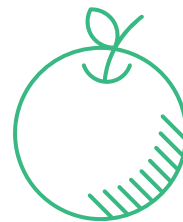


MAKE IT *delicious*



SAMPLE BREAK MENU

Take a break with our carefully chosen brain enhancing foods and energy upping treats. Your attendees will love them – and you'll love the results.

ARRIVAL

Tea & Coffee

Freshly baked cookies

Homemade Granola bars

Seasonal fresh fruit

Fruit infused water or iced cordial

MID MORNING

Tea & Coffee

Green apples

Freshly baked cookies

Smashed avocado on mini toasts

Grilled bacon on toasted English muffins

Mint & lime infused water

LUNCH

See our delicious options on our lunch menus

AFTERNOON

Tea & Coffee

Lemon drizzle cake

Freshly baked cookies

Hot baked focaccia
caramelised onion, sea salt,
rosemary

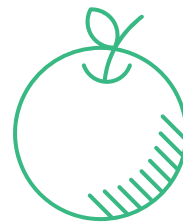
Freshly baked cookies

Milkshakes
mixed berry, avocado, vanilla

Seasonal fruit

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MAKE IT *delicious*



DELI LUNCH

for larger meetings and conferences over 30 delegates

Keep your attendees' energy up with our tasty soup and sandwich lunch. Good for the soul and a successful afternoon's work.

SOUP

Seasonal market soup
baked assorted breads
(gluten free available)

MEZZE

Mezze sharing boards (v)
olives, hummus, sour cream,
marinated peppers, pesto,
dipping breads

ARTISAN sandwiches & rolls

Coronation chicken

Smoked mackerel

Cucumber crème fraîche

Cheddar & tomato pickle

(gluten free available)

SALAD bowls

Green salad & house dressing (v) (vg)

Cherry tomato & mozzarella salad (v)
rocket, onion

Superfood salad
quinoa, herbs, radish, pomegranate

DESSERT

Assorted mini dessert selection

Market fruit

Make it SPECIAL

CARVING STATION

Additional supplement per attendee

Hot roast meat & sandwich station
Pickles, chutney & mustards

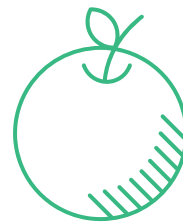
CHIP 'N' DIP BAR (v)

Additional +£3.00 supplement per attendee

A fries station with your choice
of homemade sauces and toppings

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MAKE IT *delicious*



SAMPLE DAY DELEGATE

Restaurant lunch

Give your attendees a break with our delicious restaurant lunch. Enjoy a change of scenery and be ready to return to finish a successful day of meetings.

LIVE *station*

Caesar salad

grilled chicken, salmon, croutons,
anchovies, dressing, parmesan

Market soup

baked bread (gluten free available)

SALAD

Market & compound salad selection

Charcuterie

Olives, pickles, breads

MAIN *course*

Halloumi moussaka (v)

Moroccan lamb meatballs

saffron risotto

Grilled mackerel

lemon, capers & dill

Paprika & thyme chicken

DESSERTS

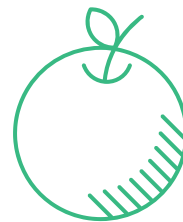
Lemon syllabub cheesecake

Dark chocolate delice

Market fruit

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MAKE IT *delicious*



LUNCH BOX MENU

for smaller meetings up to 30 delegates

Your choice of ONE salad bowl or artisan sandwich, TWO afternoon snacks and ONE juice to keep you energised throughout the day. Individually wrapped and served for each delegate.

Morning snacks served upon arrival.

