



MENU

Our coffee station is available to delegates all day and includes Herbal teas, Fruit Juice and Lemon Spring Water.

Vegetarian Option

Vegetarian Meals are catered for per vegetarian delegate and are in addition to the main menu. However, one main course, may be substituted for all delegates, with the Vegetarian option.

Strictly Halaal and Kosher Option

Our kitchen is neither Halaal nor Kosher. These meals can be arranged separately and carry a surcharge. The option for the day is listed on the menu and will be catered for per Halaal or Kosher option. The Contracting Halaal or Kosher caterer will, where possible, attempt to match the main meal list as served to the other delegates.

Banting Option

Should a Banting diet be a special dietary requirement we will adapt the menu using Banting friendly ingredients such as almond flour, xylitol etc.

Alcoholic Beverages

You are welcome to supply your own alcoholic beverages by prior arrangement.

Canapé Menu

We have a varied canapé menu which is available on request.

Fresh is best - Substitutes

Because we only use fresh vegetables, it may be necessary for us to substitute vegetables on the menu according to the season and availability.

MENU 1

On Arrival

Egg, Mayo & Lettuce Cocktail Croissants

Mid-Morning

Double Chocolate Cupcakes

Lunch

Roasted Rolled Shoulder of Lamb filled with a Zesty Lemon, Garlic and Parsley stuffing & Rosemary Jus served with Parsley Basmati Rice

Beer Battered Hake served with Fennel, Lemon & Our Homemade Tartar Sauce Served with Potato Wedges

Crunchy Sautéed Spring Vegetables (Baby Carrots, Leeks, Peas, Broccoli, Corn and green beans)

Minted Baby Peas

Greek Salad

Dessert

Vanilla Panna Cotta with Burnt Orange Glaze

Vegetarian Option

Vegetarian Moussaka

Strictly Halaal and Kosher Option

Roasted Lamb Shoulder as above

Mid Afternoon

Home-made Biscuits

MENU 2

On Arrival

Savoury Muffins served with Cheese & Condiments

Mid-Morning

Traditional Mini Milk-tartlets

Lunch

Sundried Tomato, Feta & Spinach Stuffed Chicken Fillets with Lemon and Olive Oil Aioli served with Mashed Potatoes

Spanish Beef Lasagne with Smoked Paprika, Red Peppers and creamy Béchamel layers
Buttered Thyme Baby Carrots

Brussel Sprouts au gratin (Seasonal Creamed Spinach)

Olive, Orange & Red Onion Salad

Dessert

Zesty Lemon Ice Cream Freeze

Vegetarian Option

Spanish Vegetable Lasagne as above

Strictly Halaal and Kosher Option

Stuffed Chicken Fillet as above

Mid Afternoon

Home-made Biscuits

MENU 3

On Arrival

Crustless Spring Onion & Cheddar mini Quiches

Mid-Morning

Cocktail Chocolate Croissant

Lunch

Lemon & Thyme Roasted Chicken Quarters served on a bed of Linguine
Homemade Naked (no bun) Beef Burger Stack with sliced Mozzarella Cheese & Tomato Salsa
Sauce served with French Fries
Sautéed Spring Vegetables (Baby Carrots, Leeks, Peas, Broccoli, Corn and Green Beans)
Balsamic Roasted Beetroot, Pea, Feta & Rocket Salad
Leafy French Salad

Dessert

Strawberry Shortbread Cheesecake

Vegetarian Option

Homemade Naked (no bun) Chickpea Burger Stack as above

Strictly Halaal and Kosher Option

Homemade Naked Beef Burger as above

Mid Afternoon

Home-made Biscuits

MENU 4

On Arrival

Egg, Mayo & Lettuce Bagels

Mid-Morning

Lemon Cupcakes with Cream Cheese icing

Lunch

Moroccan Lamb Curry with Coriander, Tomato & Red onion salsa and served with Bejeweled Couscous
Thai Salmon Fish Cakes served with a Chilli, Pineapple & Coriander Salsa served with Mashed Potatoes
Ginger roasted Butternut with Toasted Sesame
Crunchy Rainbow Ribbon Flash Fried Vegetables
French Salad

Dessert

Our famous Banana Banoffee

Vegetarian Option

Moroccan Vegetable Curry as above

Strictly Halaal and Kosher Option

Moroccan Lamb as above

Mid Afternoon

Home-made Biscuits

MENU 5

On Arrival

Cheese, Lettuce & Tomato Mini Croissants

Mid-Morning

Red Velvet Cupcakes with Cream Cheese Icing

Lunch

Roast Pork Belly with Chinese 5 Spice & Honey Glaze Served with Creamed Mashed Potatoes

