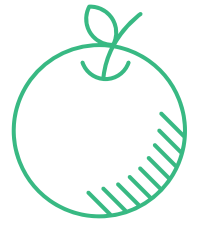


MAKE IT delicious



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 9 kcal
- Freshly baked pastries 197 kcal
- Granola bars 243 kcal
- Seasonal fresh fruit
- Fruit infused water or iced cordial

MID MORNING

- Tea & Coffee 9 kcal
- Green apples
- Freshly baked cookies 960 kcal
- Smashed avocado on mini toasts 568 kcal
- Grilled bacon on toasted English muffins 1212 kcal
- Mint & lime infused water

LUNCH

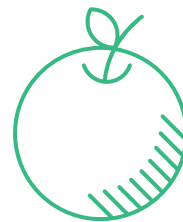
See our delicious options on our lunch menus

AFTERNOON

- Tea & Coffee 9 kcal
- Cake of the day
Ask your Meeting Maker
for today's special
- Freshly baked cookies 960 kcal
- Hot baked focaccia 168 kcal
caramelised onion, sea salt,
rosemary
- Milkshakes
mixed berry 127 kcal
avocado 246 kcal
vanilla 127 kcal
- Seasonal fruit

Adults need around 2000 kcal a day. 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*



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 **127 kcal**
baked assorted breads
(gluten free available)

ARTISAN sandwiches & rolls

Coronation chicken **707 kcal**

Smoked mackerel **841 kcal**

Cucumber crème fraîche **712 kcal**

Cheddar & tomato pickle **823 kcal**

(gluten free available)

DESSERT

Assorted mini dessert selection
Ask your Meeting Maker for your selection

Market fruit

MEZZE

Mezze sharing boards (v) **352 kcal**
olives, hummus, sour cream,
marinated peppers, pesto,
dipping breads

SALAD bowls

Rainbow tomato Caprese salad (v) **193 kcal**

Cumin roasted vegetables (v) **450 kcal**
yoghurt, rocket, soft herbs

Pulled chicken **600 kcal**
watercress, celeriac, coriander, coconut dressing

Green salad (v) (vg) **277 kcal**
house dressing

Superfood salad **226 kcal**
quinoa, herbs, radish, pomegranate

Make it SPECIAL

CARVING STATION **517 kcal**
Additional supplement per attendee.
Ask your Meeting Maker.

Hot roast meat & sandwich station
Pickles, chutney & mustards

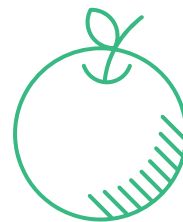
CHIP 'N' DIP BAR (v) **415 kcal**
Additional supplement per attendee.
Ask your Meeting Maker.

A fries station with your choice
of homemade sauces and toppings

(v) Suitable for vegetarian (vg) Suitable for vegan.

Adults need around 2000 kcal a day. 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*



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) 193 kcal

Cumin roasted vegetables (v) 450 kcal
yoghurt, rocket, soft herbs

Pulled chicken 600 kcal
watercress, celeriac, coriander, coconut dressing

ARTISAN *sandwiches & rolls*

Coronation chicken 707 kcal

Cucumber crème fraîche 712 kcal

Cheddar & tomato pickle 823 kcal

(gluten free available)

MORNING SNACK

Super seed granola (v) 243 kcal

Whole fruit
apple or ripe banana

Overnight oats (v) 386 kcal
vanilla, maple syrup, toasted pumpkin seeds,
Greek yoghurt

Prepared fruit pot 252 kcal

AFTERNOON SNACK

Freshly baked cookies 960 kcal

Cake of the day
Ask your Meeting Maker for today's special

Prepared fruit pot 252 kcal

JUICE

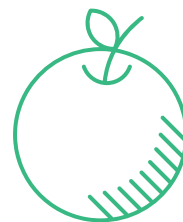
Fresh orange 105 kcal

Apple 120 kcal

(v) Suitable for vegetarian (vg) Suitable for vegan.

