

CONFERENCE LUNCHEONS



Two Course Luncheon

(One starter and one main course may be chosen for each conference)

STARTERS

- Chef's homemade soup of the day
- Cocotte of creamy garlic mushrooms, glazed with mozzarella cheese
- Fan of honeydew melon with a selection of fresh fruits, berry compote and sorbet
- Pate a la maison served with mixed salad leaves
- Garlic bread slices topped with sliced mushrooms, basil and cheese
- Platter of tuna, prawns and pineapple served with crisp salad and Marie Rose sauce

MAIN COURSES

- Roast English beef and Yorkshire pudding
- Traditional roast turkey with bacon wrapped chipolata and stuffing
- Salmon supreme coated in a lobster, dill and prawn sauce
- Penne pasta baked in a tomato and basil sauce with feta cheese, sundried tomatoes and diced peppers

£12.00 per person

CONFERENCE BUFFET 'A'

- A selection of white and brown sandwiches
- Chicken drumsticks (tandoori, tikka, and bread crumbed)
- Assorted quiche
- Sausage rolls
- Pork pie
- Onion bhajis
- Samosas
- Deep fried onion rings
- Spicy wedges
- Sweet potato and curry bites
- Cheese and onion balls

£9.95 per person

CONFERENCE BUFFET 'B'

- Sliced boiled ham
- Warm chicken drumsticks
- Assorted quiche
- Cottage cheese
- Mixed salad bowl
- Pasta salad
- Rice salad
- Coleslaw
- Deep fried potato wedges or new potatoes
- Warm bread rolls and butter
- Cheddar cheese and biscuits
- Selection of fresh fruits

£10.95 per person

WORKING LUNCH

- Selection of white and wholemeal sandwiches

£4.50 per person

- Selection of white and wholemeal sandwiches and chips

£5.50 per person



ALL PRICES EXCLUDE VAT WHICH WILL BE CHARGED AT THE APPROPRIATE RATE.