DAY DELEGATE RATE MENUS

VALID UNTIL 31ST JANUARY 2021
BENTO BOX MENUS

Please pick one menu from the options below for your lunch

Minimum numbers of 10, maximum numbers of 25

All are served with fruit juices, mineral water, matcha tea cookies & fresh fruit

MENU 1
Teriyaki salmon soba
Steamed greens with edamame
Chia seed chocolate & coconut brownie
Prawn & black sesame sushi

MENU 2
Beef stir-fry with pak choi & chestnut mushrooms
Stir-fried vegetable & noodle salad
Mackerel sashimi with pickled ginger & wasabi
Protein energy balls with raspberry & chia seeds

MENU 3
Sesame prawns with red pepper & lemongrass
Smoked tofu with cashew nuts & bean shoots
Salmon & keta hosomaki
Sticky coconut rice with mango & lychee

MENU 4 - WELL-BEING OPTION
Steamed kale with free range chicken breast & lemon dressing
Baby vegetable crudités with beetroot hummus
Exotic fruits in quince syrup
Crab & sea bass sushi

All prices are subject to VAT at the standard rate
Grazing board menus

Please select 6 items from the options below

Minimum numbers of 10, maximum numbers of 130

All are served with fruit juices & mineral water

Inspired by the seaside...
- Potted salmon with warm melba toast
- Gin & tonic sea trout with sea asparagus
- Chapel & Swan smoked salmon with pickled cucumbers & Lilliput capers
- Peterhead kipper pâté with confit lemon zest
- Salt & pepper seared squid on Chinese greens
- Pan-fried kedgeree fishcakes

Inspired by the allotment & orchard...
- Beetroot & balsamic tarte Tatin with wild rocket
- Soused baby vegetables à la grecque style with baby gem lettuce
- Butternut royale with goats cheese & crispy sage
- Grilled asparagus with Maldon sea salt & olive oil
- Raisin & apple 'slaw
- Baked potato dumplings with mushrooms & artichokes

Inspired by the farmyard...
- Potted duck rillettes with French bread & water cress
- Venison Scotch eggs with juniper pickled red cabbage
- Crispy ham hock fritter with pea purée
- Chicken liver parfait with warm brioche & pear chutney
- House salad with pancetta, cherry tomatoes & baby spinach
- Six hour braised pork belly & Bury black pudding skewers with burnt apple compote

Inspired by the sweet shop...
- Chocolate & marshmallow skewers with strawberry dipping sauce
- Wafer cones filled with lemon chiboust & fresh berries
- Oreo & cookie dough brownie bites
- Sticky toffee squares with clotted cream
- Raspberry & lemongrass jelly with passion fruit curd & basil
- Salted caramel fudge

All prices are subject to VAT at the standard rate
RAMEN BAR MENUS
Choose one meat, one fish & one vegetarian option from the following choices
Minimum numbers of 10, maximum numbers of 50

All are served with fruit juices, mineral water, fresh fruit, matcha tea cookies & Pendang ice cream

MEAT
Shredded free range chicken
Char sui pork
Crispy duck
Slow cooked short rib of beef

FISH
Teriyaki salmon
Ginger & soy cod
Tom yum prawns
Flash fried squid

VEGETARIAN
Crispy tofu with spring onions & chili
Miso glazed aubergines
Steamed vegetarian dim sum
Mung bean & sesame dumplings

ALL SERVED WITH A SELECTION OF THE FOLLOWING
Chinese greens
Stir-fried vegetables
Beansprouts
Japanese pickles
Shredded mangetout
Angel hair noodles
Shitake mushrooms
Sliced chili & coriander
Grated carrot & mooli
Crispy seaweed

All prices are subject to VAT at the standard rate
FORK BUFFET LUNCH MENUS

Minimum numbers of 20, maximum numbers of 240

All are served with fruit juices & mineral water

MENU 1

Mains
- Red Thai beef brisket with sticky jasmine rice (hot)
- A platter of cured & smoked fish with fennel & cucumber pickle
- Baked leek, mushroom & blue cheese farfalle with grilled fennel (hot)

Accompaniments
- Crunchy Asian style slaw
- Baby gem salad
- Truffled green bean salad
- Fresh baked breads

Desserts
- Lemon & thyme meringue pies
- Fresh fruit platter

MENU 2

Mains
- Grilled Radwinter sausages with colcannon mash & caramelised onion gravy (hot)
- Soy marinated salmon fillet with egg-fried rice & crispy leeks (hot)
- Roasted butternut squash, spinach & pine nut pithivier with rocket pesto (hot)

Accompaniments
- Soused red cabbage & apple salad
- Wild rocket & balsamic dressing
- Cherry tomato & marinated olive salad
- Fresh baked breads

Desserts
- Cardamom scented chocolate torte
- Fresh fruit platter

MENU 3

Mains
- Lamb meatballs with tomato & chickpea, pomegranate & mint couscous (hot)
- Cornish crab & macaroni gratin with shaved Gruyère cheese & truffle oil (hot)
- Marinated tofu with rice noodles, baby corn & shitake mushrooms (hot)

Accompaniments
- Baby leaf & herb salad
- Tuscan bean salad with basil & oregano
- Artichoke & aubergine salad
- Fresh baked breads

Desserts
- Salted caramel hazelnut mousse
- Fresh fruit platter
MENU 4

Mains
- Grilled chicken Caesar salad with crispy pancetta
- Poached salmon with herb mayo & mustard dressed potato salad
- Char-grilled vegetable & halloumi skewers with salsa rossa

Accompaniments
- Lambs leaf salad with crispy capers
- Roasted vegetables with rocket pesto
- Watermelon, sunflower & feta salad
- Fresh baked breads

Desserts
- Fruit carrot cake with orange mascarpone
- Fresh fruit platter

MENU 5

Mains
- Home smoked duck & mango salad with grilled limes & vegetable noodles
- Marinated tuna niçoise with basil pesto & slow roasted tomatoes
- Red pepper & black bean quesadillas with sweetcorn relish

Accompaniments
- Freekeh salad with pomegranate & edamame
- Roasted beetroots with cumin & caraway
- Grilled aubergine with sumac & tahini
- Fresh baked breads

Desserts
- Salted caramel hazelnut mousse
- Fresh fruit platter

MENU 6 – WELL-BEING OPTION

Mains
- Grilled free range chicken with harissa & coriander marinade dressing
- Steamed Chalk Farm trout with samphire
- Piquillo peppers filled with spelt, turmeric & edamame salad

Accompaniments
- Crudités with dips & healthy dressings
- Grilled vegetable salad with lambs leaf & pine nuts
- Quinoa superfood with beets, beans, tomatoes, broccoli & citrus zest

Desserts
- Set strawberry consommé with berries & toast nuts

All prices are subject to VAT at the standard rate