Adults need around 2000 kcal a day. 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*



SHARER BOARDS

each board serves 5 delegates

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

MEAT SHARING PLATTER & NIBBLES 998 kcal

Pork, herb & chestnut sausage rolls

Smoked salmon blinis

Mini pulled beef Yorkshire puddings

Olives

Chips 'n' dips

VEGETARIAN SHARING PLATTER & NIBBLES (v) 1188 kcal

Sweet potato & chickpea falafel

Halloumi fries, smoked chilli mayonnaise

Spinach & ricotta torte

Stuffed mushrooms

Crudites

Olives

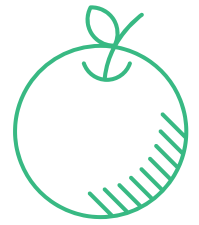
Chips 'n' dips

(v) Suitable for vegetarian (vg) Suitable for vegan.

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MARRIOTT BONVOY™
EVENTS

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 barbecued 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 **1347 kcal**

Luxury Cumberland pork
sausage rings **527 kcal**

Odeiga spiced chicken breast **240 kcal**

BBQ belly pork **315 kcal**

Rump of lamb **661 kcal**
thyme, sea salt

Lamb & chilli kofta skewers **202 kcal**

Salmon in a bag **475 kcal**
fennel & herb butter

Grilled chicken **300 kcal**
lemon & thyme rub

Beef rump steak **457 kcal**
paprika, rosemary oil

Charred halloumi (v) **29 kcal**
yoghurt, coriander

BREADS & POTATOES

choose three

Rustic rolls **100 kcal**

Brioche burger buns **166 kcal**

Grilled pitta bread **104 kcal**

Baked potatoes **281 kcal**

SALADS

choose two

Crushed pea, mint,
chilli & feta salad **57 kcal**

Roasted squash & herb
orzo pasta **205 kcal**

Giant cous cous **126 kcal**
roasted vegetables

Green salad **277 kcal**
house dressing

Rocket, onion, cherry tomato
& mozzarella salad **52 kcal**

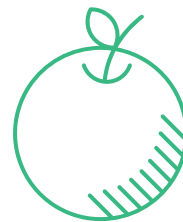
Caesar salad **619 kcal**
crisp lettuce, croutons, parmesan

Potato salad **98 kcal**
honey, mustard

(v) Suitable for vegetarian

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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 468 kcal
horseradish, thyme

Pork belly 381 kcal
crispy crackling, apple
& sage stuffing

**Rosemary & garlic
leg of lamb** 690 kcal

**Honey & mustard glazed
ham joint** 388 kcal

**Roast chicken with lemon
& garlic glaze** 1000 kcal

Sirloin of English beef 613 kcal
Supplementary charge applies.
Ask your Meeting Maker

Fillet of beef Wellington 846 kcal
Supplementary charge applies.
Ask your Meeting Maker

