



Conference packages & menus

2017 / 18



Breakfast eats

Morning refreshments - Individual price on application

BREAKFAST REFRESHMENTS:

Seasonal fresh fruit cooler: cloudy lemonade or elderflower presse

Filtered coffee & Twining's tea Selection box

Selection of chilled fruit juices

Whole seasonal fruit box

Still or sparkling mineral water (750ml)

INDIVIDUAL BREAKFAST BITES

Granola, yoghurt and fruit compote breakfast pots

Selection of croissants, pastries & preserves

'Bacon butties' with a selection of sauces and pickles

'Sausage butties' with a selection of sauces and pickles

Smoked mushroom, feta and saffron aioli bap (v)

Mini smoked salmon & crème fraiche bagels

Mini ham and cheese bagel



Meeting eats

Half day (morning or afternoon tea & lunch) £40.00 pp

Full day (morning tea, lunch & afternoon tea) £45.00 pp

ALL DAY

Bottles of still and sparkling mineral water for each table

Filtered coffee and Twining's teas

Morning tea choices - select two options from the following

- Granola and cranberry bites
- Chocolate and hazelnut brownie bites
- Selection of freshly baked pastries
- Selection of house baked cookies
- Classic finger sandwich selection (3 fingers pp)
- Selection of classic tea cakes including lemon drizzle, fruit scones and Bakewell tart
- Hot smoked salmon and lemon crème fraiche, duck egg and chorizo, wild mushroom and feta savoury tarts with accompanying chutneys

WORKING LUNCH

Selection of artisan sandwiches - select 6 options from the lists below to include a vegetarian choice

Meat Choices

- Roast beef, caramelised red onion chutney and rocket with a wholegrain mustard mayonnaise.
- Chipotle chicken, chorizo and chargrilled peppers with mayonnaise and spinach leaf
- Roast chicken, salad, beef tomato and seasoned mayonnaise
- Chicken tikka with a yoghurt and mint mayonnaise, beef tomato and green apollo leaf
- Classic BLT smoked sweet-cure bacon rashers, beef tomato, mixed lettuce & mayonnaise
- Coronation chicken, beef tomato & mixed leaf

Fish Choices

- Tuscan tuna with sun-blush tomato, olives, spring onion and mayonnaise
- Atlantic prawn mayonnaise and cracked black pepper
- Poached Forman's of London salmon, lemon dill mayonnaise and rocket
- Severn & Wye smoked salmon with lemon dill cream cheese and rocket
- Classic tuna and sweetcorn with cucumber and seasoned mayonnaise.



Vegetarian

- Mature cheddar cheese with Branston pickle, mayonnaise and mixed leaf
- Free range chunky egg mayonnaise and mustard cress
- French brie, cranberry sauce and green apollo leaf
- Red pepper jalapeno houmous and chargrilled vegetables
- Mozzarella slices, beef tomato, nut free pesto mayonnaise and spinach leaf
- Pesto cream cheese and chargrilled vegetables

Multiseed Sub Rolls

- Tuna Nicoise
- French brie, cranberry
- Milano salami & mozzarella
- Lemon & herb roasted chicken salad

Bagels

- Severn & wye smoked salmon & cream cheese bagel
- Pesto cream cheese & chargrilled vegetables

Wraps

- Hoisin Duck wrap
- Chicken ceaser wrap
- Falafel, chargrilled vegetables & houmous wrap
- Asian Chicken, soy, ginger and chilli wrap

Included in working lunch package:

- Selection of mini savoury sausage rolls
- Mini chocolate mousse and lemon tart
- Seasonal fresh fruit cooler: cloudy lemonade or elderflower presse

AFTERNOON TEA a selection of two of the following options:

- Savoury nut selection
- Marinated olive pots
- Classic finger sandwich selection
- Selection of plain and fruit scones with butter, jams and clotted cream
- Selection of sweet farmhouse tarts (lemon curd, chocolate ganache, Bakewell)
- Selection of local cheeses with damson jam, crackers and farmhouse bread