



## Congress Centre Menus

### Refreshments

Fair Trade Tea, Coffee & Biscuits	£ 2.95
Fair Trade Tea, Coffee & Pastries	£ 4.45
Fair Trade Tea, Coffee	£ 2.50
Mineral Water, Sparkling or Still 750ml	£ 3.95
Orange Juice	£ 5.95

### Breakfast Menus

The Working Breakfast	£ 8.50
The Congress Continental	£ 7.00
VIP Breakfast Menu	£13.00
The Full Monty (Min 20pax)	£22.00

### Lunch Menus

Working Lunch	£ 7.50
Finger Menu A	£14.95
Finger Menu B	£18.95
In a Bowl Menu	£18.95
Street Food	£18.95
Hot Fork Menu C	£14.95
Cold Fork Menu D	£14.95
Banqueting Menu	£55.00
Fine Dining menu available on request	

### Evening Menus

Networking Package 1	£16.00
Networking Package 2	£21.00
Canapé Selection, 6 Choices	£12.95
Canapé Selection, 8 Choices	£16.95
Canapé Selection, 10 Choices	£20.95
Banqueting Menu	£55.00

***Minimum numbers apply for Menus and Day Delegate Rate***



## **Breakfast Menus**

### **The Working Breakfast**

Rashers of Smoked Back Bacon and Cumberland Sausage served in soft white rolls

Grilled Field Mushroom and Tomato in soft white rolls

Served with ketchup and brown sauce

Freshly Brewed Fair Trade Coffee

Selection of Fair Trade Tea & Herbal Infusions

Orange Juice

### **The Congress Continental**

A selection of Pain Raisin, Pain au Chocolate and Almond Croissants

Seasonal Fruit Bowl

Freshly Brewed Fair Trade Coffee

Selection of Fair Trade Tea & Herbal Infusions

Orange Juice

### **VIP Breakfast Menu**

Selection of Freshly made Fruit Skewers

A Selection of open sandwiches –  
Smoked Salmon and Cream Cheese, Salt Beef, Tomato and Emmental served on Rye bread

Selection of Mini Danish, Almond Croissant and Pain Au Chocolate

Natural Yoghurt, homemade Fruit compote and Granola

Freshly Brewed Fair Trade Coffee

Selection of Fair Trade Tea & Herbal Infusions

Orange Juice

### **Full Monty**

Smoked Back Bacon, Cumberland Sausage, Field Mushrooms, Grilled Tomato, Black Pudding

Rosti Potato and Scrambled Egg

Freshly Brewed Fair Trade Coffee

Selection of Fair Trade Tea & Herbal Infusions, Orange Juice



## Lunch Menus

### Working Lunch

Selection of Freshly Made Sandwiches served on Bloomer Bread

Soup of the day for the autumn/winter months and salad for spring/summer

Served with a selection of fresh fruit

### Finger Menu A

Selection of Freshly Made Sandwiches

Cajun Spiced Chicken Skewer served with Spicy Tomato Salsa

Thai Prawn Skewers served with Sweet Chilli Dip

Red Onion and Cheddar Tartlets

Falafel served with Mint Yoghurt dip

Selection of Continental Pastries

Fruit Bowl

### Finger Menu B

Selection of Freshly Made Sandwiches on Speciality Breads

Thai Yellow Beef Kebabs served with Sticky Sweet Soy Sauce

Wild Mushroom and White Truffle oil Arancini served with lemon and Garlic dip

Warm Smoked Haddock and Spinach Tart

Duck Liver Mousse served in Crispy Cone and topped with a Pear and Date Chutney

Edamame Rocket & Cucumber Futomaki Roll

Tuna Tartare, Avocado, Soy & Yuzu sushi Roll

Selection of Continental Pastries

Tropical Fruit Platter



## **In A Bowl Menu**

**Select 1 Salad, 1 meat or fish, 2 Vegetarian**

### **Salads**

**Prawn, Avocado and Mango** served on Glass Noodles with a Lime and Coriander Dressing

**Grilled Chicken Caesar**

**Smoked Duck and Orange on bitter leaves with Grain Mustard Dressing**

**Italian Panzanella (V)**

**Crunchy Beetroot, Roasted Vegetables and Quinoa** topped with Crumbled Feta and Lemon Dressing (V)

### **Fish**

**Grilled Sea Bream topped with Gremolata** served on a Celeriac Rosti, Beetroot and Watercress Salad, with a Mustard Dressing

