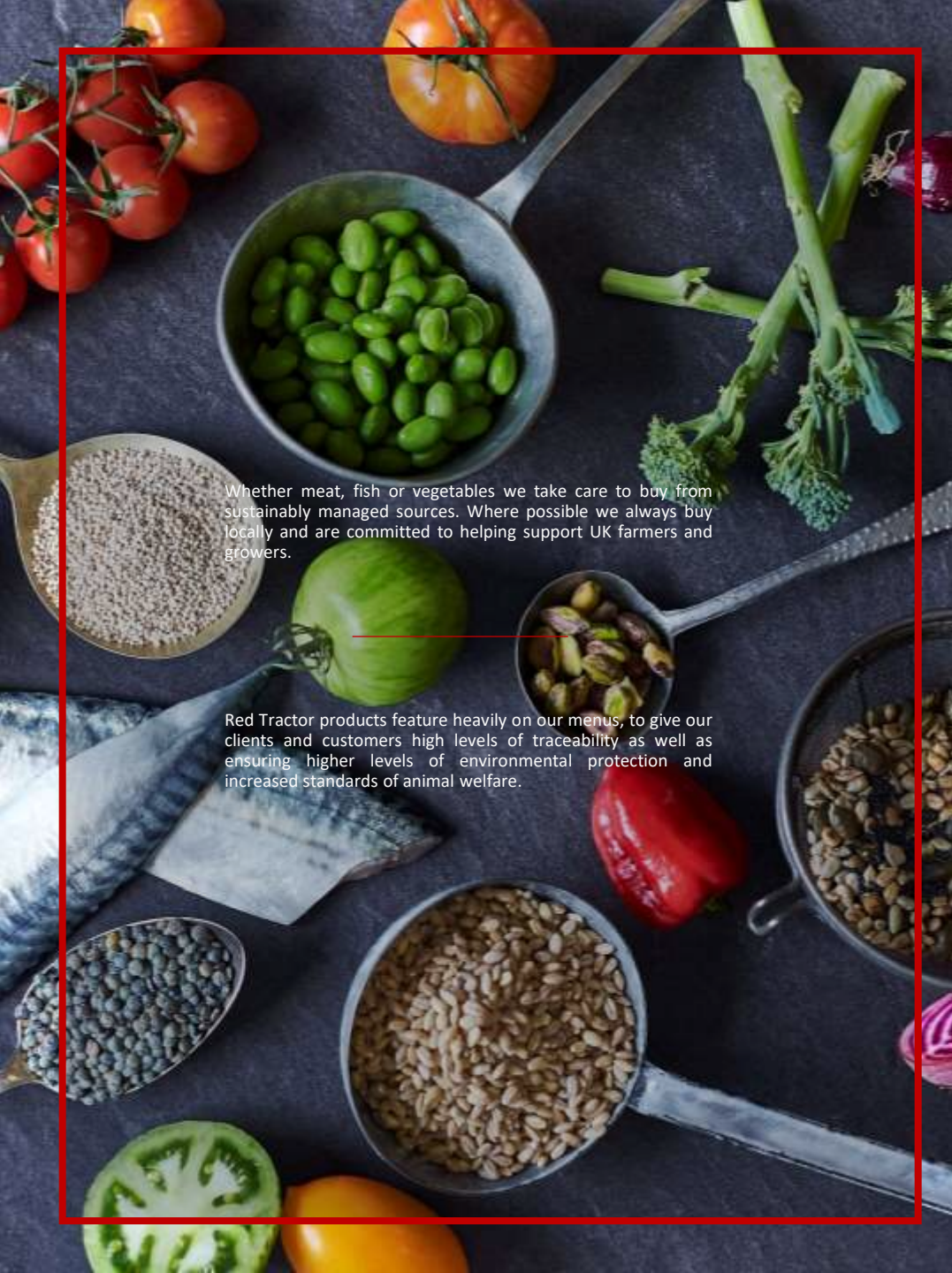




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## Conference & Meeting Menus



Whether meat, fish or vegetables we take care to buy from sustainably managed sources. Where possible we always buy locally and are committed to helping support UK farmers and growers.

Red Tractor products feature heavily on our menus, to give our clients and customers high levels of traceability as well as ensuring higher levels of environmental protection and increased standards of animal welfare.

# Welcome

Dear Guests,

We want to make your time with us as memorable as possible. With this in mind, we have created a range of menu options.

With a focus on choice, from lite bites, tempting treats and refreshing drinks at break times, to more substantial offerings, we have created a range of menu options for all tastes.

Breakfast, finger buffet lunches and Heavenly Burgers. All feature in these specially created menus. We do appreciate that food plays a large part in a conference or meeting, and every event demands special attention after all every event should be as unique as the guests invited.

We can also cater for alternate dietary requirements.

