



Conference Menus

Day delegate package

- *Arrival Tea, fairtrade coffee and mini pastries*
- *Mid morning Tea, fairtrade coffee and biscuits*
- *2 course hot lunch, poke bowls or sandwich buffet*
- *Afternoon Tea, fairtrade coffee and cake*
- *Fruit bowl and jugs of water available throughout the day*
- *Catering team member to look after your catering throughout the day*

Hot fork buffet lunch

Please select 3 main dishes to include a vegetarian.

Meat

Cottage pie
Chicken and leek pie
Chicken Biryani
Thai red chicken curry
Duck, green pepper with black bean sauce
Tuscan chicken, baby potatoes, tomatoes, red onion, olives, lemon, garlic, thyme
Chicken and spinach lasagne
Moroccan Lamb Tagine
Chicken Caesar salad

Fish

Fish Pie
Prawn pad Thai
Salted baked salmon with preserved lemons
Tuna niçoise salad

Vegetarian

(all the below dishes can be served Vegan)

Leek, cheese and potato pie
Vegetable Biryani
Thai green vegetable curry
Crispy chilli tofu
Caponata (aubergine stew)
Vegetable lasagne
Butternut squash, chickpea and spinach tagine
Roasted vegetable, rocket and mozzarella salad

Sides (please select 3 options)

New potatoes
Creamed potatoes
Lyonnais potatoes
Steamed basmati rice
Egg noodles
Moroccan spiced couscous
Rocket and parmesan salad
Garden salad
Seasonal vegetables

Dessert (please select 2 options)

Fresh fruit platter
Chocolate brownie, Chantilly cream
Lemon Tart with raspberries
Seasonal crumble with cream
Treacle tart with cream
Vegan Chocolate ganache torte

Soft Drinks £2.50 per person supplement

The Cambridge Juice company 750ml bottles

Orange and Clementine
Pressed Apple
Apple and Elderflower
Selection of San Pellegrino 330ml cans
Still and sparkling mineral water 750ml bottles



Sandwich Buffet

Sandwiches and wraps (Please select 4 options)

Chicken Caesar wraps
Pastrami, gherkin and mustard mayonnaise
Honey baked ham, whole grain mustard
Free range egg mayonnaise, cress
Smoked mackerel with horseradish cream, pickled cucumber
Cheese and red onion chutney
Coronation chicken
Coronation chickpea
Smashed avocado, pine nuts and watercress
Hummus, spiced chick pea and roasted red pepper

Light bites (please select 4 options)

Sausage rolls
Cheese and onion sausage rolls
Scotch eggs
Vegetarian scotch eggs
Mini Quiche Lorraine
Mini goats cheese and caramelised red onion chutney
Falafel, hummus and pitta
Cheese straws
Crudities and dips
Root vegetable crisps
Crisps

Desserts (please select 2 options)

Fresh fruit platter
Lemon drizzle
Carrot cake
Chocolate brownie
Millionaire shortbread

Add soup £5.00 supplement.

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



Poké Bowls (a selection of all 3 will be served)

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

Dessert (please select 2 dessert options)

Fresh fruit platter
Chocolate brownie, Chantilly cream
Lemon Tart with raspberries
Seasonal crumble with cream
Treacle tart with cream
Vegan Chocolate ganache torte

Soft Drinks £2.50 per person supplement

The Cambridge Juice company 750ml bottles

Orange and Clementine
Pressed Apple
Apple and Elderflower

Selection of San Pellegrino 330ml cans

Still and sparkling mineral water 750ml bottles