



Conference menus
Summer



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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.

SUMMER 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

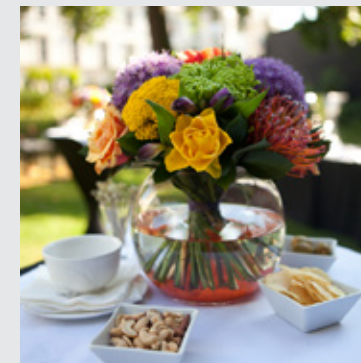
(free-flow)

Fruit, herbal and black tea (free-flow)

Bottled waters – sparkling & still

Juices

Afternoon tea cakes



Hot fork buffet menus

SUMMER Hot fork buffet menus



Wellcome

Sauté chicken breast

tossed in a lemon and cardamom sauce
with young vegetables and wild tarragon

Borlotti, flageolet and butter bean cassoulet

with glamorgan sausage chunks,
spiced tomatoes and summer greens ✓

Fragrant basmati rice infused with saffron

Roasted peppers and passata
Seasonal leaf salad

Bread basket

extra-virgin oil, balsamic vinegar,
butter and spreads

Chocolate truffle cake with vanilla-whipped cream

or exotic fruit salad and low-fat, 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

Rose

Lamb hotpot

topped with native green asparagus, artichoke
hearts and mint, finished with sliced Jersey pearls

Woolery Fiesta feta-style cheese

and baby spinach tart
set in a free-range egg custard
and baked with a herb short crust pastry ✓

Garlic and parsley-roasted potatoes

Ratatouille
Seasonal leaf salad

Bread basket

extra-virgin oil, balsamic vinegar,
butter and spreads

Kentish strawberry tart with crème fraîche

or exotic fruit salad
and low-fat, 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

Wilson

Salmon, pollock and

natural-smoked haddock fishcakes
herbs, horseradish, lemon
and caper crème fraîche sauce

Bosworth goats' cheese and sweet pepper bake

with plum tomatoes and oregano leaves
between fresh wholemeal pasta sheets ✓

Rosemary-roasted anya potatoes

Buttered baby carrots
Seasonal leaf salad

Bread basket

extra-virgin oil, balsamic vinegar,
butter and spreads

Kentish strawberry shortbread with vanilla cream

or exotic fruit salad and low-fat, 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

Hot fork buffet menus

SUMMER Hot fork buffet menus



Savoury

New England-style fish pie

Coastal water line fish, shrimp, crayfish and corn chowder topped with mash and glazed with cheddar cheese

Potato and durum wheat gnocchi

cooked in white wine with shallots and garlic, finished in a spinach, cream and Sussex charmer sauce ✓

Crushed fresh-pea and spring onion pease pudding

Buttered baby carrots
Seasonal leaf salad

Bread basket

extra-virgin oil, balsamic vinegar, butter and spreads

Passion fruit and yoghurt mousse and cream

or exotic fruit salad with 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

Redwood

Pasture-reared beef

fried with ginger, garlic and green onions, finished in an oyster sauce with fresh coriander

Vegetable crumble

British-grown beans, pulses and passata, baked under crunchy, herbed breadcrumbs ✓

Roasted new potatoes

Herbed carrots and baby corn kernels
Seasonal leaf salad

Bread basket

extra-virgin oil, balsamic vinegar, butter and spreads

Raspberry and white chocolate gateaux

and whipped cream or exotic fruit salad with low-fat, 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

Whitlet

Diced shoulder of pork

slowly cooked with smoked paprika *en cassoulet* with british chorizo and locally grown white beans

Roast celeriac and green bean quiche

set with free-range egg custard, pine kernels and Sussex charmer *parmesan* ✓

Jersey Royal potatoes

with virgin oil and chives
Wilted summer greens with baby corn
Seasonal leaf salad

Bread basket

extra-virgin oil, balsamic vinegar, butter and spreads

Vanilla panna cotta with caramelised blueberries

or exotic fruit salad with low-fat, natural yoghurt or 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

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.

SUMMER 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, Cornish 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

SUMMER 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 **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**

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

SUMMER 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.

SUMMER 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
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.