

A collage of various appetizers. In the top left, there are several round bread rolls, some filled with meat and cheese. Below them are sliced sandwiches with green fillings. In the top right, a wooden bowl is filled with golden-brown potato chips. In the bottom right, several skewers of grilled, charred meat are arranged on a wooden board. The background is a plain, light gray.

Menu Planning

Beverages

Tea and coffee for Anthracite*, Arctica, Beluga, Tungsten and Venusian will be available from our self-service coffee station, situated directly outside of these rooms. Tea and coffee will be unlimited and priced based on the duration of your room hire. Tea and coffee will be served in-room for Onyx and Granite.

Cold beverages will be served direct to all meeting rooms at the requested time.

**Anthracite has the option to have in-room service for tea and coffee. Please request at the time of booking.*

TEA and COFFEE single serving	£1.20
HALF DAY UNLIMITED TEA and COFFEE	£2.00
FULL DAY UNLIMITED TEA and COFFEE	£3.50
Freshly brewed coffee and a selection of breakfast, fruit and herbal teas	
BISCUITS	£0.52
Selection of biscuits	
MINERAL WATER	
750ml bottle of still or sparkling mineral water	£2.65
330ml bottle of still or sparkling mineral water	£1.30

From the Bar...

CHILLED GLASS BOTTLES	
Coca-Cola (330ml)	£2.00
Diet Coca-Cola (330ml)	£2.00
Schweppes Lemonade (200ml)	£1.60
CHILLED JUICE	
Orange juice	£1.30
Apple juice	£1.30
Cranberry juice	£1.30
SMOOTHIES	
Kiwi, spinach, cucumber and lime	£2.00
Mango, rosehip and goji berry	£2.00
Guava, carrot, melon and high fibre	£2.00

Please note that all prices are per person, per serving and subject to VAT at the current rate unless otherwise stated

Menu Planning

Catering at Legends is provided by Euresst, Bentley's onsite catering supplier. We offer a wide selection of breakfast and lunch menus to choose from along with snacks and treats throughout the day. We are always happy to tailor a menu to suit your specific requirements; if you want something in particular, just ask!

All catering is served in room for all our meeting rooms.

Breakfast

Create your own breakfast selection from the choices below:

BACON OR CUMBERLAND SAUSAGE FILLED CIABATTA ROLLS	£2.60
BACON AND CHEDDAR CHEESE SCONES	£2.60
SMOKED SALMON AND SCRAMBLED EGG BREAKFAST MUFFIN	£3.10
POACHED EGGS BENEDICT BREAKFAST MUFFIN	£2.80
HONEY ROAST HAM AND GRUYERE CROISSANT	£2.50
PANCAKES WITH CRISPY BACON AND MAPLE SYRUP	£2.00
MINI DANISH PASTRY SELECTION (v) Maple pecan plaits, raspberry crowns, vanilla crowns, cinnamon swirls, apple coronets	£1.85
MINI CROISSANTS SERVED WITH BUTTER AND PRESERVES (v)	£1.85
HOME BAKED MINI MUFFIN SELECTION (v) Blueberry, chocolate, banana	£1.85
FRUIT SKEWER (v) Mixed fruit skewer with passion fruit compote	£2.60
MULTIGRAIN GRANOLA SLICE (v)	£1.80

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Let's Do Lunchtime Buffets

BRONZE SELECTION	£6.50
Goujons of Chicken, garlic and herb mayonnaise	
Pork sausage rolls	
Thai fish cakes, sweet chilli sauce	
Four cheese quiche (v)	
Mixed salad (v)	
Kaleslaw (v)	
Selection of mixed sandwiches	
Selection of dressings	
SILVER SELECTION	£10.50
Honey roast gammon ham	
Char-grilled free range chicken breast, rolled in pesto	
Selection of pork sausages, mustard mayonnaise	
Prawn Marie-rose	
Mixed selection of savoury pastries	
Vegetable dim sum-cocktail samosas, bhajis and spring rolls (v)	
Mixed salad (v)	
Kaleslaw (v)	
Blush tomato and orzo pasta (v)	
Baby potato and spring onion salad (v)	
Selection of mixed sandwiches	
Selection of dressings & oils	
Bread rolls and butter	
GOLD SELECTION	£16.50
Roast topside of beef	
Honey roast gammon ham	
Free range roast turkey breast, sage and onion crust	
Smoked salmon quiche	
Prawn mary-rose	
Asparagus, pea and brie frittata (v)	
Sweet potato and goats cheese falafel (v)	
Mixed salad (v)	
Kaleslaw (v)	
Chickpea, vegetable & harissa salad (v)	
Chargrilled broccoli, chilli & garlic salad(v)	
Blush tomato and orzo pasta salad (v)	
Baby potato and spring onion salad (v)	
Selection of mixed premium sandwiches	
Selection of dressings , oils and houmous	
Bread rolls and butter	

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Lunch Buffets

LEGENDS HOUSE FINGER BUFFET

£10.95

Legends house buffet changes on a regular basis to suit fresh local produce, below is an example menu

Please get in contact if you wish to discuss your specific buffet items:

Ham, cheese and red onion toasty bites

Chicken fillet skewer marinated in a sweet chilli sauce

Pork and apple sausage rolls

King prawns in filo pastry

Roasted Mediterranean vegetable quiche (v)

Mini oven-baked jacket filled with cream cheese and chive (v)

Asparagus, tomato and poached egg salad (v)

WORKING LUNCH BAG

£6.75

Selection of classic sandwiches on traditional sliced breads (v - available)

Bag of crisps (v)

Fresh fruit (v)

Chocolate bar (v)

Bottle of water

FINGER SANDWICH SELECTION

£4.65

DELI STYLE SANDWICHES

£8.20

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Can't see anything that takes your fancy? Don't worry! We are always happy to tailor menus to suit your specific requirements. To discuss any catering options further, please do not hesitate to contact Chelsea Hulme our Conference Manager.

Snacks and Treats

CHEF'S CAKE SELECTION Lemon drizzle, carrot cake and Victoria sponge	£1.95
BAKERY BITES Bakewell slice, caramel heaven and chocolate brownie	£1.95
FRUIT SKEWERS A selection of freshly prepared fruit skewers with a passion fruit compote	£2.60
SAVOURY SNACKS A selection of dried fruit, nuts, yoghurt raisins and more	£1.30
SWEET SELECTION A retro mix of your childhood favourites such as Jelly Beans, Fizzy Cola Bottles and Dolly Mixture	£1.00
FAVOURITE MINTS A selection of traditional mints	£1.00

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