**Seared Fillet of Salmon** on crushed Dill Potatoes and Salsa Verde

**Roast Fillet of Sea Bass** served on spiced Asian Noodles with Oyster Sauce

**Thai Green Prawn and Coconut Curry** served with Lime and Coriander Scented rice

### **Meat**

**Chorizo Sausages** served on a Cassoulet of Chick Peas, Butterbeans and Vegetables in a rich Tomato Sauce

**Roast Moroccan Lamb** Rump of Lamb marinated in Harissa and Moroccan Spices and served on a Pistachio and Bulgar Wheat Pilaf

**Chicken, Wild Mushroom and Leek Pie** served with Creamy Mash and Green Beans

**Honey Roast duck breast** served with Mustard Mash, confit of Red Cabbage and Red wine Jus

**Beef Rendang** Marinated Beef Slow cooked in Coconut Milk and Fragrant Spices served with Turmeric Rice

### **Vegetarian**

**Wild Mushroom Ravioli** served with a white wine and Tarragon Sauce and topped with Fresh Parmesan

**Pearl Barley, Root Vegetable and Lemon Tagine**

**Sweet Potato and Aubergine Moussaka**

**Asparagus, Courgette and Pea Risotto** Topped with Fresh Parmesan and Lemon Oil

**Chargrilled Halloumi**, served on Couscous and Roasted Vegetables with Harissa Dressing

**Thai green Vegetable Curry** served with Coriander Scented Rice



### Please select One Dessert

#### **Dessert**

**Chocolate Torte** served with Vanilla Cream

**Tarte Au Citron** served with Crème Fraiche

**Lemon Cheesecake** served with Raspberry Coulis

**Salted Caramel Tart** served with Clotted Cream

Tropical Fruit Platter

*30% Fresh Fruit Platters & 70% Dessert Bowls*

*Extra bowls @ £5 per person*

### Street Food Menu

**Please choose 1 Meat and 1 Vegetarian form 3 sections plus a choice of 2 Desserts**

#### American

**Hot Dogs** in a brioche roll with crispy onions Served with Green Kraut Relish or Sweet Dill Mustard

**Congress Centre Burger Topped** with Mozzarella and served in a brioche bun A Handmade Beef burger topped with Mozzarella cheese and our Special Sauce served in a Brioche bun

**Pulled pork** served in a sour dough bun

Slow Cooked shoulder of pork smothered in a barbecue sauce

All served with Julienne Fries

**Mac and Cheese** topped with herb crumb (V)

(Choose one) Plain, Chorizo and roasted pepper, smoked haddock and Spinach or Broccoli and mushroom

Courgette and Okra Gumbo served with Green Onions and Rice (V)

Courgettes, Okra and Peppers cooked in a Smokey Cajun Sauce (V)

#### Indian

**Hariyali Chicken Kebab** served with served with Pilau Rice Chicken breast Marinated in yoghurt, Mint, spinach and spices

**Kashmiri Lamb** served with Pilau Rice Slow cooked lamb marinated in mild spices and finished with ground almonds

**Beef Jalfrezi** served with Pilau Rice Spicy Beef with Peppers, Onions and Chilli's

**Seafood Biryani** (prawns, mussels, cockles, squid salmon and Cod) cooked in a lightly spiced rice finished with Saffron and Fresh Lemon

**Creamy Butternut Squash and Cauliflower Curry** served with Pilau Rice (V)

**Root vegetable, Spinach and Black Bean Dopiaza** served with Pilau Rice (V) Root vegetables, spinach and Black eye Beans in a spicy Sauce topped with Fried Onions ???

