

# CATERING & REFRESHMENTS



# BREAKFAST & REFRESHMENTS

Start the day right with our selection of hearty breakfast and brunch items, and keep your delegates fresh and focused during conference breaks.

## CONFERENCE BREAKS

*Per person, per serving*

Tea and Coffee | **£2.00**

Tea and Coffee unlimited servings | **£8.50**

Tea, Coffee and Biscuits | **£2.75**

Tea, Coffee and Cookies | **£3.25**

Tea, Coffee and Pastries | **£4.25**

Tea, Coffee and Cakes | **£4.50**

Fruit Juice | **£4.80** per litre

Still or Sparkling Mineral Water | **£3.80** per litre

## BRUNCH

**£11.50** per head

Baked eggs in spiced tomato sauce

Chorizo hash

Roasted tomatoes and avocado on crusty bread **(v)**

Buttermilk pancakes with maple syrup and compote **(v)**

## BREAKFAST

Breakfast rolls | **£4.00**

*Choice of sausage, bacon and vegetarian sausage **(v)***

Fresh fruit bowl | **£20.00**

*20 pieces*

Fresh fruit bowl | **£35.00**

*50 pieces*

Fresh fruit skewer | **£2.75**

Danish pastries | **£2.50**

Cereal bars | **£1.50**

Business breakfast | **£10.00** per head

*A selection of sausage, bacon and vegetarian sausage **(v)**  
breakfast rolls served with fresh fruit with orange juice,  
tea and coffee*



### OUR DIETARY PROMISE

Special dietary requirements and food allergies can be catered for with advance notice.

Please speak to your event manager for further information.

## FINGER & FORK BUFFETS

Our buffet packages range from handcrafted sandwiches and wraps to mouth-watering finger food bursting with flavour and variety.

### SANDWICH LUNCH | £6.00 per head

An assortment of handcrafted sandwiches with delicious fillings of meat, fish and salad served with a selection of crisps

### PREMIUM SANDWICH LUNCH | £7.75 per head

An assortment of handcrafted sandwiches with delicious fillings of meat, fish and salad served with hot potato wedges and a selection of sauces

### WELLBEING LUNCH | £10.50 per head

An assortment of hand-rolled wraps with delicious fillings of meat, fish and salad.

Fresh mixed salad, fresh fruit and organic yoghurt

### PACKED LUNCH BAG | £6.75 per head

Hand-made baguette with a choice filling, a packet of crisps, a chocolate biscuit bar and a bottle of water

### PICK 'N' MIX FINGER BUFFET | £16.00 per head

Included in standard day delegate package where applicable

Pick 6 items of your choice from the selection below to create a bespoke menu. Choices must be received 10 days prior to your event or our chef's selection will be provided.

All menus will be served with your choice of either tea and coffee or fruit juice.

- > An assortment of fresh hand-crafted sandwiches and hand-rolled wraps
- > Chicken goujons served with BBQ dip
- > Hot & spicy chicken wings
- > Tandoori marinated chicken kebab dressed in mint yoghurt
- > Plaice goujons coated in golden breadcrumbs with caper mayonnaise
- > Houmas & crudites (v)
- > Mac & cheese bites (v)
- > Assorted pizza bites
- > Selection of hand-baked meat and vegetarian savoury tartlets
- > Onion bhajis & mango chutney (v)
- > Falafel balls with mint yoghurt (v)
- > Crispy spring rolls
- > Gourmet sausage rolls
- > Cajun spiced wedges (v)
- > Mini blueberry flower pot muffin
- > Fresh fruit
- > Warm melt-in-the-mouth chocolate chip cookies



**HOT FORK BUFFET | £17.50** per head

- > Deep filled chicken and mushroom pie
- > Seafood risotto
- > Mediterranean vegetable Wellington (v)
- > Panache seasonal vegetables,
- > Mixed salad
- > New potatoes
- > Homemade chunky chips

**PREMIUM HOT FORK BUFFET | £22.50** per head

- > Roast rump of lamb with redcurrant reduction
- > Baked loin of cod glazed with lemon & chervil butter
- > Butternut squash tagine (v)
- > Panache seasonal vegetables (v)
- > Pea shoot salad (v)
- > New potatoes (v)
- > Potatoes Parmentier (v)
- > Tea & coffee
- > Fruit juice

**PICK 'N' MIX HOT FORK BUFFET | £20.00** per head

Create your own bespoke menu from the choices below - choose 3 main courses, 3 side dishes and 1 dessert.

