

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.

REFRESHMENTS & CONFERENCE BREAKS

Breaks are an important part of any event.

Our range of light refreshments are just the ticket to keep guests topped up throughout the day.

Per person, per serving

Fairtrade tea and coffee | **£2.25**

Unlimited servings of Fairtrade tea and coffee | **£8.00**

Fairtrade tea, coffee and biscuits | **£3.00**

Fairtrade tea, coffee and Danish pastries | **£4.50**

Fairtrade tea, coffee and mini cakes | **£5.00**

Fairtrade tea, coffee and popcorn snack bags | **£3.50**

Fruit Juice | **£4.95** per litre

Still or sparkling mineral water | **£3.95** per litre

BREAKFAST

Start the day right with our selection of hearty breakfast and brunch items to get your delegates ready for the day ahead.

Per person, per serving

Danish Pastries | **£2.50**

Fresh Fruit Skewers | **£3.10**

20 Piece Fresh Fruit Bowl | **£25.00 each**

Fresh Fruit Platter | **£3.25**

Yogurt and granola pots | **£2.50**

Berry blast yogurt muffin | **£3.00**

Honey and bran muffin | **£3.00**

Cereal Bars | **£1.50**

Breakfast Rolls | **£4.50**

Selection of sausage, bacon and egg served with sauces

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.

SANDWICHES & LIGHT LUNCHES

A lunchtime selection that is lighter on calories but not on flavour.

SANDWICH LUNCH | £6.00 per person

An assortment of hand-crafted sandwiches with a delicious range of meat, fish and vegetarian fillings served with a selection of crisps.

PREMIUM SANDWICH LUNCH | £7.75 per person

An assortment of hand-crafted sandwiches with a delicious range of meat, fish and vegetarian dishes served with hot potato wedges and a selection of sauces

WELL-BEING LUNCH | £10.75 per person

An assortment of hand-rolled wraps with delicious fillings of meat, fish and vegetarian fillings. Served with mixed salad, fresh fruit and organic yoghurt

PACKED LUNCH BAG | £7.50 per person

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

INDIVIDUAL DELEGATE

LUNCH BOXES | £14.50 per person

Served in biodegradable natural finish boxes with individually packaged cutlery choose from the following options: -

VEGETARIAN BOX

Cheese salads sandwich, Capsicum, red onion, courgette brochette, Basil tart, Kettle crisps, Chocolate chip muffin

CARNIVORE BOX

Ham salad sandwich, Flavoured chicken brochette, Salmon and dill tart, Kettle crisps, Chocolate chip muffin

VEGAN BOX

Falafel sandwich, Celery and hummus, Moroccan pearl couscous, Vegan sausage roll, Apple

SALAD BOXES | £9.95 per person

Served in biodegradable natural finish boxes with individually packaged cutlery choose from the following options: -

CRAYFISH AND AVOCADO

Crayfish and freshly sliced avocado on a bed of mixed salad leaves. Served with French dressing.

TUNA NICOISE SALAD

A classic salad of tuna, a free-range boiled egg, Kalamata olives mixed salad leaves and red onion. Finished with baby plum tomatoes and French dressing.

CHEF'S ITALIAN CHICKEN SALAD

A classic combination of Caesar-dressed British chicken with roasted red peppers, baby plum tomatoes, cucumber, Kalamata olives and mixed salad leaves.

HUMOUS & FALAFEL MEZZE (vg)

Sweet potato falafel and a dollop of humous, served with brown rice and quinoa mixed with fresh mint and parsley. Paired with pickled cabbage, carrot and sliced cucumber.



FINGER & FORK BUFFETS

A selection of mouth-watering buffets that are bursting with flavour and variety. All finger and fork buffets are served with your choice of either tea and coffee or fruit juice.

PICK 'N' MIX FINGER BUFFET | £17.00 per person

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 chef's selection will be provided.