#### Asia

**Prawn Pad Thai** King Prawns stir fried with chilli, Spring Onion, Noodles and Pad Thai Sauce

**Crispy Asian Salmon** with Fried rice, Pak Choi & sugar snap peas

**Teriyaki Chicken Donburi** Chicken Marinated in Teriyaki Sauce and served on sticky rice with Grated Carrot and Pea Shoots

**Stir fried Beef** marinated in Lemon grass, Chilli and sweet Soy Sauce served on coconut Rice

**Char Siu Bao** (Chinese BBQ Pork) served on a steamed Hirata Bun with Sweet Soy Sauce and Spring Onion

**Tofu and Shitake Mushroom** Fried Rice Shitake mushrooms, Tofu, Edamame beans and spring Onions stir Fried with Egg Fried Rice (V)

**Mogu Bao** (Shitake, Oyster and Portobello Mushrooms) served on a steamed Hirata Bun with Sweet Soy Sauce and Spring Onion (V)



## Italian

**Meatballs in Pancetta**, Tomato and Basil Sauce with Penne Pasta Beef and Herb Meatballs braised in Tomato and Basil Sauce)

**Pasta Carbonara** Smokey Pancetta and wild mushrooms in a creamy carbonara sauce with Penne Pasta

**Prawn Arabiata** King Prawns and peppers in a spicy tomato sauce with Conchiglie Pasta

### **Stone baked Pizza**

(Choose one) Margherita, Goats Cheese and Red Onion or Pepperoni Wild Mushroom Arancini with a pesto butter sauce (V)

## Mexican

**Chicken Mole** served with Green Rice, Chicken in a thick, dark sauce made with a medley of sweet and spicy chilies, finished with bitter chocolate

**Taquitos**, Spicy Shredded Chicken or Sweet Potato, roasted corn and Feta rolled in a Corn Tortilla, served with Guacamole and Chipotle Mayo

**Spicy Chilli Beef** served with Mexican Green Rice, Chuck Steak braised with chilli, Smokey Paprika, Peppers Onions and Red Kidney Beans

**Chipotle Spiced Chicken**, Mexican Spiced Chicken served with Blackened Corn and Pinto Beans

### **Quesadillas-**

(Choose one option) Smokey Chipotle Chicken and cheese or Black bean, vegetable, Cheese and Sour Cream

## North African/Mediterranean

### **Filled Pitta Pockets**

(Choose one option from) Moroccan Lamb or Falafel, served with Harissa, Hummus, Shredded Cabbage, Carrot and Onion

**Traditional Paella Chicken**, Chorizo and Seafood (prawns, mussels, cockles, squid) cooked with Paella Rice, Smoked Paprika and Finished with Saffron

**Lamb Pastitsio** Slow cooked lamb with aromatic spice in a rich tomato sauce and pasta topped with a creamy sauce and feta, served with Rocket and Tomato salad

**Spanakopita** served with Green Salad Crisp Filo Parcels Filled with

**Spinach Feta and Ricotta** scented with Mint and Lemon (V)

**Potato, Pea and Feta Frittata** Served with Rocket and Tomato Salad (V)

## Salad Station

**Cajun Chicken and Avocado**, served on a salad of Black-eyed beans and charred corn with peas and, Fresh Mint and mixed leaf salad

**Hot Smoked Salmon and Egg Salad** served on Rocket and Beetroot salad with Cherry Tomatoes, green beans and baby potatoes and Lemon Dressing

**Roasted Beets, Squash, broccoli and Feta**, served on a bed of Puy lentils, quinoa and Rocket topped with Toasted Pumpkin Seeds (V)

**Thai Veg Noodle Salad**, Stir fried Asian vegetables, Rice Noodles all served on bitter leaves topped with toasted cashew nuts and a sesame and Soy dressing (V)



## Dessert Station

Choose 2 Desserts (50% of each choice will be served)

**Chocolate Brownies** served with Whipped Cream

**Warm Waffles** with Whipped Cream and Chocolate Sauce

**Fresh Strawberry Tarts**

**Assorted Tubs of Dairy Ice-cream**

**Pecan Pie** served with Whipped Vanilla Cream

**Baked American Cheesecake** served with Fresh Fruit Coulis

**Fresh Fruit Wedges**

## Hot Fork Menu C

Please Select One Menu

### Menu 1

Mediterranean Style Sea Bream- Baked Sea Bream topped with Lemon and Herb Crumb and served with a warm Red onion, caper and tomato dressing

Vegetarian

Baked Vegetable Ravioli- Vegetable in a rich tomato and Olive Sauce topped with Feta Cheese

All served with Rocket, Red Onion and Tomato Salad and Focaccia

Dessert 70/30% split

Mango and Passion Fruit torte

Fresh Fruit Platter

### Menu 2

Chicken Phyllo Pot Pie- Chunks of Chicken, Mushroom and Asparagus in a light white wine sauce baked in the oven and topped with crisp Phyllo pastry

Vegetarian

Aubergine Parmigiana- Baked Aubergine and Tomato topped with Pine nuts Mozzarella and Parmesan cheese

All Served with Green Beans and Baby Roasted Potato's with Garlic and Rosemary

Dessert 70/30% split

Baked Chocolate Tart with Crème Fraiche

Fresh Fruit Platter

### Menu 3

Main Course

Sweet Cured Salmon- Scottish Salmon marinated in sweet Soy Sauce and served on a bed of Spicy Baked Sweet Potato and Coconut.