*Choices must be received 10 days prior to your event or a chef's selection will be provided. All menus will be served with your choice of either tea & coffee or fruit juice.*

**MAIN COURSES**

- > Steak & mushroom pie
- > Butter chicken curry
- > Spicy lamb koftas
- > Seafood risotto
- > Pork tagine
- > Kedegree rice cake
- > Butternut sage & spinach lasagne (v)
- > Mediterranean vegetable Wellington (v)
- > Wild mushroom & thyme Pie (v)

**SIDE DISHES**

- > New potatoes (v)
- > Homemade chunky chips (v)
- > Rice (v)
- > Panache seasonal vegetables (v)
- > Mixed salad (v)

**DESSERT**

- > Marmalade bread & butter puddings served with custard
- > Salted caramel & chocolate praline tart

**STREET FOOD STYLE BUFFET | £17.50** per head

- > BBQ pulled pork, chipotle slaw & skin-on fries
- > Chorizo sausage and three bean cassoulet served with olive bread
- > Murgh makhani – butter chicken curry & coriander rice
- > Mac & cheese with roasted zucchini & sun-drenched tomatoes (v)
- > Doughnuts with chocolate chip dip
- > Tea & coffee or fruit juice

**WELLBEING BUFFET | £20.00** per head

- > Baked salmon & herb crust
- > Pan seared spiced chicken breast
- > Quinoa & roasted sweet potato (v)
- > Watermelon & feta (v)
- > Italian bean & parmesan (v)
- > Beetroot & celeriac remoulade (v)
- > Mixed leaf salad (v)
- > New potatoes (v)
- > Blueberry and low-fat yoghurt dressed with honey and toasted almonds
- > Fruit juice



## RECEPTIONS & FORMAL DINING

Treat your guests to an exquisite dining experience from hot and cold canapés to stylish two or three course meals.

### LIGHT NIBBLES | £4.00 per head

A selection of juicy olives, nuts, crisps & tortilla chips

### COLD CANAPÉS

4 items **£12.50** per head | 6 items **£18.00** per head

Choose from the below:

- > Tandoori king prawn spoons
- > Pickled beetroot and sheeps cheese salad (v)
- > Chicken & wild mushroom sesame cone
- > Roquefort and blueberry endives (v)
- > Balsamic tomato and pesto tart (v)
- > Selection of dessert macaroons

### CHUNKY CANAPÉS

4 items **£18.00** per head | 6 items **£21.00** per head

Choose from the below:

- > Mini beef burger topped with tomato chutney and melt-in-the-mouth stilton
- > Fresh salmon coated in saffron & Doom Bar batter complimented with lime & caper mayonaise
- > Skin on fries lightly seasoned with sea salt served in chip cones (v)
- > BBQ pulled pork mini bun
- > Deep-filled falafel naan served with a yoghurt & coriander dressing (v)
- > Rich chocolate brownie served with a dollop of pistachio ice cream

### BOWL FOOD

4 items **£22.00** per head

Choose from the below:

- > Pork & apple sausage, celeriac mash & onion gravy
- > Wild mushroom arancini (v)
- > Beef bourguignon
- > Baked cod loin & sauce vierge
- > Butter chicken & coriander rice
- > Polenta, basil chips & garlic aioli (v)
- > Chocolate brownie & vanilla ice cream
- > Soft meringue, strawberries & vanilla cream



**BANQUETING MENUS****SET MENU 1 | £25.00** per head

*Choose an entree, a main and a dessert for all guests plus a vegetarian option if required*

**ENTREES**

- > Butternut squash soup & crispy sage leaves (v)
- > Mushroom risotto cake & herb salad (v)
- > Peppered fresh mackerel & celeriac roulade

**MAIN COURSES**

*All main courses are served with a selection of seasonal vegetables*

- > Pan seared chicken & colcannon
- > Pork belly, apple puree & chateau potatoes
- > Fresh cod with pomme puree & sauce vierge
- > Feta & mint fritters, dauphinoise potatoes & escalivado (v)

**DESSERT**

- > Caramel & pecan cheesecake with a dollop of vanilla ice cream
- > Rich sticky toffee pudding & custard
- > Rhubarb crumble mouse

**SET MENU 2 | £32.00** per head

*Choose an entree, a main and a dessert for all guests plus a vegetarian option if required*

**ENTREES**

- > Mediterranean vegetable tart tatin & pea shoots (v)
- > Trout asparagus & parmesan salad
- > Watermelon & prosciutto

**MAIN COURSES**

*All main courses are served with a selection of seasonal vegetables*

- > Corn fed chicken breast prosciutto & sage farcie with fondant potato
- > Duck confit & dauphinoise potatoes
- > Kedgeree style smoked haddock rice fishcakes & Indian salad
- > Twice baked cheese soufflé (v)

**DESSERT**

- > Brioche bread & butter pudding laced with lemon curd & sauce anglaise
- > Baked vanilla & blackcurrant cheesecake tart
- > Rich chocolate brownie served with a dollop of pistachio ice cream

**SET MENU 3 | £37.00** per head

*Choose an entree, a main and a dessert for all guests plus a vegetarian option if required*

**ENTREES**

- > Pork terrine & apple puree
- > Shredded confit duck with pickled red cabbage, parsley & shallot salad
- > Assiette of sun blush tomato tart, wild mushroom & parmesan risotto cake and an olive salad (v)

**MAIN COURSES**

*All main courses are served with a selection of seasonal vegetables*

- > Daube of beef with bordelaise sauce & chateau potatoes
- > Roast rump of lamb, dauphinoise potatoes & rosemary jus
- > Halibut, celeriac & truffle pommes anna with shrimp lemon parsley caper butter

**DESSERT**

- > Chocolate ganache tart with beetroot sauce, vanilla cream & candied orange
- > Apple crumble & custard soufflé
- > Assiette of chocolate desserts – chocolate & orange mousse, pistachio dome & chocolate brown

