

CATERING & REFRESHMENTS

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.

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.

Price per person, per serving

- > Fairtrade tea and coffee | **£2.50**
- > Unlimited servings of Fairtrade tea, coffee and biscuits* | **£9.95**
- > Fairtrade tea, coffee, and biscuits | **£3.75 (v,gf-a)**
- > Fairtrade tea, coffee, and Danish pastries | **£5.25* (v)**
- > Fairtrade tea, coffee, and mini cakes | **£6.25* (v,gf-a)**
- > Fairtrade tea, coffee, and muffins | **£6.25* (v)**
- > Fairtrade tea, coffee, and popcorn snack bags | **£5.25* (v,gf)**
- > Fruit Juice | **£5.25** per litre
- > Still or sparkling mineral water | **£4.75** per litre

Items marked with a * star can be swapped for a 50/50 mix of your chosen sweet treat and fresh fruit platter.

BREAKFAST

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

Price per person, per serving

- > Mini Danish pastries X2 | **£3.10 (v)**
- > 20 piece fresh fruit bowl | **£26.00 each (v,vg,gf)**
- > Fresh fruit platter | **£3.75 (v,vg,gf)**
- > Yogurt and granola pots | **£3.55 (v)**
- > Selection of breakfast muffins | **£3.55 (v)**
- > Breakfast rolls | **£5.25**
Selection of sausage, bacon and egg served with sauces
- > Cheese & ham croissants | **£3.50**
- > Blueberry or raspberry croissants | **£3.50 (v,vg)**
- > Toasted hot crumpets and preserves | **£3.25 (v,vg)**
- > Fresh American style pancakes with golden syrup and mulled fruits | **£3.90 (v)**



LIGHT LUNCHES

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

SANDWICH LUNCH & POTATO WEDGES | £8.25 per person

An assortment of hand-crafted sandwiches with a delicious range of meat, fish, and vegetarian fillings. Served with hot potato wedges and a selection of sauces. Add a side salad of either Mediterranean pasta, carrot and cumin, or Asian slaw (choose one) £3.25 per person.

PACKED LUNCH BAG | £7.95 per person

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

TOASTED SANDWICHES WITH WAFFLE FRIES | £9.50 per person

Selection of the below:

Smoked cheese and salami

BBQ chicken

Tuna melt

ARTISAN ROLLS AND SOUP | £9.50 per person

An assortment of hand-crafted sandwiches with a delicious range of meat, fish, vegetarian fillings served with chef's hot soup of the day.

JACKET POTATOES | £9.50 per person

Served with cheese, beans, mixed leaf and herb salad (**gf,v**)

Upgrade your toppings to chicken chilli, chicken tikka or vegetable curry for £2.50 plus VAT supplement per person.

Vegan and gluten free alternatives available for all menu options on this page (must be pre-ordered with your Event Manager



FINGER & FORK BUFFETS

A selection of mouth-watering buffets that are bursting with flavour and variety.

SET FINGER BUFFET MENU | £16.95 per person

Freshly made sandwiches and wraps filled with meat, fish and vegetarian options. (Selection of vegan and gluten free sandwiches available.)

- > Marinated chicken skewer (gf)
- > Vegetable samosa (v,vg)
- > Selection of quiche (v)
- > Mediterranean style couscous (v,vg)
- > Hot potato wedges with tomato and BBQ dips (v,vg,gf)
- > Chefs selection of desserts (v,vg,gf)

COLD FORK SET MENU BUFFET | £19.95 per person

Available for bookings of 50 guests and over

- > Roasted salmon with crème fraiche (gf)
- > Charcuterie platter (gf)
- > Smoked salmon with pickled cucumber (v,gf)
- > Cheese and onion quiche (v)
- > Crudité pots with red pepper hummus (v,vg,gf)
- > Rare roast beef with mustard mayonnaise (gf)
- > Classic prawn cocktail (gf)
- > New potato salad with chive sour cream (v,gf)
- > Chopped salad with herb croutons and a mustard dressing (v,vg,gf)
- > Caesar salad (v)
- > Penne pasta, grilled artichokes, feta, and a lemon basil dressing (v)

FARMHOUSE TABLE | £21.50 per person

Available for bookings of 50 guests and over.

Delicious selection of cold, locally sourced produce:

- > Locally sourced baked ham (gf)
- > Croome estate cheese selection (v,gf)
- > Pickles, onions & mustard (v)
- > Local bread selection (v)
- > Butters (v)
- > Seasonal vegetables (v,vg,gf)
- > Potato salad (v)



HOT FORK BUFFET SELECTOR MENU | £26.50 per person

Select 2 main courses and 1 dessert. All mains will be accompanied in addition by 2 different chefs selection salads. Menu should be received 10 days prior to arrival otherwise chef's selection will be provided.