Vegetarian

Asian Marinated Tofu- with Stir Fried Pak Choi and Sugar snap Peas

All served with Lime and Coriander rice



Dessert 70/30% split  
Lemon Meringue Tart with Raspberry Coulis  
Fresh Fruit Platter

#### Menu 4

##### Main Course

Lebanese Garlic Lamb- Slow cooked leg of Lamb spiced with Ras al Hanout, Garlic and Lemon and finished with Roasted Red Peppers and Olives

##### Vegetarian

Moroccan Chickpea, Squash, Lentil and Spinach Stew  
All served with Almond and Mint Couscous, Houmous and Flatbread

##### Dessert 70/30% split

Mini Raspberry Torte  
Fresh Fruit Platter

#### Menu 5

##### Main Course

Italian Chicken -Cooked in White wine and tomatoes with Chilli, cinnamon and Fennel

##### Vegetarian

Gigantes Plaki- Butter beans slowly braised with garlic, Onion, Tomato and Oregano and topped with crumbled feta.  
All served with Roasted Polenta and mixed Salad

Dessert 70/30% split  
Tiramisu  
Fresh Fruit Platter

#### Menu 6

##### Main course

Sticky Beef and Ginger Stir fry- Stir Fry Beef, Aubergine and Green Bean cooked with Star anise, Chilli and Ginger with dark Sweet Soy Sauce and finished with Coriander and Lemon Grass

##### Vegetarian

Roasted Chilli Pepper Pumpkin – Roasted Pumpkin with Chilli and Sesame Oil served with Stir Fried Bok Choi, Sugar Snap Peas, Tender Stem Broccoli and Baby corn

All served with Aromatic Basmati Rice

##### Dessert 70/30% split

Lemon cheesecake with Fruit coulis  
Fresh Fruit Platter

#### Menu 7

##### Main Course

Nasi Goreng- Spicy Fragrant Rice with Prawns and Chicken finished with shredded Omelette, fried Onions and Peanuts



Vegetarian

Quinoa Mushroom Stir Fry- Red and white Quinoa stir fried with Oyster shitake and Chestnut mushroom and finished with Ginger, Spring Onions and Tamari

All served with Asian Slaw and Prawn Crackers

Dessert 70/30% split

Pecan Pie topped with Chantilly cream

Fresh Fruit Platter

Menu 8

Main Course

Spanish Cod- Baked Cod served on a Spanish bean stew flavoured with tomato and smoked paprika

Vegetarian

Gnocchi Bake- with Courgettes, mushrooms, crème fraiche and Sage topped with a parmesan crumb

All served with Caesar Salad and Olive Ciabatta

Dessert 70/30% split

Banoffee Pie

Fresh Fruit Platter



## Cold Fork Menu D

Select 1 Meat or 1 Fish

Selection of Speciality Breads

Selection of Sliced Meats  
(Wiltshire Ham, Norfolk Turkey and Topside of Beef)

**Or**

Poached Supreme of Salmon served Lemon Mayonnaise

Served with

Spanish Tortilla

Green Salad

Tomato and Red Onion Salad

Potato, Spring Onion and Chive Salad

Selection of Dressings

## Desserts

Seasonal Fruit Bowl

Selection of Continental Pastries

Our Banqueting team will be delighted to discuss your individual requirements further. All prices shown are exclusive of VAT



## **Banqueting Menu**

*Please select one entrée, one main & one dessert dish*

### **Entree**

**Spiced Wild Mushroom, Aubergine** and Cous Cous terrine with Tomato Coulis and rocket salad (v)

**Asparagus, Fennel and Spinach Salad** topped with freshly Shaved Parmesan and Toasted Pine Nuts (V)

**Duck Liver Mousse** served with Plum Chutney, Pecan nut and Raisin Bread

**Oak Smoked Salmon** served with Roasted Beets, Rocket and Crème Fraiche and Chive Dressing

**Suffolk Ham Hock Terrine**, Bitter leaves, Pickled Vegetables and Sweet dill Mustard Dressing

### **Main**

**Baked Fillet of Sea bass** topped with Garlic, Parsley and Lemon Gremolata, served with Saffron Braised Fondant Potato and French Beans

