

Conference Luncheons

Two Course Luncheon

(one starter and one main course may be chosen for each conference)

Starters

Chef's homemade soup of the day

Cocotte of creamy garlic mushrooms, glazed with Mozzarella cheese

Fan of honeydew melon with a selection of fresh fruits, berry compote and sorbet

Pate a la maison served with mixed salad leaves

Garlic bread slices topped with sliced mushrooms, basil and cheese

Platter of tuna, prawns and pineapple served with crisp salad, Marie Rose sauce

Main Courses

Roast English beef and Yorkshire pudding

Traditional roast turkey with bacon wrapped chipolata and stuffing

Salmon supreme coated in a lobster, dill and prawn sauce

Supreme of chicken in a leek and stilton cheese sauce

Penne pasta baked in a tomato and basil sauce with feta cheese, sundried tomatoes and diced peppers

£10.50 per person

Conference Buffet 'A'

A selection of white and wholemeal sandwiches

Chicken drumsticks

(tandoori, tikka, and breadcrumb)

Assorted quiche

Sausage rolls

Pork pie

Savoury scotch eggs

Selection of mini vegetarian savouries

Onion bhajis

Samosas

Aloe tikka with minted dip

Rosti potato and feta cheese pockets

Deep-fried battered onion rings

Spicy wedge fries

£8.95 per person

Conference Buffet 'B'

Sliced boiled ham

Warm chicken drumsticks

Assorted quiche

Cottage cheese

Mixed salad bowl

Pasta salad

Rice salad

Coleslaw

Deep fried potato wedges or new potatoes

Warm bread rolls and butter

Cheddar cheese and biscuits

Selection of fresh fruit

£9.95 per person

Working Lunch

Selection of white and wholemeal sandwiches

£4.50 per person

Selection of white and wholemeal sandwiches and chips

£5.50 per person

ALL PRICES EXCLUDE VAT WHICH WILL BE CHARGED AT THE APPROPRIATE RATE