



Conference Dinner and Lunch Menus



Conference Dinner Menus

Conferences of up to **20** delegates may dine from a reduced choice B Bar & Grill Menu in the B Bar or private room. Set menus are for a minimum of **10 delegates**.

The following menus are inclusive in your residential conference package.

Menu 1

Trio of smoked fish, pea jelly, apple and celeriac

Slow roasted featherblade of beef, bacon and tongue jus
fondant potato, baby carrot and creamed spinach

Glazed lemon pave, medley of berries

Menu 2

Classic French onion, Welsh rarebit crouton

Roast supreme of chicken with a creamed spring onion and cheese mousseline,
dauphinoise potato, petit ratatouille, roasted red onion jus

Strawberry cheesecake tulle, sauce anglaise

Menu 3

Smooth chicken liver parfait, real ale chutney, herb salad and crisp bread

Roast Ayrshire pork, apple and thyme mash, wilted greens, pressed potato and red
wine jus

Profiteroles with warm chocolate sauce

Prefer to offer a choice to your delegates?

Offer a choice of menus **1 and 2** or **2 and 3**, with a pre-order, **£5.00** per person supplement

Offer a choice with no pre-order, **£10.00** per person supplement



Drinks Packages

Welcome Drink

Glass of Sparkling Wine	£4.00
Glass of Prosecco	£5.00
Glass of Pink Prosecco	£5.50
Signature Cocktail of the Month	£6.00

Add on

Half bottle of wine per person	£9.00
Bucket of beers (6)	£20.00

New World Drinks Package (Table of 10)

Glass of Prosecco pre-dinner	+
2 bottles of Sauvignon Blanc	+
2 bottles of Merlot	+
2 Still and 2 Sparkling Mineral Water	£80.00

These prices include VAT at 20%



Lunchtime Networking Fork Food

All of the following items are served in individual bowls that are designed to fit into the palm of your hand and can easily be eaten standing with a fork.

Monday

Beef with black bean sauce and egg noodles
(V) Thai coconut and vegetable curry, basmati rice
Balsamic roasted Provençal vegetable salad with pesto dressing

Tuesday

Traditional bangers & mash, onion gravy
(V) Chilli and lime nachos with guacamole and sour cream
(V) Goats cheese and beetroot salad

Wednesday

Sweet & Sour chicken, egg noodles
(V) Brown mushroom & roast bell pepper stroganoff, herb rice
Caesar salad

Thursday

Chilli pulled beef nachos with shredded cheese and jalapenos
Smoked haddock on creamy mash with rarebit topping
(V) Tomato and mozzarella salad with basil dressing

Friday

Strips of pork in green peppercorn sauce with creamy mash and sautéed mushrooms
Fish and chips, mushy peas
(V) Greek salad of rocket, marinated feta, black olives & roasted red peppers

Saturday

Thai chicken coconut curry with coriander rice and mini naan
(V) Moroccan style vegetable tagine, lemon scented cous cous
Mixed mushroom and pasta salad

Sunday

Italian style meatballs, penne pasta
(V) Wild mushroom and cauliflower risotto, cauliflower beignet
Flaked tuna and tomato salad, tapenade dressing

Inclusive in your conference package or
£13.50 per person

Alternatively for up to **10 delegates**, pre-order your lunch and eat in the B Bar & Grill at a pre-arranged time or have it delivered to your conference room