

Hot and cold fork buffet menus 2017

Cold fork buffet menu - £10.50* per person

Tandoori sliced chicken breast
Poached fresh salmon with lemon and dill
Homemade vegetarian quiche of the day
All served with chefs selection of breads and four seasonal salads

A minimum order of 12 person applies

Hot buffet menu - £8.50* per person

Beef lasagne, garlic bread and salad
Vegetable lasagne, garlic bread and salad
Chicken balti, rice and naan bread
Chickpea and spinach balti, rice and naan bread
Chilli con carne, rice, sour cream and tortilla chips
Three bean chilli, rice, sour cream and tortilla chips

A minimum order of 12 portions per dish and maximum of 3 dishes applies

Desserts - £3.50* per person

Fresh fruit salad
Lemon tart
White chocolate & raspberry cheesecake
Dark chocolate torte
Selection of cheese & biscuits - £1.00 supplement per person

*all prices exclusive of VAT

Sustainable sourcing (updated 9/3/2016)

Sustainability is vital and we ask our Hospitality Department to source food and beverage products with integrity and we are proud to include the following in our conference menus:

- Free range Eggs
- Fair Trade Products – Tea, Coffee & Sugar
- Sustainable Palm Oil – eliminate or certificated
- Sustainable Soya - all farmed in Canada/N America so not subject to deforestation
- Sustainable Fish – no endangered or at risk species, all catch methods sustainable and avoiding by-catch of non-target species
- Animal Welfare – all animals for meat sourced from satisfactory welfare management systems