

Day Delegate Rate Hot & Cold Buffet Menu

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Day Delegate Rate - Monday

Each Session Served with Nespresso Coffee & JING Tea
Hot & Cold Buffet Lunch - Served with a Make Your Own Salad Station

Morning Break

- Selection of Pastries: Danish, Croissant, Pain au Chocolat (V)
- Seasonal Fruit Smoothie (VG, GF)
- Plain & Assorted Fruit Yogurts

Mid-Morning Break

- Blueberry & Almond Cupcake
- Smashed Avocado & Mushroom Toasted Wholegrain Sandwich

Hot & Cold Buffet Lunch

- Penne Salad, Cherry Tomato, Nocellara Olives, Vegan Lovage Pesto
- Chicken Caesar Salad, Sourdough Croutons
- Mixed Leaf Salad with Condiments (V, GF)
- Roasted Squash, Kale, Crispy Chickpeas, Hummus Dressing (VG, GF)
- Sautéed Prawns, Edamame, Corn, Crispy Quinoa, Sesame Dressing
- Spice Roasted Free-Range Chicken Breast, Moroccan Couscous
- Venetian Tiramisu

Afternoon Break

- Low-Sugar Scones, Clotted Cream, Strawberry Preserve (V)
- Peanut Butter Cookie Dough Balls



OUR SOURCING PROMISE
We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

Day Delegate Rate - Tuesday

Each Session Served with Nespresso Coffee & JING Tea

Hot & Cold Buffet Lunch - Served with a Make Your Own Salad Station

Morning Break

- Marble Cake
- Brazilian Açai Smoothie (VG)
- Plain & Assorted Fruit Yogurts

Mid-Morning Break

- Blueberry & Almond Cupcake
- Bacon & Egg Breakfast Bap, Orange or Grapefruit Juice

Hot & Cold Buffet Lunch

- Tabbouleh, Bulgur, Figs, Pomegranate, Walnuts (VG)
- Beetroot & Soft-Boiled Egg Salad (V, GF)
- Mixed Leaf Salad with Condiments (V, GF)
- Seafood Pasta, Heirloom Cherry Tomatoes
- Spelt, Black-Eye Peas, Rainbow Chard, Heirloom Tomatoes (VG)
- Chicken Thai Green Curry, Basmati Rice
- Cookie Dough Cheesecake (V)

Afternoon Break

- Sun-Dried Tomato & Herb Muffins (V)
- Fresh Fruit Skewers (VG, GF)

If you have any dietary requirements or are concerned about food allergies, please notify one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. A discretionary 13% service charge will be applied to your bill.

(VG) Vegan | (V) Vegetarian | (GF) Gluten Free

Day Delegate Rate - Wednesday

Each Session Served with Nespresso Coffee & JING Tea
Hot & Cold Buffet Lunch - Served with a Make Your Own Salad Station

Morning Break

- Bircher Muesli, Banana, Raisins (V)
- Smoked Salmon Frittata
- Plain & Assorted Fruit Yogurts

Mid-Morning Break

- Coconut Energy Balls
- Ham & Cheese Croissants, Ginger & Tumeric Smoothie

Hot & Cold Buffet Lunch

- Hot Smoked Salmon & Iceberg Lettuce Salad, Pickles, Dill Dressing (GF)
- Barley Salad, Peppers, Courgette, Vinaigrette (VG)
- Mixed Leaf Salad with Condiments (V, GF)
- Pumpkin Risotto, Smoked Mozzarella Cheese (GF)
- Chicken Thai Green Curry, Basmati Rice
- Fish Pie, Mustard & Chive Mash
- Banana Upside-Down Cake (V)

Afternoon Break

- Low-Sugar Scones, Clotted Cream, Strawberry Preserve (V)
- Vegetarian or Bacon & Onion Quiche



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Day Delegate Rate - Thursday

Each Session Served with Nespresso Coffee & JING Tea

Hot & Cold Buffet Lunch - Served with a Make Your Own Salad Station

Morning Break

- Banana Bread
- Scrambled Eggs & Baked Beans, Carrot & Ginger Juice
- Plain & Assorted Fruit Yogurts

Mid-Morning Break

- Smoked Salmon, Red Onion, Capers, Cream Cheese Bagels
- Blueberry Muffins

Hot & Cold Buffet Lunch

- Prawn Caesar Salad, Sourdough Croutons
- Vegetarian Couscous, Lentil Curry (VG)
- Greek Salad, Feta, Cucumber, Heirloom Tomato, Kalamata Olives, Onions (V)
- Grilled Haddock, Creamy Herb Sauce
- Mixed Leaves Salad with Condiments (V, GF)
- Roasted Coconut Traybake, Dulce de Leche (v)
- Lasagne Bolognese

Afternoon Break

- Pineapple Crumble Cupcakes
- Assorted Finger Sandwiches

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Day Delegate Rate - Friday

Each Session Served with Nespresso Coffee & JING Tea
Hot & Cold Buffet Lunch - Served with a Make Your Own Salad Station

Morning Break

- Dark Chocolate Puffed Rice Squares
- Ham & Cheese Croissants, Tomato & Cheese Croissants (V), Seasonal Fruit Smoothie (V)
- Plain & Assorted Fruit Yogurts

Mid-Morning Break

- Vegan Granola Bars
- Chia Seed Pots, Dried Coconut, Berries (VG)

Hot & Cold Buffet Lunch

- Broccoli, Toasted Hazelnuts, Sundried Tomato (VG, GF)
- Brown Rice Salad, Sautéed Mixed Vegetables, Coriander Dressing (GF)
- Mixed Leaf Salad with Condiments (V, GF)
- Goat's Cheese & Sundried Tomato Ravioli (VG, GF)
- Shepherd's Pie, Ground Beef, Mashed Potato, Peas
- Prawn Stir-Fry Rice, Asian Vegetables, XO Sauce
- Tropical Alcohol-Free Rum Baba, Pineapple, Mango, Coconut (V)

Afternoon Break

- Low-Sugar Scones, Clotted Cream, Strawberry Preserve (V)
- Assorted Finger Sandwiches



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Additional Options

Breakfast Buffet

Additional £18 Per Person. Choose Three Items:

- Seasonal Fruit, Berries, Yogurt (V, GF)
- Oat Milk, Blueberry & Banana Smoothie (VG, GF)
- Yogurt & Granola Parfait, Blossom Honey (V)
- Brioche French Toast, Fruit Compote, Whipped Cream, Maple Syrup
- Smoked Salmon & Cream Cheese Bagel, Red Onion, Capers
- Spinach & Cherry Tomato Frittata (V)
- Quail's Egg Florentine, Spinach, Hollandaise (V)
- Scrambled Free-Range Eggs, Wild Mushrooms, Sourdough Croute (V)
- Bread Rolls with Bacon & Egg or Confit Tomato
- Selection of Pastries: Danish, Croissant, Pain au Chocolat (V)

Hot & Cold Buffet Lunch

Additional £7 Per Person For Each:

- Grilled Chicken, Roasted Potatoes
- Grilled Seabass, Tenderstem Broccoli

Additional £10 Per Person For Each:

- Roast Beef, Sautéed Mixed Vegetables
- Braised Lamb Shoulder, Mashed Potatoes

Soup

Additional £5 Per Person:

- Green Pea Soup (VG, GF)
- Celeriac & Truffle Soup
- Roasted Plum Tomato Soup (VG, GF)
- Leek & Potato Soup
- Country Style Minestrone Soup (VG, GF)

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