

BUFFET MENU – MONDAY

Chef's Soup of the Day with Sourdough (PB, G) (may contain Ce)

Pork Sausage Rolls with Cracked Black Pepper and Chutney (E, M, G, Mu) (may contain Su)

Mature Cheddar and Leek Tarts, Herb Cream Cheese (M, E, G)

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Selection of Finger Sandwiches (PB options available) (G, E, Mu, M, F) (may contain Su, Se)

Horseradish Coleslaw (G, E, Mu)

Mixed Leaf Salad (may contain Su)

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Mini Carrot Cake Slice (G, E, M) (may contain N)

Lime and Passion Fruit Marinated Pineapple

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Alternative dishes can be provided for dietary requirements.

BUFFET MENU – TUESDAY

Chef's Soup of the Day with Sourdough (PB, G) (may contain Ce)

Prime Beef Burgers, Smoky Relish, Brioche Bun (E, G, M) (may contain Su, Mu)

Beetroot and Mushroom Burger, Smoky Relish (PB, G) (may contain Su, Mu)

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Cajun Wedges, Sour Cream (M)

Red Cabbage Slaw (E, Mu)

Mixed Leaf Salad

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Vanilla Mille Feuille (E, G, M)

Fresh Fruit Salad

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Alternative dishes can be provided for dietary requirements.

BUFFET MENU – WEDNESDAY

Chef's Soup of the Day with Sourdough (PB, G) (may contain Ce)

Smoked Haddock and Mozzarella Fishcake, Tartar Sauce (F, E, G, M, Mu)

Selection of Grilled Paninis (G, M, Mu, E, F)

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Chilli and Lime Buttered New Potatoes (M)

Caesar Salad (E, M, F, G, Mu) (may contain Se)

Mixed Leaf Salad

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Chocolate Éclairs (E, G, M) (may contain N)

Fresh Watermelon Skewers

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Alternative dishes can be provided for dietary requirements.

BUFFET MENU – THURSDAY

Chef's Soup of the Day with Sourdough (PB, G) (may contain Ce)

Chicken and Leek Pie with Poppy Seed Pastry (G, E, M)

Cauliflower Cheese, Spring Onion and Herbs (PB, G)

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Honey and Fennel Seed Roasted New Potatoes

Couscous, Sultana and Red Pepper Salad (G, Su)

Mixed Leaf Salad

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Victoria Sponge Cake (E, G, M)

Fresh Fruit Bowls

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Alternative dishes can be provided for dietary requirements.

BUFFET MENU – FRIDAY

Chef's Soup of the Day with Sourdough (PB, G) (may contain Ce)

Chicken Korma (M)

Cauliflower and Spinach Korma with Lentils (PB)

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Braised Fennel Seed Rice (may contain Ce)

Naan Breads, Mango Chutney, Raita (M, G) (may contain Mu, Su)

Mixed Leaf Salad

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Passion Fruit Posset, Raspberry Compote, Toasted Coconut (M)

Fresh Fruit Salad

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Alternative dishes can be provided for dietary requirements.

CONFERENCE AND MEETING BREAKS

DELEGATE BREAKS

MORNING

Fruit Muffins (E)

MID-MORNING

Freshly Baked Cookies (G, E, M) (may contain N)

AFTERNOON

Flapjacks (M, G)

Served with Tea and Coffee

HYDRATION STATION

A range of refreshing, house-made infused drinks
such as:

Lemon Water

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Cucumber Water

Available throughout the day

DELEGATE BREAK ENHANCEMENTS

Ice Cream Tubs (M)

Raspberry and White Chocolate Chouxnuts
(M, E, G, So) (may contain nuts)

Warm Sausage Rolls, Chutney
(G, E, M, Su) (may contain Mu)

£4.95 per item per person

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UFIT Protein Drinks 330ml (G, M)
£5.95 per person

Alternative items can be provided for dietary requirements. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event.