**Roast Sirloin of Beef** served on Horseradish Mash with Roasted Balsamic Onions and Carrot and Green Bean Bundles and Red wine Jus

**Wild Mushroom Polenta Cake** topped with Creamed Spinach and Roasted Vine Tomatoes (v)

**Garlic Roasted Rump of Lamb** served on Dauphinoise Potato, Wilted Spinach and Wild Mushrooms

**Sauté Supreme of Chicken** filled with a Sundried Tomato and Basil Mousse, Served with Chateau Potato, Ratatouille of Vegetables, Red Wine and Basil Jus

**Honey Roast Duck Breast** with Braised Red Cabbage Parsnip and Potato Gratin

**Sun blushed Tomato and Mozzarella Arancini** Served with Lemon and Basil butter sauce (V)

### **Desserts**

**Chocolate Ganache Tart** served with Fresh Raspberries and Crème Fraiche

**Baked Vanilla Cheesecake** served with a Compote of Berries and Raspberry Coulis

**Tarte Au Citron** served with Cornish Clotted Cream

**Sticky Toffee Pudding** Topped with Toffee Sauce and Double Cream

Freshly Brewed Fair Trade Coffee,  
Selection of Fair Trade Tea & Herbal Infusions,  
Served with a Selection of Truffles



## Networking Package 1 - Hot & Cold Nibbles

*Choice of 2 drinks per person – Beer, Wine or Soft Drink*

### Select 3 items from the Nibbles Menu below

Chicken Satay with Satay Sauce  
Thai Beef Skewers with Sweet Soy Dipping Sauce  
Dill Marinated Salmon Served with Lemon Butter Sauce  
Sliders- Beef Burgers topped with Mozzarella Cheese, Sunblushed Tomato Relish served in Sesame Seed Bun  
Pulled Shoulder of Pork smothered in Barbecue Sauce served in Sourdough  
Gourmet Hot Dogs with Caramelised Onions and Sweet Dill Mustard  
Salt Beef, Served on Rye Bread with Sauerkraut  
Vegetable Gyoza served with Sweet Soy Sauce  
Prawn Gyoza served with Sweet Chilli Sauce  
Falafel Wraps - Shredded White and Red Cabbage with Crispy Falafel, Harissa and Houmous dip served in Warm Pitta Bread  
Basil, Cherry Tomato and Mozzarella Skewers  
Tuna Nicoise Tartlet  
Cardamom Scented Chicken topped with Roasted Cashew Nuts  
Kettle Chips, Bar Mix, Olives and Caper Berries.

**£16.00 per person**

**Individual items are available at £2.50 each  
(2 items per person)**

## Gin & Tonic Networking Package

*Choice of 2 drinks per person – Gin, Beer, Wine, or Soft Drink*

### Select 3 items from the Nibbles Menu below

Beetroot Gravadlax sticks  
Beetroot cured Scottish Salmon, served with a sweet Dill and Lemon Dip  
  
Cardamom Scented Chicken Skewers  
Norfolk Chicken Breast marinated with Green Cardamom, Turmeric and Cumin and served with a Mango and Lime Salsa  
  
Parcels of Soft Cheese, Fig and Rocket wrapped in Parma Ham  
Cream cheese infused with Lemon and Chive and wrapped in Parma Ham with Roasted Fig and Rocket  
  
Crab and Avocado Brushcetta  
Toasted Brushcetta topped with lightly spiced Crab and Avocado  
  
Ribblesdale Smoked Goats Cheese served on Oat Cakes with Sweet Onion Chutney  
  
Basil, Cherry Tomato and mozzarella skewers  
  
Italian Boccacini Mozzarella and Cherry Tomatoes Marinated in Sweet Basil  
  
Warm Smoked Ham and Gruyere Tart  
Suffolk Smoked Ham, Gruyere Cheese and Caramelised Onion

**£18.00 Per person**

Our Banqueting team will be delighted to discuss your individual requirements further. All prices shown are exclusive of VAT