Available for bookings of 50 guests and over.

> **Lasagne Al Forno**

Layers of pasta with bolognese and béchamel sauce, baked in the oven. Served with tomato and mozzarella, mixed salad, and traditional garlic bread

> **Vegan Lasagne Al Forno**

Layers of pasta with roasted vegetables and vegan béchamel sauce **(v,vg)**

> **Butchers Steak and Ale Pie**

Tender beef chunks cooked in local ale with a puff pastry crust. Served with buttery mashed potato and seasonal vegetables

> **Butternut Squash, Sweet Potato and Goats Cheese Pie**

Served with buttery golden pastry served with buttery mash potato and seasonal vegetables **(v)**

> **Chef's Homemade Cottage Pie**

Tender beef layered with creamy mashed potato **(gf)**

> **Vegan Cottage Pie**

Soya beef layered with creamy mash potato **(v,vg,gf)**

> **Swedish Style Meatballs**

Served with a lingonberry preserve and diced herb potatoes **(gf)**

> **Spanish Style Chicken**

Accompanied by roasted herb new potatoes **(gf)**

> **Spanish Style Vegetable Ratatouille**

Accompanied by roasted herb new potatoes **(v,vg,gf)**

> **Desserts**

Chocolate and orange torte **(v,vg)**

Strawberry slice **(v,vg,gf)**



CHEF'S SELECTION 2 COURSE BUFFET LUNCH | £18.50 per person

Available for bookings of 30 guests and over.

This menu is included in our Silver Delegate Package.

To assist with our sustainability aims this menu consists of chef's selection to include two main courses (one meat and one vegan selection of sides and dessert).

Sample menu:-

- > Charcoal grilled butterfly chicken breast **(gf)**
- > Vegan cottage pie **(v,vg)**

Served with chef's selection of salads:

- > Tomato and red onion salad **(v,vg,gf)**
- > Succotash salad **(v,vg,gf)**
- > Mediterranean pasta with lemon basil dressing **(v)**
- > Chocolate truffle torte **(v,vg,gf)**

FROM THE EARTH FORK BUFFET | £22.50 per person

Available for bookings of 30 guests and over.

This menu is included in our Gold Day Delegate Package

To assist with our sustainability aims this menu consists of chef's selection to include two main courses (one meat and one vegan selection of sides and two desserts).

Sample menu:-

- > Za'atar chicken **(gf)**
- > Za'atar Soya chicken **(v,vg,gf)**

Served with chef's salad table of:

- > Kale caesar salad **(v,vg,gf)**
- > Tabouleh couscous salad **(v,vg)**
- > Bulgar wheat beetroot **(v,vg)**
- > Penne pasta supper greens **(v,vg)**
- > Cummin carrot orange **(v,vg,gf)**
- > Wild rice harissa, almonds, dried fruit **(v,vg)**
- > Gluten free chocolate cheesecake **(gf)**
- > Individual blackcurrant cheesecake



STREET FOOD STYLE BUFFET | £19.50 per person
Choose 2 menus for your event plus a dessert option

> **Tikkabab**

Tikka infused chicken breast on an open naan, with Indian salad and sauces

Shicken tikka on an open naan, with Indian salad and sauces **(v)**

> **Dirty Dogs**

Loaded chillie bockwurst hot dog, choose your own toppings of: crispy dried onion, American mustard, ketchup, chilli oil with chunky chips

> **Yorkshire Pudding Wraps**

Pulled beef brisket wrapped in a giant Yorkshire pudding, with braised red cabbage and horseradish

Vegan beef wrapped in a 12-inch tortilla with braised red cabbage and horseradish **(v,vg)**

> **Original Burger Co**

5oz butchers steak burger, on brioche, with mature cheddar, bacon and choice of sauces

Soya burger with vegan cheese, burger relish **(v,vg)**

> **Burrito Burrito**

Mexican chicken burritos with lettuce, rice, salsa & sour cream

Mexican Shicken burrito with lettuce, rice & salsa **(v)**

> **Dessert Options**

Warm mini churros with chocolate dip **(v)**

Key lime pie **(v)**



RECEPTIONS

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

TRADITIONAL COLD CANAPÉS £15.00 per person

Available for bookings of 50 guests and over.

