



Conference Menus

Day delegate package £29.50 + vat

- *Arrival Tea, fairtrade coffee and mini pastries*
- *Mid morning Tea, fairtrade coffee and biscuits*
- *2 course hot lunch, poke bowls or sandwich buffet*
- *Afternoon Tea, fairtrade coffee and cake*
- *Fruit bowl and jugs of water available throughout the day*
- *Catering team member to look after your catering throughout the day*

Poké Bowls

20-60 guests please select 2 options to include vegetarian dish
60 + guests please select 3 options to include vegetarian dish

Korean – Gochujang chicken

Organic brown rice
Edamame beans, spinach, cucumber, tenderstem broccoli shoots, carrot, radish, spring onion, kimchi, pickled ginger, beet juice, toasted sesame seeds, roasted nori and lime

Mexican – Cajun Chalk stream trout

Roasted sweet potato, corn chips, crisp lettuce, avocado, charred sweetcorn, red onion, lemon, chilli and coriander

Middle Eastern – Falafel (vegan)

Cous cous, Hummus, baba ganoush, Muhammara, grilled halloumi, spiced chick peas, sumac salad, pomegranate, molasses, mint, coriander, dukka and pita bread

Dessert (please select 2 options)

Fresh fruit platter
Chocolate brownie, Chantilly cream
Lemon Tart with raspberries
Seasonal crumble with cream
Treacle tart with cream
Vegan Chocolate ganache torte



Sandwich Buffet

Sandwiches and wraps (Please select 4 options)

Chicken Caesar wraps
Pastrami, gherkin and mustard mayonnaise sandwich
Free range egg mayonnaise, cress sandwich
Smoked mackerel with horseradish cream, pickled cucumber sandwich
Cheese and red onion chutney sandwich
Coronation chicken sandwich
Coronation chickpea sandwich
Smashed avocado, pine nuts and watercress sandwich
Hummus, spiced chick pea and roasted red pepper wraps

Light bites (please select 4 options)

Sausage rolls
Cheese and onion sausage rolls
Scotch eggs
Vegetarian scotch eggs
Mini Quiche Lorraine
Mini goats cheese and caramelised red onion chutney
Falafel, hummus and pitta
Cheese straws
Crudities and dips
Crisps

Desserts (please select 2 options)

Fresh fruit platter
Lemon drizzle
Carrot cake
Chocolate brownie

Add soup £5.00 supplement.

Leek and potato
White onion and roasted garlic
Field and wild mushroom soup
French onion with parmesan croute
Tomato with basil
Pea and mint



Hot fork buffet lunch

20-60 guests please select 2 options to include vegetarian dish

60 + guests please select 3 options to include vegetarian dish

Meat selection

Chicken and leek pie, new potatoes and seasonal vegetables

Chicken Biryani with kachumber salad

Thai red chicken curry with rice

Duck, green pepper with black bean sauce with egg noodles

Tuscan chicken, baby potatoes, tomatoes, red onion, olives, lemon, garlic, thyme with rocket and parmesan salad

Chicken and spinach lasagne with rocket and parmesan salad

Moroccan chicken Tagine with cous cous

Chicken Caesar salad

Fish selection

Fish Pie with garden peas

Prawn pad Thai with Asian greens

Salt baked salmon with preserved lemons, new potatoes and seasonal greens

Tuna niçoise salad with crusty bread

Vegetarian

(all the below dishes can be served Vegan)

Leek, cheese and potato pie with seasonal vegetables

Vegetable Biryani with kachumber salad

Thai red vegetable curry with Asian greens

Crispy chilli tofu with steamed rice and Asian greens

Caponata (aubergine stew) with rocket and parmesan salad

Vegetable lasagne with rocket and parmesan salad

Butternut squash, chickpea and spinach tagine with cous cous

Roasted vegetable, rocket and mozzarella salad

Dessert (please select 2 options)

Fresh fruit platter

Chocolate brownie, Chantilly cream

Lemon Tart with raspberries

Seasonal crumble with cream

Treacle tart with cream

Vegan Chocolate ganache torte