## Networking Package 2 - Classic Canapé Selection

*Choice of 2 drinks per person – Beer, Wine or Soft Drink  
Select 3 canapés – we recommend 1 vegetarian, 1 meat & 1 seafood*

*Please select from the items below*

### **£21.00 per person**

#### Classic Canapé Selection

##### Cold Options

- Crab Salad & Avocado Salsa Tower with Lolo Rosso on Shortbread
- Crostini of Fresh Pesto with Chargrilled Mozzarella & Grilled Peppers
- Parcel of Smoked Salmon Filled with Smoked Trout Mousse & Chives
- Japanese Shiitake Mushroom on Sushi Rice
- Crispy Duck Salad with Red Chilli & Kumquat in Filo
- Baby Focaccia with Mushroom Stroganoff
- Zucchini & Pine Nuts Omelette with Spanish Marinated Roast Peppers
- Seared Red Snapper with Thai Vegetables on Aromatic Bread
- Beef Carpaccio on Crostini with Truffle Oil & Parmesan Shavings
- Open Ciabatta Tricolour (Mozzarella, Avocado & Cherry Tomato)
- Waldorf Salad in Filo Basket with Apple & Pecan Nut

Chargrilled Chicken with Spicy Tomato Salsa on Jamaican Sweet Potato

##### Hot Options

- Beef Tournedos on Crostini with Béarnaise Sauce
- Roast Potato with a Grilled Scallop & Pea Puree
- Baked Potato Provençale Salsa
- Chicken Stir Fry with Mange-Tout in Filo Cup
- Grilled Tuna with Pesto & Celeriac Puree on Toast
- Persillade of Wild Mushroom on Croûte
- Spanish Tortilla

##### Drinks Reception

- Crisps, Nuts & Olives  
£3.00 per person
- Kettle Chips, Bar Mix, Olives and Caper Berries  
£3.75 per person
- Olive Twists with Aioli  
£1.50 per person
- Selection of Ciabatta with Olive Oil and Balsamic Vinegar  
£1.95 per person



## Additional Food and Beverage

### £2.50 per item per person

#### Drinks

Hot Chocolate  
Vitamin Water  
Iced Tea  
Carbonated Presse

#### Energy Boosters

Flapjacks  
Cereal Bars  
Chocolate Brownies  
Cupcakes  
Pick and Mix  
Haribo Selection Packs  
Popcorn

#### Cakes and Bakes

Retro Cake Selection – Wagon Wheels, Snowballs, Penguins, Club Biscuits  
Soft Pretzels  
American Cookies  
Afternoon Tea Cakes – Handmade Fondant Fancies, Victoria Sponge,  
Chocolate Torte and Fruit Scones filled with Cream and Raspberry Jam

#### Breakfast

American Waffles with Whipped Cream and Maple Syrup  
Warm Bagels filled with Smoked Salmon and Whipped Cream Cheese.  
Hand Carved Salt Beef Pretzel Rolls served with Pickles and Mustard  
Flowerpot Muffins  
Filled and Topped Doughnuts

#### Snack Choices

Root Vegetable Crisps  
Tortilla Wedges  
Pretzels  
Japanese Crackers  
Kettle Chips



## White Wine

### **Pé Branco, Esporao, Portugal £16.00**

Pale golden colour. The bouquet is subtle with aromas of citrus and stone fruits. Dry on the palate, well-balanced, with good texture and a pleasant finish

### **Vina Tobia Blanco, DO Rioja, Spain, Chardonnay, De Gras £18.00**

Great aromatic intensity of tropical fruits, pineapple, passion fruit and some citrus notes. In the mouth it is balanced, fresh and subtle, with good acidity and long finish

### **Sauvignon Blanc, Capitoul Les Terrasses, IGP Pays d'Oc, France £19.00**

A fresh Sauvignon with characteristic notes of boxwood, flint and citrus fruits

### **Chardonnay Reserva, Caliterra, Casablanca Valley, Chile £21.00**

Golden yellow with green hues, this wine shows great intensity on the nose. Fruity aromas of mango and pear are well accompanied by citrus and mineral notes

### **Picpoul de Pinet, Terres Rouge, Languedoc, France £23.00**

The very name translates as "lip stinger" & this doesn't disappoint: with a floral aroma, this is a refreshing, bone-dry white with a mineral and grapefruit tang and hint of white pepper