VEGETABLES

choose two

Roast root vegetables 512 kcal

Savoy cabbage & pancetta 211 kcal

Buttered carrots 240 kcal
honey, parsley

Buttered greens 156 kcal

Cauliflower cheese gratin 409 kcal

Caramelised celeriac & thyme 135 kcal

POTATOES & EXTRAS

choose two

Crispy roasted potatoes 207 kcal

Buttered new potatoes 121 kcal
rosemary, sea salt

**Potato & melting cheddar
gratin** 628 kcal

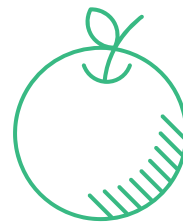
Sweet potato 109 kcal
tarragon, garlic

Hash potatoes 206 kcal
leeks, parsley

Yorkshire puddings 58 kcal

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MAKE IT *delicious*



CANAPÉ MENU

Chicken liver
parfait **461 kcal**
shallot marmalade,
toasted brioche

Maple glazed
chipolatas **133 kcal**
grain mustard dip

Mini Welsh
rarebits **422 kcal**

Tomato & baby
mozzarella (v) **53 kcal**

Salmon
fishcake **125 kcal**
cucumber pickle

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

Extra **TASTY**

Supplementary charge applies.
Ask your Meeting Maker

Rare roast beef **148 kcal**
horseradish, mini Yorkshire puddings

Whipped rosary goat's cheese (v) **119 kcal**
basil

Mini cod & chips **120 kcal**
pea mayonnaise

Pulled ham hock & cheddar croquette **297 kcal**

Smoked salmon **101 kcal**
pomegranate, rye toasts

Even more **DELICIOUS**

Supplementary charge applies.
Ask your Meeting Maker

Seared king scallops **112 kcal**
corn purée, air-dried bacon

Eastern spiced lamb skewers **108 kcal**
coriander yoghurt

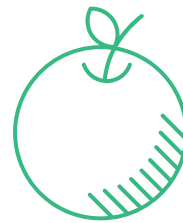
Mini handmade cheese & bacon brioche burgers **228 kcal**

Wild mushroom & truffle tart (v) **225 kcal**

(v) Suitable for vegetarian

Adults need around 2000 kcal a day. 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



CLASSIC MENU

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

To START

Smoked mackerel 376 kcal
potato salad, chives,
horseradish, crème fraîche

Toasted goat's cheese (v) 400 kcal
pine nuts, honey mustard dressing

Seasonal vegetable soup (v) 378 kcal
thyme croutons

Shaved chicken salad 179 kcal
grapes, chives, crème fraîche

Roast tomato & basil soup (v) 117 kcal

To FOLLOW

Chicken supreme 1103 kcal
thyme buttered shallots,
potato gratin

Pan fried fillet of salmon 621 kcal
leeks, peas & pancetta

**Mushroom, artichoke
& sage risotto (v)** 1285 kcal

Roast fillet of pork 479 kcal
air-dried ham, roast leeks,
apple & sage compote

Goat's cheese tortellini (v) 607 kcal
spinach, pea soup, basil oil

To FINISH

Sticky toffee pudding 354 kcal
toffee sauce, salted caramel
ice cream

Milk chocolate cheesecake 483 kcal
vanilla sauce

Lemon brûlée tart 709 kcal
berry compote

White chocolate panna cotta 405 kcal
raspberries, basil

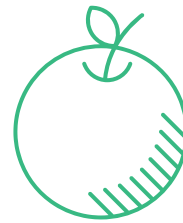
Seasonal fruit tart 251 kcal
vanilla ice cream

Tea, coffee & mints 49 kcal

(v) Suitable for vegetarian

Adults need around 2000 kcal a day. 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 376 kcal
potato salad, chives,
horseradish crème fraîche

Toasted goat's cheese (v) 400 kcal
pine nuts, honey mustard dressing

Shaved chicken salad 179 kcal
grapes, chives, crème fraîche

Seasonal vegetable soup (v) 378 kcal
thyme croutons

Roast tomato & basil soup (v) 117 kcal

Pressed chicken & leek terrine 294 kcal
baby gem lettuce, hen's egg, sour
dough crouton, Caesar dressing,
shaved parmesan

Poached salmon 286 kcal
cucumber, shallots, pickles

Goat's cheese (v) 245 kcal
heritage beetroot, basil

Butternut squash soup 346 kcal
roast sunflower seeds, curry oil

**Roast tomato &
red pepper soup (v)** 185 kcal
goat's cheese crostini

EXTRA TASTY

Supplementary charge applies.
Ask your Meeting Maker

Charcuterie board 379 kcal
salami, Serrano ham, Scotch egg

**Cream of celeriac,
potato & sage soup (v)** 281 kcal

Severn & Wye smoked salmon 217 kcal
pickle cream, dill, toast

Shaved duck salad 192 kcal
orange, soaked raisins, celeriac slaw

**Whipped rosary
goat's cheese (v)** 1058 kcal
pickled shallots, tomato

To FOLLOW

Chicken supreme 1103 kcal
thyme buttered shallots,
potato gratin

Roast fillet of pork 479 kcal
air-dried ham, roast leeks,
apple & sage compote

Pan fried fillet of salmon 621 kcal
leeks, peas & pancetta

Goat's cheese tortellini (v) 607 kcal
spinach, pea soup, basil oil

**Mushroom, artichoke
& sage risotto (v)** 1285 kcal

Rump of English lamb 1007 kcal
sweet potato, savoy cabbage

**Fennel & honey pressed
pork belly** 1127 kcal
cream potato

Roast fillet of sea bass 915 kcal
parsley potatoes, spinach,
lemon butter

Spiced butternut squash (v) 590 kcal
sweet potato, ginger, coconut milk
& jasmine rice

