



Clara's Café Function Menu

Lunchtime Platter

Menu 1 - £3.95 per person

Sandwich from Option 1

Crisps

Bite-size cake selection from Option 4

Menu 2 - £4.95 per person

Sandwich or Torpedo Roll from Option 1 or 2

Snack bites

Crisps

Fruit kebab with fruit fondue

Menu 3 - £2.50 per person

Finger buffet

Platter of individual snack bites, mini sausages, quiches, crisps etc.

Fork Platter

£7.95 per person

Gammon ham

Homemade quiche

Homemade coleslaw

Fresh pasta salad

Selection of locally baked white and granary bread with Somerset butter and pickles

Fresh fruit with local seasonal fruits

Chocolate brownie

Drinks

Cans from £1.00

Selection of fruit juice from £1.50

Still/sparkling mineral water from £1.00

Fresh tea and coffee can be provided

We source our ingredients from local suppliers, which are freshly made in the local area. Our breads are baked daily and we use seasonal fruit that compliments our menu. We offer homemade cakes and quiches, which are made fresh every day. We are also able to cater for vegetarian, gluten and dairy free diets.

We are always happy to discuss individual needs and preferences so please do not hesitate to contact us.



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Sandwich Platter

Sandwich Choice Option 1 - £2.45 per person per round

Somerset cheddar with pickle

Gammon ham with mustard

Tuna mayo

Sandwich Choice Option 2 - £2.65 per person per round

Somerset cheddar with red onion

Gammon ham with crisp salad

Corned beef and sweet pickle

Sandwich Choice 3 - £2.95 per person per round

Somerset brie and juicy cranberries

Roast chicken breast with crispy bacon, mayo and fresh rocket

Cheddar cheese and juicy tomatoes

Desserts/Extras

Pastries & Cakes (individually priced)

Pastries/croissants/cereal bar (from £1.80 per person)

Tray bake (from £8.50 – serves 6)

Brownie (from £1.80 per slice)

Cherry Almond (from £1.80 per slice)

Lemon Drizzle (from £1.80 per slice)

Gluten free fruit cake (from £1.80 per slice)

Extras – £1.25 per item per person

Soft/hard cheese platter with locally sourced products

Vegetable selection canapés

Cheddar cheese mozzarella sticks

Fresh jalapeno cream cheese peppers

Sausage rolls in a golden pastry

Homemade quiche slice

Creamy camembert bites

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