- > Assorted sandwiches and wraps (selection of Vegan and gluten free sandwiches available)
- > Chicken goujons and barbecue dip
- > Hot and spicy chicken wings (gf)
- > Tandoori marinated chicken kebab dressed with mint yoghurt (gf)
- > Humous and crudités (vg, gf)
- > Mac and cheese bites (v)
- > Roasted skewer of courgette, pepper and cherry tomato seasoned with Mediterranean herbs (vg, gf)
- > Margherita pizza (v)
- > Savoury tomato and basil mini tart (v)
- > Plaice goujons coated in golden breadcrumbs served with caper mayonnaise
- > Salmon and basil skewers (gf)
- > Mixed salad of mixed leaf, cucumber, tomato, red onion and capsicums (vg, gf)
- > Asian coleslaw of red cabbage, carrot, white onion, fresh coriander in an Asian dressing (vg, gf)
- > Onion bhajis mango chutney (vg)
- > Falafel balls, sweet chilli dressing (vg, gf)
- > Spring rolls (v)
- > Gourmet sausage rolls
- > Vegan sausage rolls (vg)
- > Cajun spiced potato wedges (vg)
- > Tortilla chips and dips (v, gf)
- > Fresh fruit (vg, gf)
- > Warm chocolate chip cookies (v)
- > Selection of blueberry or chocolate chip muffin (vg, gf)
- > Mini cheesecake (v)
- > Chocolate Brownie (v)



PICK 'N' MIX HOT FORK BUFFET | £25.00 per person

Select 3 main courses, 3 sides and 1 dessert to create a bespoke menu. Choices must be received 10 days prior to your event or chef's selection will be provided.

MAINS

- > Steak and mushroom pie
- > Butter chicken curry
- > Spicy lamb koftas
- > Seafood risotto
- > Kedgeree rice cake
- > Butternut, sage and spinach lasagne (v)
- > Mediterranean vegetable wellington (v)
- > Wild mushroom and thyme pie (vg, gf)
- > Pork tagine

SIDES

- > Panache seasonal vegetables (v)
- > Rice (v, vg)
- > Mixed salad (vg, gf)
- > New potatoes (v)
- > Chips (v)

DESSERT

- > Marmalade bread and butter pudding served with custard (v)
- > Salted caramel cheesecake (vg, gf)

HOT FORK BUFFET SET MENU | £18.00 per person

- > Chicken and mushroom pie
- > Seafood risotto
- > Mediterranean vegetable wellington (v)
- > Panache seasonal vegetables (vg, gf)
- > Mixed salad (vg, gf)
- > New potatoes (vg, gf)
- > Homemade chunky chips (v)
- > Salted caramel cheesecake (vg, gf)

STREET FOOD STYLE BUFFET | £20.75 per person

- > Barbecue pulled pork, chipotle slaw and skin on fries
- > Chorizo sausage and three bean cassoulet served with olive bread
- > Murgh Makhani –butter chicken curry and coriander rice
- > Mac and cheese with roasted zucchini and sun-drenched tomatoes (v)
- > Doughnuts with chocolate dip



SUSTAINABLE HOT & COLD FINGER BUFFET | £18.95 per person

Our mission is to make our catering options as sustainable as possible. The below menu is our most sustainable yet, with a higher range of veggie options and where possible we use locally sourced ingredients.

Included in sustainable 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 chef's selection will be provided.

- > Selection of freshly cut ciabatta filled with pastrami & provolone cheese, roasted vegetables & chilli, smoked salmon & cream cheese, ham salad, salami, cream cheese & roasted vegetables, cheese & pickle, tuna salad, houmous & peppers (can be adapted to suit V, VEG, GF)
- > Focaccia margherita pizza (V)
- > Mexican street corn of the cob (V)(VEG)(GF)
- > Somerset Brie & cranberry tart (V)
- > Red tractor British honey, chilli chicken skewer (GF)
- > Birmingham market roasted vegetable skewers (V)(VEG)(GF)
- > Ethically sourced Salmon kebabs (GF)
- > Vegetable samosa & Balti dip (V)
- > Vegan sausage rolls (V)(VEG)
- > Tabbouleh (V)(VEG)
- > Nachos & dips (V)(VEG)
- > Potato wedges & Shropshire blue dip (V)(VEG without dip)
- > Birmingham market fresh fruit (V)(VEG)(GF)
- > Vegan cookies (V)(VEG)
- > Mini blueberry muffins (V)

RECEPTIONS

Welcome guests with a tantalising selection of hot and cold nibbles and succulent canapés.