**Beetroot & goat's cheese
gnocchi (v)** 383 kcal
roast beetroot, kale pesto

Pressed shin of beef 1022 kcal
wild mushrooms, spinach, cream potato

EXTRA TASTY

Supplementary charge applies.
Ask your Meeting Maker

Roast sirloin of English beef 750 kcal
Yorkshire pudding

Curried fish chowder 520 kcal
mussels, jasmine rice

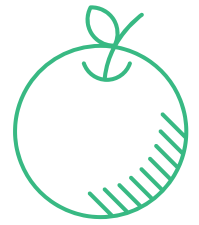
Carvery theatre
see our separate
Make It Your Own! menu

Barbecue boards
see our separate
Make It Your Own! menu

(v) Suitable for vegetarian

Adults need around 2000 kcal a day. 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*



To **FINISH**

Sticky toffee pudding 354 kcal
toffee sauce, salted caramel
ice cream

Milk chocolate cheesecake 483 kcal
vanilla sauce

White chocolate panna cotta 405 kcal
raspberries, basil

Lemon brûlée tart 709 kcal
berry compote

Seasonal fruit tart 251 kcal
vanilla ice cream

EXTRA TASTY

Supplementary charge applies.
Ask your Meeting Maker

Clementine tart 581 kcal
passion fruit mousse

Apple & pear crumble 308 kcal
custard

Dark chocolate mousse 250 kcal
butter biscuit

**Chocolate orange bread
& butter pudding** 633 kcal

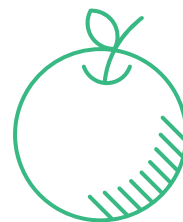
Salted caramel cheesecake 310 kcal
vanilla cream, toffee popcorn

Tea, coffee & mints 49 kcal

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MARRIOTT BONVOY™
EVENTS

MAKE IT delicious



FEAST MENU

Selection of open & closed sandwiches 811 kcal
ask your Meeting Maker for your selection. Served with vegetable slaw, mixed leaves, cous cous salad

Assorted flatbreads 414 kcal
roast onion & feta, mushroom, chicken & mozzarella, spinach & cheddar

Mezze sharing boards (v) 352 kcal
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

Supplementary charge applies.
Ask your Meeting Maker

Thai chicken curry 645 kcal
basmati rice

Braised beef in ale 400 kcal
baby onions, new potatoes

Mac 'n' cheese station 1246 kcal
choice of toppings: pancetta, caramelised onion, wild mushrooms

Grilled chicken 442 kcal
mushroom & tarragon sauce, basmati rice

Lamb tagine 636 kcal
pearl cous cous

SHARING PLATTERS

Supplementary charge applies.
Ask your Meeting Maker

Selection of local cheeses 453 kcal
crackers, fruit, chutney

Antipasti 429 kcal
salami, ham, chorizo

CHEF CARVING STATION

Supplementary charge applies.
Ask your Meeting Maker

Hot brioche barmes, choose one from either:

Roast topside beef 374 kcal
caramelised onions

Pulled pork 479 kcal
apple, sage

Grilled chicken & bacon 658 kcal

Roast bacon joint 632 kcal
Ketchup

CHIP 'N' DIP BAR (v) 415 kcal

Supplementary charge applies.
Ask your Meeting Maker

A fries station with your choice of homemade sauces and toppings

BURGER BAR 1195 kcal

Supplementary charge applies.
Ask your Meeting Maker

Build your own burger

Sweet **TREATS**

Donut wall 689 kcal

Supplementary charge applies. Ask your Meeting Maker

Ice cream station 814 kcal

Supplementary charge applies. Ask your Meeting Maker

Popcorn station 153 kcal

Supplementary charge applies. Ask your Meeting Maker

Delicious dessert

table 294 kcal
Supplementary charge applies. Ask your Meeting Maker

(v) Suitable for vegetarian

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