SALAD *bowls*

Rainbow tomato Caprese salad (v)

Cumin roasted vegetables (v)
yoghurt, rocket, soft herbs

Chicken Caesar salad
crispy croutons, gem lettuce, Parmesan

Toasted cauliflower (v)
quinoa, lemon, parsley, ricotta cheese

Pulled chicken
watercress, celeriac, coriander, coconut dressing

Poached salmon
celeriac slaw, watercress

ARTISAN *sandwiches & rolls*

Smoked salmon & ricotta bagel

Ham & smoked cheese French baguette

Goat's cheese & heritage tomato baguette (v)

MORNING SNACK

Super seed granola (v)

Whole fruit
apple or ripe banana

Overnight oats (v)
vanilla, maple syrup, toasted pumpkin seeds,
Greek yoghurt

Prepared fruit pot

AFTERNOON SNACK

Baked cookies

Seasonal cake delice

Prepared fruit pot

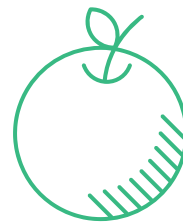
JUICE

Fresh orange

Apple

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MAKE IT *delicious*



SHARER BOARDS

each board serves 5 delegates

Relax and unwind after your meeting with our new Sharer Boards featuring a selection of small bites and nibbles – the perfect accompaniment to after-work drinks.

MEAT SHARING PLATTER & NIBBLES

Pork, herb & chestnut sausage rolls

Smoked salmon blinis

Mini pulled beef Yorkshire puddings

Olives

Chips 'n' dips

VEGETARIAN SHARING PLATTER & NIBBLES (v)

Sweet potato & chickpea falafel

Halloumi fries, smoked chilli mayonnaise

Spinach & ricotta torte

Stuffed mushrooms

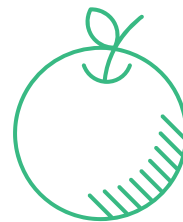
Crudites

Olives

Chips 'n' dips

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MAKE IT *delicious*



MAKE IT YOUR OWN MENU

BARBECUE *boards*

Give your attendees a flamin' good time with the ultimate sharer. A succulent array of barbequed meats, tuck into this summertime favourite any time of the year with our barbecue boards delivered directly to your table.

MEAT, FISH & VEGETARIAN

choose four

Chuck steak beef burgers

Luxury Cumberland pork
sausage rings

Odeiga spiced chicken breast

BBQ belly pork

Rump of lamb
thyme, sea salt

Lamb & chili kofta skewers

Salmon in a bag
fennel & herb butter

Grilled chicken
lemon & thyme rub

Beef rump steak
paprika, rosemary oil

Charred halloumi (v)
yoghurt, coriander

BREADS & POTATOES

choose three

Rustic rolls

Brioche burger buns

Grilled pitta bread

Baked potatoes

SALADS

choose two

Crushed pea, mint, chili & feta salad

Roasted squash & herb orzo pasta

Giant cous cous
roasted vegetables

Green salad
house dressing

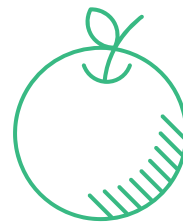
Rocket, onion, cherry tomato
& mozzarella salad

Caesar salad
crisp lettuce, croutons, parmesan

Potato salad
honey, mustard

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MAKE IT *delicious*



MAKE IT YOUR OWN MENU

CARVERY *theatre*

Why should our chefs have all the fun? Get your attendees involved! One attendee per table claims the prestigious title of Head Carver and is equipped with a wooden board, knife & carving fork, and of course their own apron and chef's hat.

MEATS

choose one

Roast topside of beef
horseradish, thyme

Pork belly
crispy crackling, apple
& sage stuffing

Rosemary & garlic leg of lamb

Honey & mustard glazed ham joint

**Roast chicken with lemon
& garlic glaze**

Sirloin of English beef
Additional +£5.00
supplement per attendee

Fillet of beef Wellington
Additional +£8.50
supplement per attendee

VEGETABLES

choose two

Roast root vegetables

Savoy cabbage & pancetta

Buttered carrots
honey, parsley

Buttered greens

Cauliflower cheese gratin

Caramelised celeriac & thyme

POTATOES & EXTRAS

choose two

Crispy roasted potatoes

Buttered new potatoes
rosemary, sea salt

Potato & melting cheddar gratin

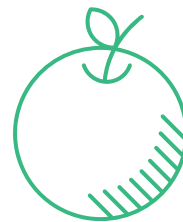
Sweet potato
tarragon, garlic

Hash potatoes
leeks, parsley

Yorkshire puddings

If you have any dietary requirements or are concerned about food allergies, you are invited to ask your Meeting Maker for assistance when selecting menu items.

