



Conference menus  
Autumn



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# Introduction and guest care



## Day Delegate Packages

Buffet menus form part of the day delegate package. These menus may also be ordered as stand-alone buffets. (See day delegate food and beverage package following and the tariff at the end of this menu set.)

## Beverages

The following items are served automatically and are included in the price of stand-alone buffets as well as the day delegate package menus:

- Ethically-sourced filter and decaffeinated coffees
- Herbal, fruit and black tea infusions
- Sparkling and still bottled waters
- Fruit juices

Some of the premium menus also include a choice of house wines

## Seated Buffets

Should you require a seated, a supplementary seating charge of £5.00 per person will apply.

## General Information and guest care

These menus are designed for more than 25 people; smaller numbers may be catered for by other menu types or by arrangement. Please discuss your needs with your account manager.

Please advise us in advance if any of your guests have food allergies or specific dietary requirements and we will aim to meet their needs. Ingredients such as nuts will be highlighted on the display menus, but this does not mean that all other dishes exclude such ingredients. If you have delegates with special dietary needs, please advise your account manager and ask your guest to highlight the fact on the day. Our aim is for all guests to enjoy their dining experience with us.

✔ These dishes are suitable for vegetarian diets.  
Other diets may be catered for by arrangement.

All prices are quoted per person and exclude V.A.T.

## AUTUMN Day delegate food and beverage package



Ethically farmed, sustainable and locally sourced produce is used where possible. When unavailable, named ingredients will be replaced with similar products. Please advise us in advance if any of your guests have food allergies or specific dietary requirements and we will endeavour to meet their needs.

### Morning arrival and registration

Italian-roast coffee and decaffeinated blends (free-flow)

Fruit, herbal and black tea infusions (free-flow)

Bottled waters – sparkling & still

Juices

Fruit kebabs

Finger pastries

Bacon rolls (supplement of £4.50 per person)

### Mid-morning break

Italian roast coffee and decaffeinated blends

(free-flow)

Fruit, herbal and black tea (free-flow)

Bottled waters – sparkling & still

Juices

Sweet and wholegrain biscuits

### Lunch

‘Work & Eat’ lunch, or ‘Premium Lunch’

(25-49 delegates)\*

Hot fork buffet (25-90 delegates)\*

Italian roast coffee and decaffeinated blends

(free-flow)

Fruit, herbal and black tea (free-flow)

Bottled waters – sparkling & still

Juices

### Afternoon break

Italian roast coffee and decaffeinated blends

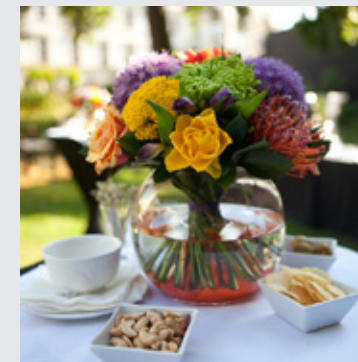
(free-flow)

Fruit, herbal and black tea (free-flow)

Bottled waters – sparkling & still

Juices

Afternoon tea cakes



## Hot fork buffet menus

### AUTUMN Hot fork buffet menus



#### Webster

##### Braised julienne beef

red wine, root veg and celery  
with thyme dumplings

##### Char-grilled globe artichoke lasagne

with wholemeal pasta, spinach,  
mushrooms, oregano, Kentish tomato purée  
and Sussex charmer cheese sauce ✔

##### Garlic and rosemary-roasted new potatoes,

roasted English courgettes  
with caramelised red onion  
and dressed seasonal-leaf salad

##### Bread basket

extra-virgin oil, balsamic vinegar,  
butter and spreads

##### Lemon tart or exotic fruit salad

with low-fat, natural yoghurt or fresh cream

##### Selection of British farmhouse cheeses

oat cakes and chutney,  
fruit and vegetable crudité

##### Hot and chilled beverages:

Freshly-ground, ethically-sourced  
filter coffee (+ decaf)

