BOXED EVENTS
CREATIVE CATERING

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

20-60 guests please select 2 options to include vegetarian dish
60 + guests please select 3 options to include vegetarian dish

MEAT SELECTION

Cottage pie, seasonal vegetables

Chicken and leek pie, new potatoes and seasonal vegetables

Fish Pie with seasonal vegetables

Chicken Biriyani with kachumber salad

Thai red chicken curry with Asian greens and rice

Duck, green pepper with black bean sauce with egg noodles

Tuscan chicken, baby potatoes, tomatoes, red onion, olives, lemon, garlic, thyme with rocket and parmesan salad

Chicken and spinach lasagne with rocket and parmesan salad

Moroccan Lamb Tagine with cous cous

Chicken Caesar salad

FISH SELECTION

Fish Pie with garden peas

Prawn pad Thai with Asian greens

Salt baked salmon with preserved lemons, new potatoes and seasonal greens

Tuna niçoise salad with crusty bread

VEGETARIAN

(all the below dishes can be served Vegan)

Leek, cheese and potato pie, new potatoes and seasonal vegetables

Vegetable Biriyani with kachumber salad

Thai red vegetable curry with Asian greens and rice

Crispy chilli tofu with steamed rice and Asian greens

Caponata (aubergine stew) with rocket and parmesan salad

Vegetable lasagne with rocket and parmesan salad

Butternut squash, chickpea and spinach tagine with cous cous

Roasted vegetable, rocket and mozzarella salad

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

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SANDWICH BUFFET

SANDWICHES AND WRAPS

(Please select 4 options)

Chicken Caesar wraps

Pastrami, gherkin and mustard mayonnaise sandwich

Honey baked ham, whole grain mustard sandwich

Free range egg mayonnaise, cress sandwich

Smoked mackerel with horseradish cream, pickled cucumber sandwich

Cheese and red onion chutney sandwich

Coronation chicken sandwich

Coronation chickpea sandwich

Smashed avocado, pine nuts and watercress sandwich

Hummus, spiced chick pea and roasted red pepper wraps

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

Crisps

Desserts (please select 2 options)

Fresh fruit platter

Lemon drizzle

Carrot cake

Chocolate brownie

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

BOXED EVENTS
CREATIVE CATERING

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POKÉ BOWLS

20-60 guests please select 2 options to include vegetarian dish

60 + guests please select 3 options to include vegetarian dish

Korean – Gochujang chicken

Organic brown rice

Edamame beans, spinach, cucumber, tenderstem broccoli shoots, carrot, radish, spring onion, kimchi, pickled ginger, toasted sesame seeds, roasted nori and lime

Mexican – Cajun Chalk stream trout

Roasted sweet potato, corn chips, crisp lettuce, avocado, charred sweetcorn, red onion, lemon, chilli and coriander

Middle Eastern – Falafel (vegan)

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

DESSERT

(please select 2 dessert options)

Fresh fruit platter

Chocolate brownie, Chantilly cream

Lemon Tart with raspberries

Seasonal cheese cake

Treacle tart with cream

Vegan Chocolate ganache torte

SOFT DRINKS

£2.50 per person supplement

The Cambridge Juice company 330ml bottles

Orange and Clementine

Pressed Apple

Apple and Elderflower

Selection of San Pellegrino 330ml cans

Still and sparkling mineral water 750ml bottles