

CONFERENCE MENU - SAMPLE MENUS

BREAD	Rustic bread rolls & flatbreads				
SOUP	Chef's choice				
COLD MEAT PLATE	One of the following: Roast beef & horseradish, turkey & cranberry, honey glazed ham & piccalilli, pork & apple sauce				
SALADS	2 compound salads, plus: Salad station (VE/GF) • Mixed leaf • Cucumber • Carrot • Tomato • Red pepper Dressings • Balsamic (VE/GF) • Olive oil (VE/GF) • Lemon & herb (VE/GF) • Ranch (V/GF) • 1000 island (V/GF) Pumpkin / flax / chia seeds		Compound salads: • Summer slaw, apple, mint (V/GF) • Quinoa, roasted peppers, feta (V/GF) • Mixed bean salad, celery, parsley (VG/GF) • Citrus chickpea, pepper, spring onion, coriander (VG/GF) • Cumin & coriander cous cous, dried fruit (VE) • New potato, honey mustard, spring onion (V/GF) • Roasted beetroot, crumbled goats cheese (V/GF) • Tomato, barley, red onion, feta (V) • Vine tomato & mozzarella salad (V/GF)		
	SAMPLE 1	SAMPLE 2	SAMPLE 3	SAMPLE 4	SAMPLE 5
MAINS	Roasted lemon & thyme chicken thighs (GF)	Thai red curry chicken thighs (GF)	Ale, braised beef & mushroom	Fajita chicken thigh (GF)	Braised Lamb Shoulder (GF)
VEGAN	Aubergine & Quorn moussaka (GF)	Sweet potato curry (GF)	Mediterranean vegetable lasagne	5 bean chilli (GF)	Aubergine, chickpea & apricot tagine (GF)
SIDES	Roasted new potato (GF) Panache of seasonal greens (GF)	Rice (GF) Flatbread Panache of seasonal greens (GF)	Creamed mashed potato (GF) Garlic bread slice Roast carrots (GF) Green beans (GF)	Wraps Grated cheese (GF) Sour cream (GF) Rice (GF) Panache of seasonal greens (GF)	Cous cous Roasted new potato (GF) Panache of seasonal greens (GF)
DESSERTS	Lemon drizzle cake (V)	Brownie (V)	Mini cheesecake (V)	Tart au citron (V)	Treacle tart & vanilla cream (V)
FRUIT & YOGHURT	Fresh fruit bowl - melon / pineapple / watermelon platter (daily rotation) Ann Forshaw yoghurt - granola, compote, seeds				

Please inform a member of our team in advance of any specific dietary requirements or allergies as some dishes can be adapted.