MAKE IT *delicious*



CANAPÉ MENU

Chicken liver parfait
shallot marmalade,
toasted brioche

Maple glazed
chipolatas
grain mustard dip

Mini Welsh rarebits

Tomato & baby
mozzarella (v)

Salmon fishcake
cucumber pickle

Or upgrade to any of our Extra Tasty and Even More Delicious canapés.

Extra **TASTY**

Additional +£1.00 supplement per attendee per dish

Rare roast beef

horseradish, mini Yorkshire puddings

Whipped rosary goat's cheese (v)

basil

Mini cod & chips

pea mayonnaise

Pulled ham hock & cheddar croquette

Smoked salmon

pomegranate, rye toasts

Even more **DELICIOUS**

Additional +£2.00 supplement per attendee per dish

Seared king scallops

corn purée, air-dried bacon

Eastern spiced lamb skewers

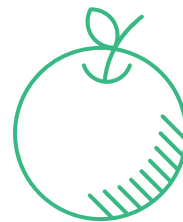
coriander yoghurt

Mini handmade cheese & bacon brioche burgers

Wild mushroom & truffle tart (v)

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MAKE IT delicious



CLASSIC MENU

Choose ONE starter, ONE main course and ONE dessert for your event.

To **START**

Smoked mackerel
potato salad, chives,
horseradish, crème fraîche

Toasted goat's cheese (v)
pine nuts, honey mustard dressing

Shaved chicken salad
grapes, chives, crème fraîche

Seasonal vegetable soup (v)
thyme croutons

Roast tomato & basil soup (v)

To **FOLLOW**

Chicken supreme
thyme buttered shallots,
potato gratin

Roast fillet of pork
air-dried ham, roast leeks,
apple & sage compote

Pan fried fillet of salmon
leeks, peas & pancetta

Goat's cheese tortellini (v)
spinach, pea soup, basil oil

**Mushroom, artichoke
& sage risotto (v)**

To **FINISH**

Sticky toffee pudding
toffee sauce, Jude's salted
caramel ice cream

Milk chocolate cheesecake
vanilla sauce

White chocolate panna cotta
raspberries, basil

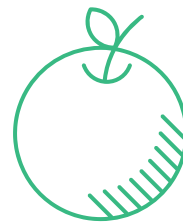
Lemon brûlée tart
berry compote

Seasonal fruit tart
vanilla ice cream

Tea, coffee & mints

If you have any dietary requirements or are concerned about food allergies, you are invited to ask your Meeting Maker for assistance when selecting menu items.

MAKE IT delicious



EXTRA SPECIAL MENU

Choose ONE starter, ONE main course and ONE dessert for your event. Want to make your occasion even more memorable? Upgrade each course to our Extra Tasty menu items carefully curated by our expert chefs – highly recommended!

To **START**

Smoked mackerel
potato salad, chives,
horseradish crème fraîche

Toasted goat's cheese (v)
pine nuts, honey mustard dressing

Shaved chicken salad
grapes, chives, crème fraîche

Seasonal vegetable soup (v)
thyme croutons

Roast tomato & basil soup (v)

Pressed chicken & leek terrine
baby gem lettuce, hen's egg, sour
dough crouton, Caesar dressing,
shaved parmesan

Poached salmon
cucumber, shallots, pickles

Goat's cheese (v)
heritage beetroot, basil

Butternut squash soup
roast sunflower seeds, curry oil

Roast tomato & red pepper soup (v)
goat's cheese crostini

EXTRA TASTY

Additional +£4.00 supplement
per attendee per dish

Woodall's British charcuterie
Cumbrian salami, air-dried ham,
wild boar Scotch egg

