

Day Delegate Fork Buffets

Working Lunch (under 25 delegates)

Chef's selection of sandwiches and tortilla wraps

Kettle Chips/French Fries

Platter of freshly sliced fruit

Chocolate Brownie Bites

Monday Fork Buffet Lunch

Lemon & Tarragon Chicken

Grilled salmon with Dill & Chilli Butter

Sweet Potato, Chickpea & Apricot Tagine

Lime & Coriander Cous Cous

Asian style Slaw

Gourmet mixed green leaf salad with light soy dressing sauce

Assortment of freshly baked breads

Platter of freshly sliced fruit

New York Cheesecake, Raspberry Coulis

Tuesday Fork Buffet Lunch

Cajun spiced chicken, coriander yoghurt and fresh tomato salsa

Pork and herb meatballs with a tomato and prosciutto ragout

Mushroom ravioli in creamy spinach and white wine sauce

Baked Potato Wedges with fresh rosemary and sea salt

Mixed green salad with French dressing

Assortment of freshly baked breads

Platter of freshly sliced fruit

Apple Crumble with Cream

(v) – Vegetarian

Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Detailed dish specific information on allergens is available on request from your server. Please advise us before ordering if you have any allergies

VAT is included in these prices. No service charge is added – gratuities are at your discretion.

Day Delegate Fork Buffets

Wednesday Fork Buffet Lunch

Spanish Chicken with Chorizo, Red Onion & Baby Potatoes

Classic Beef Lasagne

Creamy Gnocchi with Pesto & Tenderstem Broccoli

Caesar Salad

Greek salad

Garlic Ciabatta Bread

Platter of freshly sliced fruit

Chocolate & Cream Profiteroles

Thursday Fork Buffet Lunch

Char Sui Slow roasted pork

Green Thai Chicken Curry

Leek & Mushroom Stroganoff, Garlic Croutons

Stir Fried Vegetables with soy and ginger dressing

Jasmine Rice

Roquet & Red Onion Salad

Assortment of freshly baked breads

Platter of freshly sliced fruit

Sticky Toffee Pudding

Friday Fork Buffet Lunch

Pork & Leek Sausages, Rich Red Onion & Redcurrant Gravy

Creamy Fish Pie with Spinach, topped with Puff Pastry

Goat's Cheese & Plum Tomato Frittata

Steamed Green Vegetables

Grain Mustard Mash

Baby Leaf salad

Assortment of freshly baked breads

Platter of freshly sliced fruit

Warm Forest Fruit & Vanilla Tarts

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