Luxury Fish Pie with Chardonnay Sauce and Aged Cheddar Potato Topping

Roasted Beetroot and crunchy Onions

Creamed Spinach, Kale & Leeks

Mustard Seed & Green Bean Salad

Dessert

Baked Chocolate Pots Served with Fresh Whipped Cream

Vegetarian Option

Sweet Potato, Spinach & Blue Cheese tart on Basil Cream Sauce

Strictly Halaal and Kosher Option

Roast Chicken Quarter served with Roasted Potatoes and Vegetables

Mid Afternoon

Home-made Biscuits

MENU 6

On Arrival

Creamy Greek Yoghurt, Granola & Passion Fruit cups

Mid-Morning

Cocktail Jam Doughnuts

Lunch

Slow Roasted Sticky Barbeque Short Rib served with Leek Mashed Potatoes

Harissa Chicken Pieces, Roasted Baby Tomato & Shredded Spinach Tossed in Penne

Oven Roasted Balsamic Glazed Beetroot

Smashed Green Beans, Potato & Onions

Mexican Corn Salad

Dessert

Traditional Malva Pudding with Custard

Vegetarian Option

Sautéed Lentils with Grilled Marinated Halloumi and Roasted Tomato and Red Pepper

Sauce on Rocket

Strictly Halaal and Kosher Option

Slow Roasted Sticky Barbeque Short Rib as above

Mid Afternoon

Home-made Biscuits

MENU 7

On Arrival

Bran Muffins served with Cheese & Condiments

Mid-Morning

Chocolate Brownies

Lunch

Warm Pepper Crusted Sirloin Carpaccio Drizzled with Sweet Chilli Aioli served with Sautéed

Rosemary Potatoes

Butter Chicken served with Homemade Naan Bread and Basmati Rice

Pumpkin Fritters

Creamed Courgettes & burst Cherry Tomatoes

Balsamic Roasted Beetroot, Pea, Feta & Rocket Salad

Dessert

Ginger and Date Tiramisu

Vegetarian Option

Spanakopita Pie

Strictly Halaal and Kosher Option

Butter Chicken as above

Mid Afternoon

Home-made Biscuits

MENU 8

On Arrival

Cheese, Lettuce & Tomato Mini Croissants

Mid-Morning

Carrot Cupcakes with Creamy Icing

Lunch

Mild Thai Chicken Curry infused with Litchi, Coconut & Lemongrass Served with Jasmine Rice

Homemade Beef Ravioli in a Creamy Basil Tomato Sauce

Crunchy Rainbow Ribbon Flash Fried Veg

Thai Cabbage Salad with Peanuts

Leafy Greek Salad

Dessert

White and Dark Chocolate Mousse

Vegetarian Option

Mild Thai Vegetable Curry as above

Strictly Halaal and Kosher Option

Mild Thai Chicken Curry as above

Mid Afternoon

Home-made Biscuits

MENU 9

On Arrival

Berry Smoothies

Mid-Morning

Mushroom Vol-au-Vents

Lunch

Chicken Supreme – Flash Fried Chicken Breast topped with Salsa Verde served with Tuscan
Roasted Potatoes

Beef & Mushroom Stroganoff served with fluffy Basmati Rice

Buttered Thyme Baby Carrots

Pan Fried Young Green Beans & Onions infused with Thyme and Garlic

Seedless Tomato, Cucumber and Red Onion Salad

Dessert

Lime Panna Cotta drizzled with Mint Sauce

Vegetarian Option

Stuffed Aubergine with Wild Rice and Roasted Peppers with a Spanish Tomato Sauce

Strictly Halaal and Kosher Option

Beef & Mushroom Stroganoff as above

Mid Afternoon

Home-made Biscuits

MENU 10

On Arrival

Creamy Greek Yoghurt, Granola & Passion fruit cups

Mid-Morning

Salted Caramel Cupcakes

Lunch

Grilled Sirloin Steak served with Potato Chips

Choice of a Sauce - Mushroom / Peppercorn / Blue cheese and Chive Butter

Creamy Gypsy Ham & Pecorino Tagliatelli

Roasted Baby Tomatoes with Balsamic Glaze

Broccoli and Cauliflower Sprouts au gratin

Greek Salad

Dessert

Pavlova with Fresh Fruit, Cream & Custard served with Mint

Vegetarian Option

Tagliatelli with Roasted Vegetables & Pecorino in a Creamy Sauce

Strictly Halaal and Kosher Option

As per Sirloin Steak above

Mid Afternoon

Home-made Biscuits