**Cream of celeriac,
potato & sage soup (v)**

Severn & Wye smoked salmon
pickle cream, dill, toast

Shaved duck salad
orange, soaked raisins, celeriac slaw

Whipped rosary goat's cheese (v)
pickled shallots, tomato

To **FOLLOW**

Chicken supreme
thyme buttered shallots,
potato gratin

Roast fillet of pork
air-dried ham, roast leeks,
apple & sage compote

Pan fried fillet of salmon
leeks, peas & pancetta

Goat's cheese tortellini (v)
spinach, pea soup, basil oil

**Mushroom, artichoke
& sage risotto (v)**

Sirloin of beef
Yorkshire pudding,
horseradish crème fraîche

Rump of English lamb
sweet potato, savoy cabbage

Fennel & honey pressed pork belly
cream potato

Roast fillet of sea bass
parsley potatoes, spinach,
lemon butter

Spiced butternut squash (v)
sweet potato, ginger, coconut milk
& jasmine rice

Beetroot & goat's cheese gnocchi (v)
roast beetroot, kale pesto

Pressed shin of beef
wild mushrooms, spinach,
cream potato

EXTRA TASTY

Additional +£3.00 supplement
per attendee per dish

Roast sirloin of English beef
Yorkshire pudding

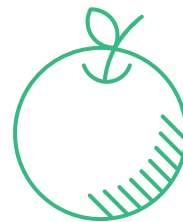
Rump of English lamb
pressed shoulder, thyme,
shallot, green lentils

Curried fish chowder
mussels, jasmine rice

Carvery theatre
see our separate
Make It Your Own! menu

Barbecue boards
see our separate
Make It Your Own! menu

MAKE IT *delicious*



To **FINISH**

Sticky toffee pudding

toffee sauce, Jude's salted
caramel ice cream

Milk chocolate cheesecake

vanilla sauce

White chocolate panna cotta

raspberries, basil

Lemon brûlée tart

berry compote

Seasonal fruit tart

vanilla ice cream

EXTRA TASTY

Additional +£2.00 supplement
per attendee per dish

Clementine tart

passion fruit mousse

Apple & pear crumble

custard

Dark chocolate mousse

butter biscuit

Chocolate orange bread

& butter pudding

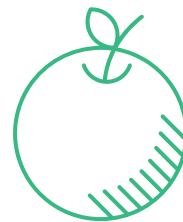
Salted caramel cheesecake

vanilla cream, toffee popcorn

Tea, coffee & mints

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MAKE IT delicious



FEAST MENU

**Selection of open
& closed sandwiches**
vegetable slaw, mixed leaves,
cous cous salad

Assorted flatbreads
roast onion & feta, mushroom,
chicken & mozzarella,
spinach & cheddar

Mezze sharing boards (v)
olives, hummus, sour cream,
marinated peppers, pesto,
dipping breads

Plus your choice of ONE Hot Dish from the selection below, with our compliments.

Make it **SPECIAL**

HOT DISHES

Additional +£5.00 supplement
per attendee per dish

Thai chicken curry
basmati rice

Braised beef in ale
baby onions, new potatoes

Mac 'n' cheese station
choice of toppings: pancetta,
caramelised onion, wild mushrooms

Grilled chicken
mushroom & tarragon sauce,
basmati rice

Lamb tagine
pearl cous cous

SHARING PLATTERS

Additional +£5.00 supplement
per attendee per dish

Selection of local cheeses
crackers, fruit, chutney

Antipasti
salami, ham, chorizo

CHEF CARVING STATION

Additional +£6.00 supplement
per attendee per dish

Hot brioche barmes,
choose one from either:

Roast topside beef
caramelised onions

Pulled pork
apple, sage

Grilled chicken & bacon

Roast bacon joint
ketchup

CHIP 'N' DIP BAR (v)

Additional +£3.00
supplement per attendee

A fries station with your choice
of homemade sauces and toppings

BURGER BAR

Additional +£4.00
supplement per attendee

Build your own burger

Sweet **TREATS**

Donut wall
£250.00 for 100 donuts

Ice cream station
choose three flavours,
toppings, cones or pots
£400.00 for 80 servings

Popcorn station
£250.00
for 50 servings
£400.00
for 100 servings

Delicious dessert table
£400 for 100 servings

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