CLASSIC MENU

STARTERS

Ham Hock, Carrot and Mustard Terrine, Plum and Apple
Chutney, Watercress, Rye Bread (Mu, G, Su)

Chicken Ceasar Salad, Garlic, Parmesan, Anchovies
(E, F, Mu, M, G)

Chicken Liver and Brandy Parfait, Fig Relish,
Toasted Rye, Beetroot (G, E, M)

Salmon Gravadlax, Crème Fraiche, Capers,
Watercress, Lemon, Blinis (F, G, M, E)

Roasted Tomato and Basil Soup, Pesto
(may contain N, Ce)

Char-Grilled Vegetable Salad, Roquette, Sundried Tomato,
Goat's Cheese Dressing (M) (may contain Su)

MAIN COURSES

*All main courses served with seasonal vegetables
and potato garnish*

Confit Duck Leg, Roasted Plum and Red Wine Jus
(M) (may contain Su)

Marmalade Pressed Pork Belly, Red Wine Jus
(M) (may contain Su)

Roasted Guinea Fowl Supreme, Smoked Pancetta,
Red Wine Jus (M) (may contain Su)

Roasted Fillet of Hake, Red Pesto, Herb Butter Sauce
(F, M) (may contain N, Su)

Baked Seatrout, Baby Spinach, Herb Butter Sauce
(F, M) (may contain Su)

Baked Seabream, Shellfish Bisque (F, Sh, Mu, Mo, M)

Fillet of Beef Wellington, Mushroom Farce, Butter Puff
Pastry, Red Wine Jus (G, E, M) (may contain Su)
£12.00 supplement per person

Pave of Halibut, Shallot Butter Sauce, Caviar
(F, M) (may contain Su)
£8.00 supplement per person

Roasted Lamb Rump, Caramelised Shallots,
Wild Mushroom Jus (M) (may contain Su)
£9.50 supplement per person

DESSERTS

Mixed Berry Torte, Blackberry Puree,
Lemon Chantilly, Poppy Seed Tuile (G, M, E)

Chocolate Mousse Delice, Cherry Chantilly, Chocolate Soil
(G, E, M)

Lemon Curd Tart, Whipped Mascarpone,
Crushed Nougatine, Raspberry Puree
(G, E, M) (may contain N)

Clotted Cream Crème Brûlée, Chocolate Chip Cookie,
Caramel Ice Cream (G, E, M)

Passion Fruit Posset, Ginger Shortbread,
Raspberry Compote (G, M, E)

Apple Tart, Poached Pear, Elderflower Sorbet
(G, M, E)

Selection of Fine British Cheeses, Grapes, Celery, Chutney,
Crackers (G, M, Su, Ce)
£13.00 supplement per person

Tea, Coffee and Petit Fours

Please select up to 3 choices from each course. Alternative dishes can be provided for dietary requirements. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event. A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

PLANT BASED CLASSIC MENU

STARTERS

Vegan Feta and Provencal Salad, Chargrilled Vegetables, Roquette, Hummus (PB, Se)

Tomato & Olive Terrine, Basil Oil, Red Pepper Parfait, Baby Herbs (PB)

Baked Tofu, Roasted Cauliflower, Chimichurri, Smashed Avocado (PB)

MAIN COURSES

All main courses served with seasonal vegetables and potato garnish

Baked Beef Tomato, Green Tea and Apricot Couscous, Baby Spinach, Hummus Sauce (PB, Se,G)

Masala Spiced Cauliflower, Chilli and Cauliflower Puree, Garlic Broccoli (PB)

Tomato & Basil Risotto, Plant Based Parmesan, Crispy Onion (G)

DESSERTS

Salted Caramel and Chocolate Tart, Whipped Coffee Chantilly (PB, G)

Vanilla Cheesecake, Raspberry Compote, Raspberry Sorbet (PB, G)

Lemon Tart, Blackberry Puree, Oat Milk Ice Cream (PB, G)

Selection of Plant-Based Cheeses, Fruit Chutney, Grapes, Crackers & Celery (PB, G, Ce)
£13.00 supplement per person

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PLATINUM MENU

STARTERS

Chicken Pressing, Truffle Puree, Artichokes, Herb Oil
(E, Mu, G) (may contain Su)

Smoked Duck, Apple Dressing, Endive,
Pickled Mushrooms (Mu) (may contain Su)

Venison and Beef Shin Terrine, Gherkin,
Poached Pear, Mustard Puree (Mu, G, E) (may contain Su)

Cold Smoked Salmon Pave, Aioli,
Pickled Shallots, Radish (F, E, Mu) (may contain Su)

