

CONFERENCE LUNCH OFFERING:



Working Lunches (served within meeting room)

- Salmon & prawn skewers
- Tempura vegetables
- Individual salad Niçoise
- Smoked salmon and cream cheese cornets
- Soup shots served with parmesan wafers
- Baked baby potatoes with savoury fillings
- Old English sausage sticks with honey mustard dip
- Butterfly breaded king prawns with sweet chilli
- Mini vegetable samosas
- Tandoori chicken skewers with mango dip
- Salmon rosti cakes with lime salsa

5 items from the above list would be served to you along with the 3 items listed below.

Open sandwiches served on French bread

- Fresh fruit platter
- Seasonal dessert platter

Restaurant Lunch – (2 course buffet)

- Chefs seasonal dish of the day
(example dish would be, honey and soy glazed chicken breast)
- Seasonal accompaniments to include rice/potatoes and a selection of fresh vegetables
- Individual vegetable tartlettes
- Smoked fish platter
- Meat platter
- Salad selection to include: Mixed leaves, sun blushed tomatoes, Mediterranean olives, feta cubes, cucumber, roasted peppers, croutons, various dressings
- Selection of fresh baked rolls and breads
- Fresh fruit platter
- Seasonal dessert platter

We understand that timings play an important part to the smooth running of your conference; our menus are designed so that 2 courses can be served within half an hour if required.

Please note that items may change from time to time to incorporate the use of seasonal produce.