The equivalent of 5 canapes per person will be served from the entire selection below:

- > Mandarin and prune with smoked duck
- > Artichoke and tomato **(v,vg)**
- > Prawn, basil flavoured cheese and tomato mini brioche
- > Fourme d'ambert blue cheese, pear and fig on grain bread **(v)**
- > Trout roe, smoked trout and cucumber
- > Vegetables on Nordic bread **(v)**
- > Ham, fig, butter on olive bread
- > Smoked salmon on lemon flavoured cheese and cucumber mini brioche

HOT CANAPÉS

4 items **£16.00** per person | 6 items **£20.00** per person

Available for bookings of 50 guests and over

Choose your required number of canapes from the selection below:

- > Mini cheeseburger crostini
- > Mini cottage pie
- > Mini Yorkshire pudding (beef and horseradish crème fraiche/chicken and redcurrant marmalade) Tikka naan bites
- > Smashed pea and lemon bites with citrus vegan mayo drizzle **(gf,vg)**
- > Spinach bites, coated in a crunchy vegetable crumb with a relish salsa **(gf,vg)**

BOWL FOOD £20.75 per person

Available for bookings of 50 guests and over

Choose 4 items from the selection below:

- > Chopped pork and apple sausage, celeriac mash & onion gravy
- > Wild mushroom risotto **(v,vg,gf)**
- > Sweet potato, chickpea coconut curry & coriander rice **(v,gf)**
- > Butter chicken & coriander rice **(gf)**
- > Sweet & sour noodles **(v,vg)**
- > Thai green curry & fragrant rice
- > Traditional beef bourguignon with rice
- > Swedish style meatballs with lingonberry jam & diced potato **(vegan alternative available)**
- > Seafood chowder **(v)**
- > Chocolate & hazelnut mini beignet **(v)**
- > Sticky toffee pudding **(v,vg)**



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 | **£37.50** per person

STARTERS

- > Vegan feta and pear salad with honey mustard dressing **(v,vg,gf)**
- > Baked sweet potato, topped with vegan feta, yogurt and sweet chilli jam **(v,vg,gf)**
- > Chicken Caesar salad **(gf, vegan option available on request)**
- > Anti-pasto (served family style) - sliced continental meats, cheese, roasted and marinated vegetables pepper leaf salad, bread sticks
- > Duo of smoked and poached salmon with pickled cucumber salad & caperberry dressing **(gf)**
- > Warm caramelized red onion, cherry tomato & goats cheese tart **(v)**
- > Chicken liver pâté with a mixed leaf and herb salad, roasted onion marmalade, crisp breads **(gf option available on request)**
- > Burrata caprese salad - tomato, leaves, buratta cheese and vivid balsamic dressing **(gf)**
- > Guyader vegetable terrine with a light herb dressing **(v)**

MAIN COURSES

- > Roasted apple cider pork shoulder steak, roasted gratin potato, seasonal greens and pan gravy **(gf)**
- > Seared supreme of free-range chicken wrapped in smoked streaky bacon, gratin potato, seasonal vegetables, tarragon cream **(gf)**
- > Herefordshire beef bourguignon, gratin potatoes & seasonal vegetables **(gf)**
- > Supreme of free-range chicken and wild mushroom fricassee, rustic fondant potato and seasonal vegetables with a tarragon essence **(gf)**
- > Teriyaki salmon fillet, with oriental style vegetables and noodles **(gluten free option available on request)**
- > Tandoori butter supreme of chicken, saag aloo, mango sauce and raita **(gf)**
- > Slow cooked rump of locally sourced lamb, seasonal vegetables, gratin potato and a redcurrant and rosemary gravy **(gf) £5.75 per person supplement**
- > Tandoori aubergine saag aloo, mango sauce, raita **(v,vg,gf)**
- > Provençal vegetable risotto stuffed sweet pepper with a herb sauce **(v,vg,gf)**
- > Teriyaki cauliflower with oriental style vegetables with rice noodles **(v,vg,gf)**
- > Sweet potato and red onion marmalade seeded tart, seasonal vegetables **(v,vg)**

DESSERT

- > Cherry and chocolate torte with raspberry coulis **(v,vg,gf)**
- > Chocolate marquis mango and pineapple salsa **(v)**
- > Chantilly lemon and white chocolate pavlova, seville orange sauce **(v)**
- > Blackcurrant slice with a rhubarb and ginger compote **(v,vg,gf)**
- > Classic apple and cinnamon crumble tart, sauce anglaise **(v,vg)**
- > Selection of locally produced cheeses (served family style) accompanied by savoury biscuits, butter and red onion chutney **(v,gf)**
- > Traditional vanilla crème brule with spiced shortbread

