
	Packed Lunch	£7.50	£8.50
	Buffet Lunch (2-course)	£10.00	£11.00
	Hot Lunch/Dinner(2-course)	£13.50	£14.50
	BBQ Meal	£17.50	£18.50
	Gluten free supplement per day	£2.00	£2.00
Booking Terms and Conditions can be found on the rear of the booking form. Please note that GST (Goods and Services Tax) of 5% will be added to your final invoice.			

### Example Menu

#### Breakfast

- Cornflakes – Muesli
- Toast
- Jam / Marmalade / Soft cream cheese
- Natural yoghurt
- Tea / Coffee / Chocolate / Hot milk
- Orange juice
- Sliced cheddar cheese
- Boiled eggs
- Fresh fruit

#### Packed Lunch

*(dropped off at breakfast time)*

- Freshly made sandwich
- Soft drink
- Fresh fruit
- Packet biscuits
- Packet of crisps

#### Dinner

*(one option per day)*

- Pasta Bolognese with garlic bread
- Mild chicken curry with rice
- Stone baked sourdough pizzas
- Cottage pie with garden peas
- Chicken & chorizo jambalaya with rice
- Roast chicken with jersey potatoes & green beans
- Jersey beef burger with roasted potato wedges & salad
- BBQ pulled pork, jacket potato & salad
- BBQ: burgers, sausages, chicken & salad selection

#### Dessert

*(one option per day)*

- Vanilla cheesecake
- Chocolate fudge cake
- Lemon tart
- Sticky toffee pudding
- Chocolate brownie
- Black Forest gateaux
- Toffee crunch pie

*We are able to cater for all dietary requirements if notified prior to arrival.*