

Additional upgrades

Additional refreshments are available to include in your package.

- Danish pastries £2.08 + VAT
- Homemade cakes £3.55 + VAT
- Fresh fruit platter £6.25 + VAT
- Cheese platter £6.50 + VAT
- Bacon sandwich £4.95 + VAT
- Full English breakfast £9.75 + VAT
- Freshly squeezed fruit juice (£4.95 per litre + VAT)

Finger Buffet Lunch

£49.00 per person + VAT

Included in the package;

- Room Hire
- Projector, flip chart pad, and pens
- Finger buffet and refreshments
- Dedicated event manager
- Free entry to Compton Verney grounds and permanent art collections
- Free Wi-fi
- Complimentary parking

Menu

- Unlimited Tea, coffee and biscuits throughout the day
- Finger buffet lunch
- Still/sparkling water on tables (half a bottle per person)

Finger buffet includes

Sandwiches, baguettes & wraps
Egg mayo and watercress (v)
Chargrilled cornfed chicken sandwich
Oak smoked salmon, cucumber and dill mayo
Lincolnshire poacher cheese with little gem and pickle (V)
(If you prefer a different selection please request)

Please select four items from below

- Classic Scotch egg
- Smoked Haddock Scotch egg
- Homemade fish fingers with tartar sauce
- Vegetable spring rolls with sweet chilli sauce (v)
- Mini beef burgers with tomato and chilli chutney
- Ascot pork pies with piccalilli
- Mini Lincolnshire poacher cheese quiches (V)
- Herb salted potato wedges with garlic mayo (V)
- Grilled vegetables skewers with pine nut and basil pesto (V)
- Grilled cornfed chicken skewers with satay sauce



- Fresh fruit
- Cake selection

Cold Fork Buffet Lunch

£53.00 per person + VAT Included in the package;

- Room Hire
- Projector, flip chart pad, and pens
- Cold fork buffet and refreshments
- Dedicated event manager
- Free entry to Compton Verney grounds and permanent art collections
- Free Wi-fi
- Complimentary parking

Menu

- Unlimited Tea, coffee and biscuits throughout the day
- Cold fork buffet lunch
- Still/sparkling water on tables (half a bottle per person)

Cold fork buffet includes

Please select one main dish and one vegetarian dish.

Then select two main side salads and one dessert.

All cold fork buffets are served with a selection of bread rolls with lightly salted butter

Main courses - meat

- Five spiced chicken, crispy beansprouts, cashew nuts, carrot ribbons, coriander cress and lime oil
- Ham hock terrine, mixed pickles, tomato and chilli chutney, green leaf salad and artisan bread
- Slow roast sirloin of beef, horseradish, spring onions, wild rocket, vine cherry tomatoes and new potato salad
- 'Charcuterie plate': home-cooked ham and pâté accompanied by rosemary and garlic olives, sun blush tomatoes, boccocini and artisan breads

Main courses - fish

- Poached salmon, soused cucumber, pea shoots with dill and lemon dressing
- Oak smoked salmon plate with crayfish tails, dill crème fraîche, brown bread and butter
- Smoked mackerel with golden beetroot, baby gem lettuce and horseradish vinaigrette
- Hot smoked salmon, caper and potato salad, rocket and lambs lettuce with dill and lemon dressing

Main courses - vegetarian

- Leek, goat's cheese and rosemary tart served with caramelised red onion chutney
- Heritage tomato and mozzarella terrine, watercress, basil and rocket salad, pesto dressing
- Wild mushroom, beetroot and black olive bruschetta, chicory pine nut salad
- Cheese and chilli empanadas, sweetcorn and red pepper relish, baby gem and pea shoot salad



Salads

- Courgette and olive salad with basil and mint
- Broad bean and pea
- Lentil, root vegetable and parsley
- New Folium Coleslaw
- Heritage tomato and red onion

Desserts

- Lemon Posset
- Sticky toffee pudding
- Double chocolate brownie with raspberry and clotted cream
- Individual apple pies with clotted cream

Hot Fork Buffet

£57.00 per person + VAT

Included in the package;

- Room Hire
- Projector, flip chart pad, and pens
- Hot fork buffet and refreshments
- Dedicated event manager
- Free entry to Compton Verney grounds and permanent art collections
- Free Wi-fi
- Complimentary parking

Menu

- Unlimited Tea, coffee and biscuits throughout the day
- Hot fork buffet lunch
- Still/sparkling water on tables

Hot fork buffet includes

Select one main dish and one vegetarian dish. Then select two side salads/sides and one dessert. All hot fork buffets are served with a selection of bread rolls with lightly salted butter.

Main course

- Traditional Beef stew with herb dumpling
- Jerk chicken with wild rice and beans
- Aubrey Allen pork sausages with onion gravy and creamed mashed potatoes
- Salmon with savoy cabbage, borlotti beans and a lemon butter sauce
- Classic smoked haddock fish pie and peas

Vegetarian options

- Purple sprouting broccoli with toasted almonds, pappardelle and pesto
- Onion squash risotto with crumbled feta cheese and roasted pumpkin seeds
- Puy lentil cottage pie with buttered green beans



• Pumpkin and cashew nut curry served with rice

Salads/sides

- Buttered new potatoes
- Green leaf and herb salad
- Heritage tomato and red onion

Desserts

- Raspberry cheesecake
- Treacle tart with clotted cream
- Sticky plum sponge with custard
- Chocolate and orange mousse