

# Conference Lunches

Our chefs have prepared two different types of buffet lunch menus depending upon your requirements – either a working lunch or a fork buffet.

However should you prefer a more formal, served lunch, please feel free to choose from either the Suggested Menu or the Menu Selector – your Events Co-ordinator will be able to advise you of any additional charge this may incur.

## Fork Buffet

(may be taken in the delegate rate)

We have listed below a choice of items so you may compile your own individual buffet – the number of choices you may take from each section is shown under the titles.

## Main Dishes

(please choose two dishes from this selection)

### Skewered Pork Medallions

plum, coriander and spring onion stuffing, sweet soy

### Smoked Haddock and Prawn Fish Pie

sweet potato mash

### Chicken and Leek Pie

flaky pastry

### Lamb Casserole

Mediterranean vegetables

### Poached Salmon

pak choi and spinach

### Beef with Sauteed Greens

mushrooms and egg noodles

### Pumpkin and Potato Gnocchi (v)

cheesy topping

### Wholegrain Mustard Glazed Ham

seasonal fruit compote

### Wild Mushroom and Herb Risotto (v)

pesto and balsamic dressing

### Hot Tomato, Courgette and Cheese Bake (v)

basil oil

## Accompanying Salads

(please choose five dishes from this selection)

### Minted Melon, Feta and Fennel Salad

rocket leaves

### Fusilli Pasta

chorizo, sun blushed tomatoes and olives

### Asparagus, Watercress and Parmesan Salad

hard boiled egg

### Warm Roasted Roots and Vegetables

marjoram herbs

### Cucumber and Radish Salad

ginger, coriander, rice wine vinegar dressing

### Traditional Coleslaw

cherry tomatoes

### Beef Tomatoes

chopped shallots and mozzarella

### Sweet Leaf Salad

coconut, spring onions, red pepper, cress, mango

### Potato Skins

sour cream and chive

### Beetroot, Red Onion and Caper Salad

### Carrot, Sultana and Orange Salad

## Puddings

(please choose two dishes from this selection)

### Sticky Toffee Pudding

toffee sauce

### Chilled Chocolate Cheesecake

marmalade ice cream

### Treacle Tart

chantilly cream

### Lemon Torte

shortbread biscuit

### Seasonal Fruit Pavlova

raspberry sauce

### White Chocolate Mousse

lemon and pecan biscotti

### Baked Rice Pudding

red berry compote

### Cointreau and Orange Trifle

white chocolate curls

### Fresh Fruit Platter

## Coffee and Tea

## Working Lunch

(may be taken in the delegate rate)

### Savouries

(please select six items from this selection)

**Roast Chicken Baguette**

sage and onion stuffing

**Cones of Fish and Chips**

salt and vinegar

**Selection of Sandwiches**

in various breads and wraps

**Aubergine and Spinach Tart (v)**

Feta cheese

**Griddled Tomatoes on Soda Bread (v)**

balsamic dressing

**Red Onion and Brie Spring Rolls (v)**

sweet chilli dipping sauce

**Chive Scrambled Eggs and Smoked Bacon**

in Brioche

**Crispy Jacket Wedges (v)**

filled with ratatouille

**Thai Fish Cakes**

cucumber relish

**Sticky Five Spice Spare Ribs**

**Stuffed Garlic Mushrooms with Proscuitto (v)**

**Tandoori Chicken Skewers**

cucumber relish

**Mug of Homemade Soup**

### Puddings

(please choose two items from this selection)

**Dark Chocolate Eclairs**

lemon curd cream

**Carrot Cake**

cream cheese topping

**Chocolate and Cranberry Slice**

**Individual Yorkshire Curd Tart**

**Muesli and Apricot Flapjacks**

**Orange and Blueberry Slice**

### Coffee and Tea