Fruit, herbal and black tea infusions

Sparkling and still bottled waters and juices

#### Morson

##### Pollock and natural-smoked haddock pie

with white wine, creamed leeks  
and Caledonian mushrooms  
under cheddar-glazed mash

##### Grilled smoked tofu

with sweet sesame and soy, wilted  
late-season greens and button onions ✔

##### Crushed potatoes,

roasted autumn root vegetables  
and dressed seasonal-leaf salad

##### Bread basket

extra-virgin oil, balsamic vinegar,  
butter and spreads

##### Raspberry torte or exotic fruit salad

with fresh cream or chantilly crème fraîche

##### Selection of British farmhouse cheeses

oat cakes and chutney,  
fruit and vegetable crudité

##### Hot and chilled beverages:

Freshly-ground, ethically-sourced  
filter coffee (+ decaf)

Fruit, herbal and black tea infusions

Sparkling and still bottled waters and juices

#### Whitney

##### Navarin of slow-cooked lamb

with lemon and olives, North African spices  
and locally-grown vegetables

##### Chickpea, apricot and spinach hotpot

with pearl barley, veg and a  
glazed King Edward crust ✔

##### Honey-roasted red peppers

and chilli-spiced couscous, roasted new-season  
parsnips and dressed seasonal-leaf salad

##### Bread basket

extra-virgin oil, balsamic vinegar,  
butter and spreads

##### Warm chocolate fudge brownies torte or exotic fruit salad

with fresh cream or lemon crème fraîche

##### Selection of British farmhouse cheeses

oat cakes and chutney,  
fruit and vegetable crudité

##### Hot and chilled beverages:

Freshly-ground, ethically-sourced  
filter coffee (+ decaf)

Fruit, herbal and black tea infusions

Sparkling and still bottled waters and juices

## Hot fork buffet menus

### AUTUMN Hot fork buffet menus



#### Wilbert

##### Salmon teriyaki:

egg noodles and glazed young roots, oyster mushrooms, green onions, garlic and ginger-scented soy jus

##### Thai-style red curry

English seasonal vegetables, in jasmine sauce with pistachios, cinnamon and balsamic sherry ✔

**Fragrant lime and coriander rice pilaf,** tender-stem broccoli with sesame seeds and dressed seasonal-leaf salad

##### Bread basket

extra-virgin oil, balsamic vinegar, butter and spreads

**Baked saffron-infused custard tart or exotic fruit salad**

with natural yoghurt or crème fraîche

##### Selection of British farmhouse cheeses

oat cakes and chutney, fruit and vegetable crudité

##### Hot and chilled beverages:

Freshly-ground, ethically-sourced filter coffee (+ decaf)

Fruit, herbal and black tea infusions

Sparkling and still bottled waters and juices

#### Carpenter

##### Pork,

slow-cooked en casserole with cider, diced potatoes and caramelised apple

##### Whole-germ buckwheat and roasted beetroot risotto,

glazed pickling onions and Sussex charmer cheese shavings ✔

**Warm penny bun mushroom and broccoli salad,** soured red cabbage with damsons and dressed peppery leaves

##### Bread basket

extra-virgin oil, balsamic vinegar, butter and spreads

**Warm plum and blackberry pie with vanilla pod custard**

or exotic fruit salad with natural yoghurt

##### Selection of British farmhouse cheeses

oat cakes and chutney, fruit and vegetable crudité

##### Hot and chilled beverages:

Freshly-ground, ethically-sourced filter coffee (+ decaf)

Fruit, herbal and black tea infusions

Sparkling and still bottled waters and juices

#### Burroughs

##### Chicken and baby leek pie

with creamy lemon and fresh thyme sauce

##### Roasted autumn vegetables

in plum tomato sauce with an oak-smoked Appleby's cheshire, pistachio nut and breadcrumb crust ✔

##### Sautéed late-season new potatoes with rosemary,

roasted celeriac with cracked black pepper and dressed seasonal-leaf salad

##### Bread basket

extra-virgin oil, balsamic vinegar, butter and spreads

##### Granny smith apple crumble tart

with vanilla custard or exotic fruit salad with natural yoghurt

##### Selection of British farmhouse cheeses

oat cakes and chutney, fruit and vegetable crudité

##### Hot and chilled beverages:

Freshly-ground, ethically-sourced filter coffee (+ decaf)

