



EVENTS

## CONFERENCE MENU

### FINGER BUFFET

#### SANDWICHES (PLEASE SELECT 4 OPTIONS)

Ham, Tomato, Lettuce, Mustard

Roast Beef, Horseradish, Rocket

Lemon Chicken Mayonnaise, Rocket

Roast Lamb, Spiced Mayonnaise, Coriander, Tomato, Rocket

Braised Ham Hock, Parsley, Apple Chutney

Smoked Salmon, Cream Cheese & Chives

Prawn & Crayfish Cocktail

Tuna, Spring Onion & Avocado

Roasted Mediterranean Vegetable, Hummus

Tomato, Mozzarella & Pesto

Red Pepper Cream Cheese, Cucumber, Rocket

Smoked Cheddar, Red Onion Chutney

Egg Mayo, Mustard Cress

#### BITES (PLEASE SELECT 4 OPTIONS)

##### SERVED WARM

Brisket Burger Sliders, Pickles

Pork Sausage Rolls

Curry Puffs

Smoked Haddock Scotch Egg, Herb Mayo

Moroccan Spiced Lamb Kofta, Cucumber Yoghurt

Lamb Samosas

Feta, Leek & Spinach Filo parcel

Vegetable Samosas

Butternut Squash & Sage Arancini

Cheese & Bacon Scone

##### SERVED COLD

Pork Scotch Eggs, Piccalilli

Crayfish Cocktail, Filo Basket

Goats Cheese Crostini, Sun Blushed Tomato

Smoked Salmon Roulade, Cream Cheese & Chives

Goats Cheese & Caramelised Red Onion Tartlets

Red Pepper, Spinach & Feta Tarts

Cucumber & Avocado Sushi Roll

Asian Vegetable Rice Paper Roll, Soy Chilli Dip

Guacamole, Sun Dried Tomato & Basil Cress Tartlet

Crudities, Hummus, Guacamole, Cream Cheese & Chive

#### DESSERTS (PLEASE SELECT 2 OPTIONS)

Fresh Fruit Pots with Crème Fraiche

Dark Chocolate Mousse with Cherry, Passion Fruit Curd  
& White Chocolate Crumb

Elderflower & Lime Posset with Lemon Meringue,  
Elderflower Gel, Lemon Balm & Shortbread Crumb

Blackcurrant & Raspberry Roulade with Strawberries,  
Pimms Gel & Vanilla Mascarpone

Vanilla Crème Brûlée with Shortbread Biscuit

White Chocolate Cheese Cake with

White Chocolate Crumb & Orange Gel

Eton Mess with Summer Berries, Meringue,  
Chantilly Cream & Fruit Coullis

Glazed Lemon Tart with Raspberries & Lemon Curd

Raspberry & White Chocolate Mousse and Pistachio Tuile

Selection of artisan British cheeses including:

Goat's, Hard, Blue and Soft Cheese served with Apples,  
Celery & Grapes, Biscuits & Homemade Chutney

*(minimum of 20 guests)*



## EVENTS

### FORK BUFFET

#### MEAT (PLEASE SELECT 2 OPTIONS)

Honey Roast Gammon, Gherkin Mayonnaise  
Roast Sirloin, Horseradish Cream  
Braised Beef, Garlic & Rosemary  
Roast Chicken, Garlic, Lemon & Thyme  
Braised Shoulder of Lamb  
Moroccan Lamb Tagine

Barbeque Pulled Pork  
Red Thai Chicken Curry, Naan Bread  
Chicken, Mushroom & Leek Pie  
Salt Baked Salmon, Lemon & Thyme  
Fish Pie, Saffron Mash

#### VEGETARIAN (PLEASE SELECT 1 OPTION)

Chickpea Chana Masala  
Vegetable Moussaka  
Red Thai Vegetable Curry, Naan Bread  
Leek & Mushroom Gratin

Parmesan & Herb Crusted Ratatouille  
Squash, Basil, Pine Nut & Pecorino Frittata  
Spinach Roulade, Tomato, Feta & Black Olives

#### SALADS & SIDES (PLEASE SELECT 4 OPTIONS)

Honey Roast Heritage Carrots & Green Beans  
Quinoa, Mint, Lemon, Tomatoes, Feta  
Pasta, Tomatoes, Basil, Olives  
Cajun Spiced Potatoes, Truffle Garlic Dip  
Roast Root Vegetables & Mixed Seasonal Cabbage  
Roasted Squash, Courgette, Cranberries & Sage Crisps  
Broccoli, Feta, Sultana, Lambs Leaf, Lemon Mayonnaise  
Dressed Mixed Leaves, Honey & Mustard Dressing

Spiced Cauliflower, Carrot, Pomegranate, Lemon  
Thai Slaw, Apple, Mouli, Chilli & Ginger Dressing  
Cherry Tomato, Roasted Pepper, Rocket & Pine Nut  
Red Cabbage Coleslaw  
Roasted New Potatoes, Garlic & Rosemary  
New Potato & Chive Salad  
Pilau Rice, Coriander  
Spiced Couscous, Chickpea Salad

#### PLATTERS (PLEASE SELECT 1 OPTION)

Cured Meat Platter – Parma Ham, Chorizo & Pastrami, Celeriac Remoulade  
Fish Platter – Poached & Smoked Salmon, Crevettes & Smoked Mackerel & Tartare Sauce  
Cheese Platter - Mozzarella - Smoked Cheddar - Brie - Goat's Cheese - Gorgonzola

#### DESSERTS (PLEASE SELECT 2 OPTIONS)

Dark Chocolate Mousse, Cherry, Passion Fruit Curd & White Chocolate Crumb  
Elderflower & Lime Posset, Lemon Meringue, Elderflower Gel, Lemon Balm & Shortbread Crumb  
Eton Mess, Seasonal Berries, Fruit Coulis, Raspberry & White Chocolate Mousse, Pistachio Tuile  
Vanilla Crème Brûlée, Shortbread Biscuit  
White Chocolate Cheese Cake, White Chocolate Crumb & Orange Gel