LIGHT NIBBLES | £4.95 per person

Olives, nuts, crisps, tortilla chips, salsa, sriracha mayonnaise and barbecue dips

COLD CANAPÉS

4 items **£15.00** per person | 6 items **£20.00** per person

Choose from the below:

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

CHUNKY CANAPÉS

4 items **£20.00** per person | 6 items **£24.50** per person

Choose from the below:

- > Mini beef burger, tomato chutney and stilton
- > Salmon coated in saffron and Doom Bar batter complimented with lime and caper mayonnaise
- > Skin on fries seasoned with sea salt (served in chip cones) (v)
- > Barbecue pulled pork mini bun
- > Falafel filled naan, yoghurt and coriander dressing (v)
- > Sweet potato and chickpea coconut curry, coriander rice (vg, gf)
- > Chocolate brownie and pistachio ice cream (v)

BOWL FOOD

4 items **£23.00** per person

Choose from the below:

- > Pork and apple sausage, celeriac mash and onion gravy
- > Wild mushroom arancini
- > Beef bourguignon
- > Baked cod loin and sauce vierge
- > Butter chicken and coriander rice
- > Sweet potato and chickpea coconut curry, coriander rice (vg, gf)
- > Polenta, basil chips and garlic aioli (v)
- > Salted caramel cheesecake (vg, gf)
- > Soft meringue, strawberries and vanilla cream (v)



FINE DINING

Treat your guests to an exquisite fine dining experience, with a sumptuous menu hand crafted for the taste buds.

Choose one entree, main course and dessert for all your guests plus a vegetarian or vegan option if required.

BANQUETING MENUS

SET MENU 1 | £31.00 per person

ENTREES

- > Butternut soup and crispy sage leaves (vg, gf)
- > Mushroom risotto cake, herb salad (v)
- > Peppered mackerel and celeriac remoulade

MAIN COURSES

All main courses will be served with a seasonal panache of vegetables

- > Pan seared chicken and colcannon
- > Pork belly, apple puree and chateau potato
- > Cod, pomme puree, sauce vierge
- > Pea and mint fritters, chateau potato and escalivada (vg, gf)

DESSERT

- > Caramel & pecan cheesecake with vanilla cream (v)
- > Sticky toffee pudding and custard (v)
- > Chocolate tart with coconut cream (vg, gf)

SET MENU 2 | £36.00 per person

ENTREES

- > Mediterranean vegetable tart tatin and pea shoots (vg, gf option available)
- > Trout, asparagus and parmesan salad
- > Watermelon and prosciutto

MAIN COURSES

All main courses will be served with a seasonal panache of vegetables

- > Corn fed chicken breast prosciutto and sage farcie, fondant potato
- > Duck confit, dauphinoise
- > Kedgeree style smoked haddock, rice fishcakes and Indian salad
- > Wild mushroom and thyme pie, fondant potato (vg, gf)

DESSERT

- > Brioche bread and butter pudding laced with lemon curd and sauce anglaise (vg)
- > Key lime pie (vg, gf)
- > Chocolate brownie and pistachio ice cream (vg)



BANQUETING MENUS

SET MENU 3 | £42.00 per person

ENTREES

- > Roasted pepper, artichoke and basil terrine (vg, gf)
- > Shredded confit duck, pickled red cabbage, parsley and shallot salad
- > Assiette of sun blush tomato tart, wild mushroom and parmesan risotto cake and olive salad (v)

MAIN COURSES

All main courses will be served with a seasonal panache of vegetables

- > Daube of beef, bordelaise sauce and chateau potatoes
- > Roast rump of lamb, dauphinoise and rosemary jus
- > Halibut, celeriac and truffle pommes anna, shrimp lemon parsley caper butter
- > Chickpea and squash tagine, Israeli mint and pomegranate couscous (vg, gf)

DESSERT

- > Chocolate tart, beetroot sauce, coconut cream and candied orange (vg, gf)
- > Apple crumble and custard soufflé (v)
- > Assiette of chocolate (chocolate and orange mousse, pistachio dome, chocolate brownie) (v)

