

CONFERENCE LUNCHEON OPTIONS

SAMPLE MENUS

Sandwich Selection

A selection of white and wholemeal finger sandwiches, 2 rounds per person served with fries

Working Buffet

Selection of finger sandwiches prepared With white and wholemeal bread

King prawn with crisp baby Gem lettuce and cocktail sauce

Mature Cheddar cheese with pickle and salad (V)

Coronation chicken

Savouries

Mini Salmon en crouete with spinach leaves and herbs

Mediterranean vegetable bruschetta with caramelized onion gratin (V)

Individual Caesar salad with parmesan shavings (V)

Baked Nacho's with spicy chilli, Guacamole and sour cream

Mini grilled chicken Ciabatta burger with mayonnaise and crisp lettuce

Desserts

Fresh fruit platter accompanied with a yoghurt dip

Crème brulee with shortbread biscuits

(V) - Vegetarian Option

(N) - Contains Nuts

Buffet lunches can be served within the meeting room, breakout area or in Grays Lounge

Hot & Cold Buffet

To include;

Hot Dish & Vegetarian Alternative

Chefs selection of salads

Selection of dressings

Cold meat platter

Home baked breads

Please choose 1 hot dish and 1 vegetarian option for your group

Chicken Tikka Masala

served with naan bread, rice, poppadom and mango chutney

Chilli con Carne

with rice, warm Nachos and Guacamole

Oriental Spiced Pork

with black bean sauce and noodles

Mediterranean Vegetable Gratin

Penne pasta and garlic flat bread (V)

Additional hot dishes £5.50pp

Desserts

Please choose 1 dessert for your group

Crème Brulee

with shortbread biscuits £4.25pp

Strawberry Pavlova £4.10pp

Belgian chocolate cheesecake £5.40pp

Selection of fine cheese

with biscuits and fruit £6.20pp

Hot & Cold Buffets will be served in The Brasserie

Sandwich Selection and Working Buffet are included in Delegate Packages

Hot & Cold Buffet will carry a £5.00 per person supplement