



Conference menus
Spring



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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.

SPRING Day delegate food and beverage package

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

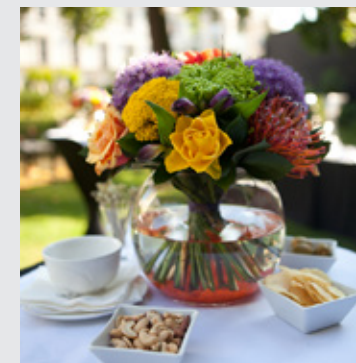
(free-flow)

Fruit, herbal and black tea (free-flow)

Bottled waters – sparkling & still

Juices

Afternoon tea cakes



Hot fork buffet menus

SPRING Hot fork buffet menus



Barra

North Sea cod and salmon goujons
in a smoked salmon and tomato cream,
topped with lemon-scented crumbs

English asparagus risotto
with lima beans and spring peas,
pearl barley, caramelised onions
and Sussex charmer cheese shavings ✓

Rosemary-roasted anya potatoes
Buttered baby carrots
Seasonal leaf salad

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

**Caerphilly cheese and chocolate tart
with chantilly cream 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

Rein

Sautéed breast of chicken
field mushrooms, young roots and greens,
finished with crème fraîche and lemon

Pasta primavera with spring vegetables
purple sprouting broccoli, opal basil and tomato
sauce, topped with native goat's curd cheese ✓

Jersey Royal potatoes with virgin oil and chives
Herb-roasted English baby marrows
Seasonal leaf salad

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

**Strawberry tart with oat sprinkle
and crème fraîche 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

Bartell

Diced supreme of turkey à la king
with red peppers, Jersey Royals
and arragon in a light white wine sauce

Broccoli arancini with arborio rice
cooked with purple sprouting broccoli and
Somerset brie, coated with golden breadcrumbs ✓

Roasted sweet potato
Mix peppers topped with baby vegetables
Seasonal leaf salad

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

**Lime and white chocolate cheesecake
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

Hot fork buffet menus

SPRING Hot fork buffet menus



Bernauer

Oven-baked fillets of sea bass
with green grapes and oyster mushrooms
in lemon and parsley cream sauce

English asparagus
and Kentish green vegetables sautéés with
broad beans, plum tomatoes and soft cashews ✓

Steamed Jersey potatoes with chives and butter
Ratatouille with yellow courgettes and red onion
Seasonal leaf salad

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

**Passion fruit and crème fraîche brûlée
or exotic fruit salad**
with low-fat, natural yoghurt or fresh cream

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

Hot and chilled beverages:
Freshly-ground, ethically-sourced
filter coffee (+ decaf)
Fruit, herbal and black tea infusions
Sparkling and still bottled waters and juices

Walgreen

Slow-cooked leg of pork,
cannellini beans and cumberland chipolatas
in a balsamic Somerset apple jus

Pithivier of tender spring vegetables
young spinach and wild garlic leaves,
wrapped in puff pastry with herb relish ✓

Crushed new potatoes with onions
Savoy cabbage with Norwich mustard seed
Seasonal leaf salad

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

**Lemon posset topped with glazed blueberries
or exotic fruit salad**
with low-fat, natural yoghurt or fresh cream

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

Hot and chilled beverages:
Freshly-ground, ethically-sourced
filter coffee (+ decaf)
Fruit, herbal and black tea infusions
Sparkling and still bottled waters and juices

Flemming

Slow-cooked shoulder of lamb
with cumin and coriander seeds,
plum tomatoes and thyme

British tartlet
Spring onion and sorrel leaf tart,
set with a free-range egg custard,
finished with wild garlic yarg cheese ✓

Vegetable cous cous
Roasted asparagus spears,
cherry tomato and sugar snap peas
Seasonal leaf salad

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

**Chocolate and hazelnut gateau
with vanilla crème fraîche or exotic fruit salad**
with low-fat, natural yoghurt or fresh cream

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

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.



SPRING 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

SPRING 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 crudités

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 crudités

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 crudités

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

Thick chocolate biscuit assortment, premium granary selection or
Flapjacks, oatcakes or double choc-chip cookies, cereal and
health bars **add 60p**

Health bars

Cereal, wholemeal granary or yoghurt bar **add 60p**

Morning bakery selection

French pastry basket: croissants, brioche rolls, pain au chocolat or
Danish pastries, assorted muffins or cheese scones **add £1.20**

Afternoon fare

Teacakes, fruit muffins, homemade shortbread biscuits or
Sweet pastries, homemade scones with jam and
Cornish clotted cream, fruit cake **add £1.20**

Cake

Chef's selection **add £1.20**

Warm rolls add

Applewood-smoked dry-cured bacon, **£4.50**
Cumberland sausage or Glamorgan sausage
Free-range eggs, British cheese, Kentish tomatoes
and onions, etc. are included on request

Sandwich finger assortment

Hothouse cucumber and cracked pepper, free-range egg
and cress, London-smoked salmon, honey-roasted ham
with grain mustard **add £10.80**

Full afternoon tea

Handcrafted sandwich fingers, homemade scones with jam
and Cornish clotted cream, sweet pastries, afternoon teacakes,
fruit, herbal and black tea infusions, filter coffee **add £14.00**

Fruit

Whole fruit basket, cut fruit platter, fruit skewers,
seedless grapes or shelled nuts with dried exotic fruits **add £1.60**

Yoghurt, etc.

Smoothies, yoghurts (incl. low fat and organic), yoghurt sips **add £2.00**

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**

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

SPRING
Conference refreshment
break supplements

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.

Conference breakfast

SPRING 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
Fork buffets			
Hot fork	small	£28	£26
Cold fork	meetings menu	£28	£26
DDR	n/a	£46	£46
Seated buffets			
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
Seated breakfasts	Pax 12 – 24	Pax 24 – 49	Pax >50	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.