



# CONFERENCE MENU

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## Hot Buffet Menu Options

2 course hot buffet menu

### Poké Bowls

#### Korean – Gochujang chicken

Organic brown rice. Edamame beans, spinach, cucumber, tenderstem broccoli shoots, carrot, radish, spring onion, kimchi, pickled ginger, beet juice, toasted sesame seeds, roasted nori and lime

#### Peruvian – Sea bass

Black bean mole, roasted sweet potato, corn chips, crisp lettuce, avocado, charred sweetcorn, red onion, lemon, chilli and coriander

#### Middle Easter – Falafel (vegan)

Cous cous, Hummus, baba ganoush, Muhammara, grilled halloumi, spiced chick peas, sumac salad, pomegranate, molasses, mint, coriander, dukka and flat bread

### Fresh Fruit Platter

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## Hot Buffet Lunch

### British

Cottage pie  
Chicken and leek pie, new potatoes  
Leek, cheese and potato pie, new potatoes  
Fish Pie

Served with seasonal vegetables

### Asian

Chicken Biryani  
Vegetable Biryani  
Thai red chicken curry  
Thai green vegetable curry  
Beef with black bean sauce  
Crispy chilli tofu

Served with vegetables and rice

### Mediterranean

Tuscan chicken, baby potatoes, red onion, olives, lemon, garlic, thyme  
Caponata (aubergine stew)  
Beef lasagne  
Vegetable lasagne

Served with salad

### Salad

Chicken Caesar  
Tuna niçoise salad  
Roasted vegetable and mozzarella

### Dessert

Fresh fruit platter  
Seasonal cheese cake  
Chocolate brownie, Chantilly cream  
Lemon tarts, cream and raspberries



## **Soup, sandwich and cake**

Leek and potato  
White onion and roasted garlic  
Field and wild mushroom soup  
French onion with parmesan croute  
Tomato with basil  
Pea and mint

## **Sandwiches and wraps**

Chicken Caesar wraps  
Pastrami, gherkin and mustard mayonnaise  
Honey baked ham, whole grain mustard  
Prawn Mary rose, ice berg lettuce  
Smoked mackerel with horseradish cream, pickled cucumber  
Smoked salmon, cream cheese  
Cheese and red onion chutney  
Smashed avocado, pine nuts and watercress  
Hummus, spiced chick pea and roasted red pepper

## **Cake**

Lemon drizzle  
Carrot cake



## Light bites – choice of five, three salads and one dessert option

Thai fish cake, sweet chilli dip  
Chicken tikka kebab, mint yogurt  
Lamb kofta, chilli tomato salsa  
Crispy duck pancake with hoi sin sauce  
Chicken satay  
Scotch egg  
Sausage rolls

Sabih – rolled flat bread, aubergine and spiced chick pea  
Onion bahji  
Vegetable somosa  
Falafel, pita and hummus

Portugese tomato and onion salad  
Pea, edame bean, feta, mint  
Potato chive crème fraiche  
Moroccan style cous cous  
tomato, cucumber, radish  
Rocket and parmesan  
Traditional coleslaw  
Fennel and apple slaw  
Asian slaw

Baby gem, feta, pomegranate seeds and molasses, toasted pumpkin seeds  
Roasted butternut squash and avocado, spinach, puy lentil with tahini and soy dressing  
Butter beans with roasted heritage tomatoes, peppery leaves, balsamic dressing and  
Roquefort cheese  
Fig, lightly pickled pear and walnut salad

Fresh fruit platter  
Seasonal cheese cake  
Chocolate brownie, Chantilly cream  
Lemon tarts, cream and raspberries