Fruit, herbal and black tea infusions

Sparkling and still bottled waters and juices

## Build your own cold fork buffet

*Please note that we may need to change a menu's carbohydrate, seasonal vegetables or salads to complement your choice of main dishes. Please ask if you require verification.*

### AUTUMN Build your own cold fork buffet



Ethically farmed, sustainable and locally sourced produce is used where possible. When unavailable, named ingredients will be replaced with similar products. Please advise us in advance if any of your guests have food allergies or specific dietary requirements and we will endeavour to meet their needs.

### Please choose a meat or fish dish:

**Roast citrus-marinated farm chicken breast**  
with orange segments and rocket leaves

**Poached fillet of salmon**  
hothouse cucumbers and lemon dill mayo

**Welsh harlequin duck breast**  
**with plums and cherry tomatoes**  
on watercress and spring onion salad  
with honey, ginger and soy dressing

### Please choose a non-meat dish:

**Cornwall and Somerset hand-crafted cheese platter:**  
Yarg, cheddar and brie cheeses,  
perry pear, asparagus and port dressing

**Artichoke heart, green olive and roasted tomato quiche**  
spinach and wild rocket leaves, tossed with virgin truffle oil

**Mixed bean, carrot, pea and broccoli terrine**  
with celery, tarragon, basil, mustard cress and alfalfa seeds

### All accompanied with

Hot new potatoes with rosemary

Niçoise salad ✓

Caesar salad ✓

### Bread basket

extra-virgin oil, balsamic vinegar, butter and spreads

### Granny smith apple crumble tart with vanilla custard\*

or exotic fruit salad with natural yoghurt

### Selection of British farmhouse cheeses

oat cakes and chutney, fruit and vegetable crudités

### Hot and chilled beverages:

Freshly-ground, ethically-sourced filter coffee (+ decaf)

Fruit, herbal and black tea infusions

Sparkling and still bottled waters and juices

*\* You may exchange the apple tart for any dessert featured in the hot fork buffet menu*

## Premium seated buffets

### AUTUMN Premium seated buffets



#### Boot

**Salmon and brown shrimp timbale**  
with mangetout and minted cucumber

**Tournedos of pasture-reared sussex X beef**  
wild mushrooms and marjoram sauce

**Spinach and potato gnocchi**  
artichokes, roasted baby marrows,  
olives and tomato sauce ✓

**Jacketed new potatoes with sea salt**  
Glazed carrots, baby corn and fine green beans  
Greek salad, Niçoise salad

**Bread basket**  
extra-virgin oil, balsamic vinegar,  
butter and spreads

**Seasonal mixed berry tartlet and chantilly cream**  
or exotic fruit salad with natural yoghurt

**Selection of British farmhouse cheeses**  
oat cakes and chutney, fruit and vegetable crudité

**Fruit basket:** Seasonal and tropical fruits

**Hot beverages:**  
Freshly-ground, ethically-sourced  
filter coffee (+ decaf)  
Fruit, herbal and black tea infusions

**Chilled beverages:**  
Sparkling and still bottled waters  
Choice of house wines or fruit juices

#### Parker

**Smoked breast of chicken**  
with caesar salad

**Thai-spiced fillet of sea bass**  
on butternut and eggplant curry with coconut milk

**Pearl barley risotto with roasted beetroot**  
caramelised shallots, halloumi and harissa ✓

**Warm potato salad**  
Fine green beans and sesame carrots  
Cucumber salad, dill and horseradish  
Vine-ripened tomatoes, basil and capers