Crayfish Cocktail, Avocado, Chilli Jam, Roquette, Sundried
Tomato, Pumpkin Seeds
(Sh, E, Mu) (may contain Su)

MAIN COURSES

*All main courses served with seasonal
vegetables and potato garnish*

Rolled 38-Day Aged Sirloin of Beef,
Wild Mushrooms and Red Wine Jus
(M) (may contain Su)

Fennel Seed, Rosemary and Garlic Confit Lamb
Shoulder, Red Wine Jus (M) (may contain Su)

Corn-Fed Chicken Supreme, Black Truffle,
Red Wine Jus (M) (may contain Su)

Roasted Seabass, Confit Garlic and Dill Sauce (F, M)

Baked Salmon Fillet, Herb Panko Crumb,
Herb Butter Sauce (F, M, G) (may contain Su)

Cod & Pancetta, Fennel and Herb Butter Sauce
(F, M) (may contain Su)

Fillet of Beef Wellington Mushroom Farce,
Butter Puff Pastry and Red Wine Jus (G, M, E)
£12.00 supplement per person

Pave of Halibut, Shallot Butter Sauce, Caviar (F, M)
£8.00 supplement per person

Roasted Lamb Rump, Caramelised Shallots,
Wild Mushroom Jus
£9.50 supplement per person

DESSERTS

Mixed Berry Torte, Blackberry Puree,
Lemon Chantilly, Poppy Seed Tuile (G, M, E)
Chocolate Mousse Delice, Cherry Chantilly, Chocolate Soil
(G, E, M)

Lemon Curd Tart, Whipped Mascarpone,
Crushed Nougatine, Raspberry Puree
(G, E, M) (may contain N)

Clotted Cream Crème Brûlée, Chocolate Chip Cookie,
Caramel Ice Cream (G, E, M)

Passion Fruit Posset, Ginger Shortbread,
Raspberry Compote (G, M, E)

Apple Tart, Poached Pear, Elderflower Sorbet
(G, M, E)

Selection of Fine British Cheeses,
Grapes, Celery, Chutney, Crackers (G, M, N, Ce)
£13.00 supplement per person

Tea, Coffee and Petit Fours

Please select up to 3 choices from each course. Alternative dishes can be provided for dietary requirements. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event. A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

PLANT BASED PLATINUM MENU

STARTERS

Pickled Beetroot, Artichokes, Courgettes,
Feta, Sourdough (PB, G, M)

Courgette and Rosemary Soup, Roasted Garlic Oil (PB)

Baked Tofu, Roasted Cauliflower, Chimichurri,
Smashed Avocado (PB)

MAIN COURSES

*ALL MAIN COURSES SERVED WITH SEASONAL
VEGETABLES AND POTATO GARNISH*

Roasted Aubergine, Vegan Feta, Hummus,
Fennel Confit, Beetroot (PB, Se)

Wild Mushroom "Vol au Vent", Courgette Dressing,
Baby Spinach, Garlic Sauce (PB, G)

Baked Feta, Fig & Prune Chutney, Courgette Slaw,
Tomato & Coriander Salsa (G)

DESSERTS

Salted Caramel & Chocolate Tart, Whipped Coffee
Chantilly (PB, G)

Vanilla Cheesecake, Raspberry Compote,
Raspberry Sorbet (PB, G)

Lemon Tart, Blackberry Puree, Oat Milk Ice Cream
(PB, G)

Selection of Plant-Based Cheeses, Fruit Chutney,
Grapes, Crackers & Celery (PB, G, Ce)

£13.00 supplement per person

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MENU ENHANCEMENTS

CANAPES

Ham Hock with Pickled Raisins and Herbs
(Mu) (may contain Su)

Smoked Salmon Tart, Caviar, Chives (F, M, G, E)

Baked Cheese Compte (M, E, Mu, G)

*Allergens and Dietary Requirements
will be catered for on request*

£9.90 per person

SORBET COURSE

Lemon

Raspberry

Blood Orange

£7.00 per person

CHEESE PLATTER

(for 10 people)

Selection of Fine British Cheeses,
Grapes, Celery, Chutney and Crackers
(G, M, Ce, Su) (may contain Su)

£130.00

Selection of Plant Based Cheeses,
Grapes, Celery, Chutney and Crackers
(PB, G, Ce, Su) (may contain Su)

£130.00

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