





Conference Dining

Conferences of up to **20** Delegates may dine from a reduced choice B Bar & Grill menu.

Set menus are strictly minimum of 10.

The following menus are inclusive in your residential conference package.

Menu 1

Terrine of smoked salmon, green bean salad, soya and toasted sesame dressing

Slow roast and braised leg of beef, wild mushroom and thyme jus, fondant potatoes, roasted root vegetables

Warm carrot and honey pudding, vanilla ice cream

Menu 2

Leek and tattie broth

Roast breast of free-range chicken, tomato and pepper mousse, herb jus, Lyonnaise potato, charred courgette, aubergine puree, roasted beetroot

Mulled berry cheesecake, cinnamon Anglaise

Menu 3

Smooth chicken liver parfait, walnut and apple jam, herb salad

Seared seabass, mussel and saffron cream, herb potatoes, wilted greens

White and milk chocolate mousse, ginger marmalade compote, crisp brandy basket

Prefer to offer a choice to your delegates?

Offer a choice of 2 of the above menus and take a pre-order, £5.00 supplement per person.

Without a pre-order £10.00 supplement per person



Drinks Packages

Beer Bucket Package

6 bottles of assorted beers £24.00

Wine Package

1 bottle white, 1 red and 1 rosé wine £60.00

Bubbly Package

2 bottles of Prosecco £58.00

Silver Package

12 bottles of assorted beers
2 bottles of white wine, 2 red and 2 rosé

£168.00

Champagne Package

A bottle of Palmer & Co Brut Reserve £50.00

Soft Drinks Package

2 bottles Coca Cola,
2 Irn Bru
3 J20

£21.00

These packages must be strictly pre-ordered 7 days prior to your event and are not available from the bar.



Lunchtime Networking Fork Food

Menu 1

Korean chicken, sesame seeds, green onions, coriander, egg noodles

Breaded scampi tail, minted peas, homemade baby wedges, drizzle tartare sauce

Mini vegetable halloumi and beetroot burger, skinny fries (V)

Menu 2

Chicken and chickpea, crispy tortilla

Mediterranean cous cous, prawn Marie Rose

Courgette and falafel kofta, cucumber, tomato and coriander salad (V)

Menu 3

Jerk pork bowl, pickled red cabbage slaw

Griddled salmon bowl, coconut yoghurt

Warm, crunchy ginger and garlic vegetables, baked bao bun (V)

Menu 4

Roast and braised beef Yorkshire wrap, thyme and onion, potato gratin

Vegetarian haggis bon bon, creamed potato, pepper sauce (V)

Vegan chicken wrap, Asian slaw (Ve)

Menu 5

Indian spiced potato and chicken curry, mini naan

Tempura haddock, chunky chips, garlic roasted peas

Mull cheddar and celeriac fritter, tomato fondue (V)

All lunches include:

Chef's soup of the day in a mug

Choice of carrot, pepper, onion, tomato, cucumber, sweetcorn, mixed leaves, coleslaw, salads (V)

Selection of cold meats

Fresh bread

Fresh fruit and natural yoghurt (V)

Menu changes daily. Will include a fish and vegetarian option each day.