



# MEETINGS & EVENTS

## MENUS

**RADISSON**  
MEETINGS





# PLATED DINNER MENU

2 AND 3 COURSE OPTIONS

## BRONZE

Carrot and Coriander Soup  
Ham Hock Terrine  
Caprese Salad

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Lemon and Rosemary Chicken Breast  
Crusted Pollock  
Crispy Gnocci

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Vanilla Cheesecake  
Sticky Toffee Pudding  
Fresh Fruit Salad

2 Course £29.00 3 Course £34.00

## SILVER

Sweet Potato and Butternut Squash Soup  
Chicken Liver Parfait  
Salt Roasted Beetroot Carpaccio

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Apricot and Sage Stuffed Pork Belly  
Pan Fried Sea Bass  
Nut and Lentil Roast

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Apple and Cinnamon Strudel  
Chocolate Brownie  
Fresh Fruit Salad

2 Course £33.00 3 Course £40.00

## GOLD

Coconut and Beetroot Soup  
Salmon and Prawn Mouse Terrine  
Baked Goats Cheese Salad

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Pistachio Crusted Rump of Lamb  
Grilled Salmon  
Vegan Butternut Wellington

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Vanilla Creme Brule  
White Chocolate and Framboise Delice  
Fresh Fruit Salad

2 Course £42.00 3 Course £48.00

With our choice of menus, we aim to meet your needs for your event. Please choose a menu and let us know your food pre-order choices and dietary

# BUFFET MENUS

## MONDAY TO SUNDAY

### BRONZE

Please choose one option:

Soup of the Day served with Bread rolls

Salad Selection

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Meat Option

Vegan Option

Vegetable Side

Carb Side Dish

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Cake

Fruit Salad

2 Course £21.00 Per Person, 3 Course  
£26.00 Per Person

### SILVER

Soup of the Day served with Bread Rolls

Salad Selection

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Two Meat Options

Vegan Option

Vegetable Side

Carb Side Dish

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Cake

Fruit Salad

2 Course £30.00 Per Person, 3 Course  
£32.00 Per Person

### GOLD

Soup of the Day served with Bread Rolls

Salad Selection

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Two Meat Options

Fish Option

Vegan Option

Vegetable Side

Carb Side Dish

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Cake

Fruit Salad

2 Course £34.00 Per Person, £36.00 Per  
Person