

Feedback

There are a number of ways to feedback to us on your hospitality provision.

1. Your order will have been delivered with a feedback form, please complete it and return to catering or speak with the Manager directly.
2. E-mail Lucy at Energus at lucyhoban@energus.co.uk
3. E-mail Catering Academy at directors@catering-academy.co.uk

Our food is very important to us at Energus. We continually seek to improve our offer aiming to wow our guests on each and every visit.

We are always happy to discuss and meet your individual dietary requirements. If you require more provisions throughout your meeting, please call us on reception and we will be only too happy to help.

Booking Procedure

We have provided a selection of working lunches for you to choose from. However, if you require anything further, please contact the Events Team on 01900 844958 or 01900 609165.

- Please book all your catering requirements directly with the Events Team at Energus
- Please indicate if you have any special requirements
- Book any buffets 48 hours in advance to avoid disappointment

It is always our intention to aid in any way we can where late bookings are concerned so please call us if you have an emergency.

We can provide bespoke menus for your special event.



Catering Academy Limited

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Breakfast / Drinks & Snacks

Beverages	
Tazo speciality teas	£1.40
Filter coffee	£1.40
Orange juice Litre (5 people)	£2.20
Apple juice Litre (5 people)	£2.20
Cranberry juice Litre (5 people)	£2.60
Mineral water 500ml (5 people)	£1.00
Mineral water Litre (5 people)	£2.00
Additional	
Border packet of biscuits	£0.70
Regular freshly baked cookie	£0.60
Large freshly baked cookie	£1.10
Fruit & nuts or Japanese cracker pack	£1.00
Fresh fruit skewer	£0.99
Fresh fruit platter per head	£1.45
Breakfast Items	
Danish pastry/croissant	£1.00
Quality bacon or sausage bap	£2.00
Flowerpot muffin	£1.20
Healthy Breakfast Buffet	
Danish pastries, smoothie shots, fresh fruit kebabs, preserves and fruit juice	£4.00
Traditional Breakfast Buffet	
Mini bacon, sausage & omelette baps, hash browns, yoghurt, granola & fruit coulis shots, fruit juice	£4.50

Working Lunch

Ismay	£4.50
<i>A selection of sandwiches and rolls both meat and vegetarian, crisps, cut fruit</i>	
Laurel	£5.75
<i>Assorted wraps and buffet rolls, choose 2 from our list of savoury items (hot or cold), a fruit platter</i>	
Curwen	£5.75
<i>Assortment of sandwiches and wraps, choose 2 from our list of savoury items (hot or cold), mini homemade cake selection</i>	
Wordsworth	£8.75
<i>Assortment of wraps and buffet rolls, choose 4 from our list of savoury items (hot or cold), homemade mini cake selection, fresh juices and water</i>	
Nelson	£8.75
<i>Crusty baguette selection, choose 4 from our list of savoury items (hot or cold), a fresh fruit platter, fresh juices and water</i>	

Hot & Cold Choices

Hot Choices	
1.	<i>Homemade Cumbrian sausage roll (min 10 ppl)</i>
2.	<i>Potato wedges</i>
3.	<i>Chicken tikka skewers</i>
4.	<i>Pizza bagel selection</i>
5.	<i>Teriyaki salmon skewers</i>
6.	<i>Asian style chicken kebabs</i>
7.	<i>Cheddar & onion rolls (min 10 ppl)</i>
8.	<i>Mini vegetable samosas</i>
9.	<i>Onion bhajis</i>
10.	<i>Brie & cranberry parcels</i>
11.	<i>Cheese & ham poco paninis</i>
12.	<i>Bruschetta</i>
Cold Choices	
1.	<i>Homemade cheddar & tomato tart</i>
2.	<i>Homemade tortilla chips & dips</i>
3.	<i>Olive, crusty bread & oil board (min 10 ppl)</i>
4.	<i>Crudities</i>
5.	<i>Smoked salmon blinis</i>
6.	<i>Cheese & onion muffins (min 10 ppl)</i>
7.	<i>Hummus & pitta bread</i>
8.	<i>Classic deli salads (min 10 ppl)</i>
Sweet Additions	
<i>Homemade mini traybake selection</i>	£1.10
<i>Homemade scones with jam & cream</i>	£1.75
<i>Half time orange segments</i>	£0.75
Price are per person	

Seasonal Specials

Ennerdale (min 10 people)	£12.75
<i>Cold British cuts of meats and pickles board Vegetable crudités, Handmade hummus and tzatziki Hong Kong style tempura battered prawns with a sweet dipping sauce Roasted carrot, sweet potato & spinach with sour cream A selection of freshly prepared salads (3) Tortilla chips A selection of homemade cakes Fresh juices and water</i>	
Buttermere (min 10 people)	£12.75
<i>A Farmhouse board of cheese & pate with rustic bread and oatcakes Hummus with bowls of olives and basil served on Italian ratatouille Mature cheddar, leek & celery baked mini tartlets Farm mini jacket potatoes with sea salt and olive oil All served with a selection of freshly prepared salads (3) A freshly cut fruit platter Fresh juices and water</i>	

**All prices are per person
and excluding VAT**

