

ONEALDWYCH

DAY DELEGATE RATE MENU

Includes

Room hire from 7.00am to 5.00pm

Mineral water throughout the day

Conference pads and pencils

Complimentary Wi-Fi

Flip chart and built-in 75" plasma screen

Refreshment breaks

On arrival – choice of 2 from Meetings & Private Events break menu, including tea & coffee

Mid-morning break – choice of 2 from Meetings & Private Events break menu, including tea & coffee

Working Lunch Menu - choice of 2 from each section on working lunch menu, including tea & coffee

Mid-afternoon break – choice of 2 from Meetings & Private Events break menu, including tea & coffee

£140.00 per person
(Minimum 10 guests)

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WORKING LUNCH MENU

Choice of 2 from each section, including tea & coffee per person

SALADS

Soba noodles, lime, spring onions, coriander (vg)

Butter leaf, croutons, shaved parmesan, anchovy dressing

Isle of White tomatoes, red onion, Boccioni, basil dressing (v)

Endive, shaved pear, blue cheese, roasted walnuts (v)

Poached salmon, asparagus, herb dressing

SANDWICHES

Roasted pepper and avocado tortilla wrap (vg)

Crayfish, rocket and lemon aioli, grilled focaccia

Hummus and spinach on basil bread (vg)

Honey roast ham, grain mustard mayonnaise, wholemeal bread

Smoked salmon crumpets, chive and shallot crème fraîche

MAINS

Beer battered fish, triple-cooked chips, tartare sauce

Slow poached egg, woodland mushroom, toasted pine nuts (v)

Lamb tagine, cous cous, coriander

Smoked haddock, mussel and leek pot pie

Chickpea panisse, heritage carrot, toasted pumpkin seeds (vg)

DESSERTS

Chocolate brownie, white chocolate Chantilly

Strawberry trifle

Mango and passion fruit pavlova (v)

Lemon verbena mousse with blackberries

Sliced seasonal fruit (vg)

A discretionary 15% service charge will be added to your bill. All prices include VAT.

Please ask our events team for information on food allergens and special dietary requirements.

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MEETINGS & PRIVATE EVENTS BREAK MENU

Choice of 2 for each refreshment break

Granola yoghurt pots
Superfood smoothie
Mini blueberry muffin
Sliced seasonal fruit
Bacon roll
Homemade sausage roll
Houmous, carrots, grilled pitta
Mini lemon meringue pie
Banana bread, cardamon whipped butter

ADDITIONAL OPTIONS

Extra £7 per person, per item selected

Buckwheat blinis with crème fraiche and Exmoor caviar
Smoked salmon and chive quiche
Truffled choux bun
Lobster, celeriac and apple brioche bun