**Bread basket**  
extra-virgin oil, balsamic vinegar,  
butter and spreads

**Pecan nut pie and Cornish clotted cream**  
or exotic fruit salad with natural yoghurt

**Selection of British farmhouse cheeses**  
oat cakes and chutney, fruit and vegetable crudité

**Fruit basket:** Seasonal and tropical fruits

**Hot beverages:**  
Freshly-ground, ethically-sourced  
filter coffee (+ decaf)  
Fruit, herbal and black tea infusions

**Chilled beverages:**  
Sparkling and still bottled waters  
Choice of house wines or fruit juices

#### Jones

**London-smoked Atlantic halibut and haddock,**  
hot-soused Orkney salmon and fine green bean salad

**Sautéed breast of free-range chicken**  
on chive and grain mustard sauce

**Root vegetable and flageolet bean casserole**  
with leek and tarragon sausages ✓

**Braised whole-grain rice**  
Ratatouille  
Celery, apple and grape salad  
Mixed peppery leaves

**Bread basket**  
extra-virgin oil, balsamic vinegar,  
butter and spreads

**Chocolate truffle torte**  
or exotic fruit salad with natural yoghurt

**Selection of British farmhouse cheeses**  
oat cakes and chutney, fruit and vegetable crudité

**Fruit basket:** Seasonal and tropical fruits

**Hot beverages:**  
Freshly-ground, ethically-sourced  
filter coffee (+ decaf)  
Fruit, herbal and black tea infusions

**Chilled beverages:**  
Sparkling and still bottled waters  
Choice of house wines or fruit juices



## Conference refreshment break supplements

### Hot Beverages:

Speciality teas and ethically-sourced filter coffee **per service £3.20**  
served with sweet, wholemeal and/or low-sugar biscuits

### Premium biscuit selections **add 60p**

Thick chocolate biscuit assortment, premium granary selection or  
Flapjacks, oatcakes or double choc-chip cookies, cereal and  
health bars

### Health bars **add 60p**

Cereal, wholemeal granary or yoghurt bar

### Morning bakery selection **add £1.20**

French pastry basket: croissants, brioche rolls, pain au chocolat or  
Danish pastries, assorted muffins or cheese scones

### Afternoon fare **add £1.20**

Teacakes, fruit muffins, homemade shortbread biscuits or  
Sweet pastries, homemade scones with jam and  
Cornish clotted cream, fruit cake

### Cake **add £1.20**

Chef's selection

### Warm rolls add **£4.50**

Applewood-smoked dry-cured bacon,  
Cumberland sausage or Glamorgan sausage

Free-range eggs, British cheese, Kentish tomatoes  
and onions, etc. are included on request

### Sandwich finger assortment **add £10.80**

Hothouse cucumber and cracked pepper, free-range egg  
and cress, London-smoked salmon, honey-roasted ham  
with grain mustard

### Full afternoon tea **add £14.00**

Handcrafted sandwich fingers, homemade scones with jam  
and Cornish clotted cream, sweet pastries, afternoon teacakes,  
fruit, herbal and black tea infusions, filter coffee

### Fruit **add £1.60**

Whole fruit basket, cut fruit platter, fruit skewers,  
seedless grapes or shelled nuts with dried exotic fruits

### Yoghurt, etc. **add £2.00**

Smoothies, yoghurts (incl. low fat and organic), yoghurt sips

### Bottled water

Still and sparkling (750ml) **per person £3.80**  
Still and sparkling (ltr) **per person £3.50**

### Fruit juices

Orange or apple (ltr) **per person £5.50**  
Freshly squeezed juices (ltr) are also available **per person £12.50**

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## AUTUMN Conference refreshment break supplements



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## AUTUMN Conference breakfast



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## Conference breakfast

### Please choose one of the below-listed menus

#### English breakfast

Pink grapefruit segments  
Cumberland sausages  
Applewood-smoked back bacon rashers  
Grilled Caledonian mushrooms  
Roasted Kentish cherry tomatoes  
Scrambled free-range eggs  
Hash brown  
Morning bakery (2)  
Hot beverages (2)

#### Continental breakfast

Chilled beverages (2)  
Cured and air-dried British meats  
Farmhouse cheeses  
Mediterranean and tropical fruits  
Morning bakery (2)  
Hot beverages (2)

