



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	Barbeque Pulled Pork
Roast Sirloin, Horseradish Cream	Red Thai Chicken Curry, Naan Bread
Braised Beef, Garlic & Rosemary	Chicken, Mushroom & Leek Pie
Roast Chicken, Garlic, Lemon & Thyme	Salt Baked Salmon, Lemon & Thyme
Braised Shoulder of Lamb	Fish Pie, Saffron Mash
Moroccan Lamb Tagine	

VEGETARIAN (PLEASE SELECT 1 OPTION)

Chickpea Chana Masala	Parmesan & Herb Crusted Ratatouille
Vegetable Moussaka	Squash, Basil, Pine Nut & Pecorino Frittata
Red Thai Vegetable Curry, Naan Bread	Spinach Roulade, Tomato, Feta & Black Olives
Leek & Mushroom Gratin	

SALADS & SIDES (PLEASE SELECT 4 OPTIONS)

Honey Roast Heritage Carrots & Green Beans	Spiced Cauliflower, Carrot, Pomegranate, Lemon
Quinoa, Mint, Lemon, Tomatoes, Feta	Thai Slaw, Apple, Mouli, Chilli & Ginger Dressing
Pasta, Tomatoes, Basil, Olives	Cherry Tomato, Roasted Pepper, Rocket & Pine Nut
Cajun Spiced Potatoes, Truffle Garlic Dip	Red Cabbage Coleslaw
Roast Root Vegetables & Mixed Seasonal Cabbage	Roasted New Potatoes, Garlic & Rosemary
Roasted Squash, Courgette, Cranberries & Sage Crisps	New Potato & Chive Salad
Broccoli, Feta, Sultana, Lambs Leaf, Lemon Mayonnaise	Pilau Rice, Coriander
Dressed Mixed Leaves, Honey & Mustard Dressing	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