### **Sauvignon Blanc, Esk Valley, Marlborough, New Zealand £26.00**

A wonderfully intense and powerful wine; its flavours are a mix of ripe tropical fruits, citrus and cooler notes of fresh herbs. It is dry and full bodied but a crisp finish provides freshness and length

### **Gavi DOCG, San Matteo, Piedmont, Italy £28.00**

The nose shows aromas of jasmine flowers, white peaches and minerals. Dry with crisp acidity, the palate is flinty with layers of fruit and textured creaminess; beautifully balanced. Hints of peach, pear and flowers wrap around the generous finish

### **Vire-Clesse Vieilles Vignes, Jules Du Souzy, Burgundy, France £30.00**

Lovely style and finesse. Dry and fine with delicate touches of soft peachy fruit and delicate nutty notes. A small time in oak has enhanced the overall richness and complexity



## Red Wine

### **Pé Tinto, Esporao, Portugal £16.00**

Aromas of ripe cherries and chocolate and crushed berries. A soft mouth filling wine with red fruits and warming tannins

### **Vina Tobia Tinto, DO Rioja, Spain £18.00**

Intense bouquet of red fruits such as redcurrants, raspberries and cherries, with a hint of liquorice, violets and mint. Balanced and light on the palate with flavours of red fruits and blackberry

### **Merlot, Capitoul Les Terrasses, IGP Pays d'Oc, France £19.00**

This voluptuous wine is rich, powerful and concentrated with tannins of great finesse

### **Shiraz, Helmsman, Central Ranges, Australia £21.00**

A rich and flavoursome Shiraz displaying all the hallmarks of the varietal: vibrant red fruits, dark plum and spice with underlying soft tannins

### **Malbec, Altas Cumbres, Mendoza, Argentina £22.00**

A youthful wine with vibrant red and black fruit aromas and lifted flowery notes. Harmonious and elegant in the mouth with a persistent finish

### **Chateau La Rose Belair, Bordeaux Superieur, France £24.00**

This enchanting Bordeaux blend reveals delicious aromas of small ripe red and black fruit with a touch of spice and vanilla

### **Pinot Noir, Robert Oatley Signature, Yarra Valley, Australia £28.00**

From one of the very best regions for growing Pinot Noir in all of Australia, this wine boasts lovely varietal intensity in the wild strawberry and cherry, lightly savoury spectrum, vibrant and juicy, with gentle French oak influence

### **Fleurie, Chateau De La Terriere, Beaujolais, France £30.00**

An elegant yet expressive example of the Gamay grape. Generous silky fruit with a delicate mineral overtone. Fragrant and softly textured



## Rosé Wine

### **Pé Rosé , Esporao, Portugal £16.00**

This lovely Rosé has a light pink colour with fruity aromas of bright red, plump strawberries. A fresh and youthful palate and elegant and balanced on the finish

### **d2, Provence Rosé – France £22.00**

Fresh fruit aromas with a soft, delicate expression; perfect summer drinking

## Champagne & Sparkling Wine

### **Extra Dry Prosecco DOC , Raphael Dal Bo Raffaello Treviso, Italy £22.00**

An invigorating and sparkly temptation! The fresh and mildly fruity aroma is reminiscent of delicate blossoms and apples. Lively and tangy on the palate and with an elegant, delicate mousse, this wine oozes style

### **Cava Brut Reserva, Castillo Perelada, Spain £24.00**

An multi award winning Cava - fresh, crisp, with good texture, citrus and apple finish and thanks to its 15 month ageing, it has developed a fine aroma with hints of fruit. It's well balanced structure, elegance and sensational richness from an unmistakable personality

### **Champagne, Irroy Carte d'Or Brut NV £35.00**

This champagne has a beautiful, sparkling, light-golden colour, with greenish reflections, powerful and subtle sparkle. The aroma is mineral, fresh, reminiscent of fresh green apple flavour is fuller, with a long finish



**Congress Centre**

28 Great Russell Street

London

WC1B 3LS

**Telephone:** 020 7467 1318

**Fax:** 020 7467 1313

**E-mail:** [congresscentre@tuc.org.uk](mailto:congresscentre@tuc.org.uk)

**Website:** [www.congresscentre.co.uk](http://www.congresscentre.co.uk)

Our Banqueting team will be delighted to discuss your individual requirements further. All prices shown are exclusive of VAT