#### Healthy breakfast

Chilled beverages (2)  
Muesli – no added sugar (build your own)  
Greek yoghurt and honey  
Berries, melon and pineapple cubes  
Oat cakes, low fat cottage cheese  
Hot beverages (2)

### ... and make your selections from the following menu groups

#### Morning bakery selection

*Please choose two of the following:*  
Croissants, brioche, pain au chocolat, hash brown, crumpets, muffins, pancakes  
*All served with a selection of:*  
Selection of preserves, honey, maple syrup, butter and low-fat vegetable spread

#### Chilled beverages

*Please choose two of the following:*  
Orange juice, apple juice, grapefruit juice, assorted smoothies, yoghurt sips, low-fat yoghurt sips

#### Hot beverages

*Please choose two of the following:*  
Italian-roast filter coffee  
Fairtrade premium-blend filter coffee  
Fruit, herbal and black tea infusions  
English breakfast tea  
Hot chocolate  
Instant decaffeinated coffee is also available

### ... and choose a supplement

*See tariff for prices*

#### Warm bacon roll, etc.

Applewood-smoked dry-cured bacon  
Cumberland sausage  
Glamorgan sausage  
Free-range eggs, British cheese, Kentish tomatoes and onions, etc are included on request with any of the above

#### Cereals

Breakfast cereals, porridge, oatmeal slices, cereal bars, muesli, health bars served, as appropriate, with whole or semi-skimmed milk, sugar, sweeteners, dried fruits, shelled nuts and seeds.

# CONFERENCE BUFFETS AND TARIFF



## Lunch and dinners

	Guests 12-24	Guests 25-49	Guests >50
<b>Fork buffets</b>			
Hot fork	small	£28	£26
Cold fork	meetings menu	£28	£26
DDR	n/a	£46	£46
<b>Seated buffets</b>			
Hot seated	small	Add an additional £5 onto the above prices	
Cold seated	meetings menu		
Premium seated	£41	£37	£35

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Breakfasts (all serviced)	Breakfast			Breakfast supplements	
	Pax 6 – 24	Pax 25 – 49	Pax >50	Prices per person per item	
English	n/a	n/a	n/a	Warm bacon rolls, etc.	£4.50
Continental	£20.00	£16.00	£12.00	Cereals	£1.50
Healthy	£20.00	£16.00	£12.00	Bakery selection	£1.60
<b>Seated breakfasts</b>	<b>Pax 12 – 24</b>	<b>Pax 24 – 49</b>	<b>Pax &gt;50</b>	Breakfast/health bars	£1.80
English	£28.00	£24.00	£20.00		
Continental	£25.00	£21.00	£17.00		
Healthy	£25.00	£21.00	£17.00		

## Refreshment breaks - Prices per person per item

**Hot beverages** : Fruit, herbal and speciality teas and Italian-roast or premium ethically-sourced filter coffee blends, served with :

• Sweet and wholemeal biscuits	£3.20
• Thick chocolate biscuit assortment or premium granary selection	£3.80
• Flapjacks, oatcakes, double choc-chip cookies, cereal and health bars	£3.80
• Cake – chef's selection	£4.40
• French pastry basket: croissants, brioche rolls and pain au chocolat	£4.40
• Danish pastries, assorted muffins and cheese scones	£4.40
• Teacakes, fruit muffins, Scottish all-butter shortbread fingers, macaroons	£4.40
• Sweet pastries, scones with jam and clotted cream, fruit cake	£4.40
• Sandwich finger assortment	£14.00
• Full afternoon tea	£17.20

## Sundry items

Drinks - prices per item	Fruit - prices per person per item	Dairy - prices per person per item
Bottled water 750ml	Whole fruit basket	Smoothies
£3.50	£1.60	£2.00
Bottled water 1tr	Cut fruit platter	Yoghurts and sips
£3.80	£1.60	£2.00
Squeezed fruit juice 1tr	Fruit skewers	
£12.50	£1.60	
Soft drinks 330ml	Grapes, nuts, dried fruit	
£2.00	£1.60	
Fruit juices lt		
£5.50		

All prices are quoted per person and exclude V.A.T.