Head Chef

# Breakfast

## Pastries

A selection of fresh pastries

Rainforest Alliance tea & coffee

## Classic Breakfast Rolls

A selection of bacon, sausage or egg (v), served on a freshly prepared roll

Rainforest Alliance tea & coffee

## Full English Breakfast

Grilled bacon, breakfast sausage, scrambled eggs, baked beans, mushrooms, grilled tomato, potato scones & toast

Chilled orange juice

Rainforest Alliance tea & coffee

## Hearty Porridge

Scottish porridge oats served with either berry compote, honey or salted (v)

## Breakfast Shots

Mini yoghurt shots topped with muesli or a fruit compot







# Finger Buffet

- Miniature beef sliders with a spicy mango salsa
- Pulled pork sliders & apple relish on a mini brioche bun
- Sticky glazed BBQ Ribs
- Mini lamb koftas with a minted yoghurt dip
- Duck spring roll with sweet chilli sauce
- Mini Yorkshire pudding with chipolata sausage & mash, topped with caramelized onion
- Assorted mini pizza's (Pepperoni, Spicy Beef and Cheese & Tomato)
- Panko and sesame seed chicken with seracho crème freche
- Skewered chicken tikka & mango relish
- Fig & Blue cheese crostini
- Salmon brochettes with citrus oil
- Mixed Vegetable Kebabs with a honey & lime dressing
- Crispy battered fish with sea salted chips and vinegar
- vegetable spring rolls with a sweet chilli (V)
- Onion Bhaji with raita dipping sauce (V)
- freshly prepared crudities with dips (V)
- Caramelised red onion, goats cheese & beetroot tartlets (V)
- Mixed Vegetable Couscous

Choose items from the above and the dessert menu on page 6, healthy options on page 7.

# Fork Food

## Curries

Chicken, sweet potato & coconut curry  
Potato & cauliflower curry (v)

## Chard Fillet of Salmon

Fillet of salmon presented on a bed of Thai noodles with spring onion, light soy and finished with coriander oil

## Asparagus and Broad Bean Risotto (v)

Creamed risotto rice served with fresh asparagus spears. Seasoned with garlic, white wine, fresh herbs and finished with parmesan

## From the Sea

Shallow fried fillet of haddock. Served with chips, a lemon wedge & minted mushy peas

## Cumberland Sausage & Mash

Braised sausage carved over a creamed spring onion mash potato, smothered with a rich onion gravy

## Carved Meats

Tandoori chicken or sea salt thyme roasted pork

## Cottage Pie

Slow braised shin of beef cottage pie served with chunky roasted vegetables and hearty warm bread and butter

Golden Vegetable Shepard's Pie (v)

## Pulled Pork

Pulled pork served over a sweet potato puree, coated with a sticky Jack Daniels glaze

## Butternut Squash & Puy Lentil Salad (v)

Roasted butternut squash mixed together with Puy lentils, spinach and tomato topped with pumpkin seeds

## Caesar Salad

Baby gem leaf bound with Caesar dressing, herbed croutons, pancetta lardons, parmesan shavings anchovy. Served with either traditionally, salmon or chicken breast

## Breast of Chicken

Seared breast of chicken carved over a spiced quinoa and green salad, topped with deep fried Nori seaweed and a ginger dressing.

## Poached Fillet of Scottish Salmon

Poached salmon fillet presented with oriental spiced vermicelli noodles, straw mushroom, green pepper and black bean dressing

## Sesame Encrusted Tofu (V)

Cubes of tofu encased with a sesame crust, served over a julienne of marinated vegetables

Choose two from the main dishes above and one from the dessert selection on page 6.  
Healthy options on page 7.





## Desserts

Vanilla crème Brulee, chocolate chip & caramel shortbread

Rich Dark Chocolate mouse

Apple & Blackberry Crumble

Seasonal fruit platter with natural yoghurt and drizzled honey

Selection of mini tea time dessert

All of the above also included in the finger and hot buffet choice.



# Healthy Option

## Finger buffet

Freshly made wraps with low fat fillings, choose from poached chicken, turkey breast, tuna or low fat mayonnaise, light cheddar cheese

Steamed tarragon chicken skewer

Citrus salmon brochette

Vegetable skewer dusted with paprika

Wok fried Harissa king prawns

Low fat hummus and crushed avocado and crudités

Crust less Mediterranean quiche

Selection of salads  
fruity couscous, wholemeal pesto pasta or allotment salad  
(other varieties of salad available on request)

Fresh fruit board, natural yogurt drizzle

Homemade fruit smoothies, with juice or low fat yoghurt

Courgette brownie

## Hot Fork Food

Singapore nasi goreng  
chicken, prawn or vegetable

Tarragon poached chicken  
with crushed new potatoes, greens, veloute sauce

Spiced salmon  
served with tabbouleh, courgettes and peppers





# Heavenly Burgers

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## The Classic

4oz Prime Beef Burger with Lancashire streaky bacon, mature cheddar cheese, crisp lettuce, tomato & red onion.

## Spicy Mexican

4oz Prime Beef Burger with Smokey beef chili, jalapenos, Monterey jack cheese, crisp lettuce, tomato & red onion.

## The Italian

4oz Prime Beef Burger with pesto marinated tomato, mozzarella cheese, crisp lettuce, tomato & red onion.

## The Deep South

Southern fries Chicken Breast with Lancashire streaky bacon, Monterey jack cheese, mustard mayonnaise, crisp lettuce, tomato & red onion.

## Falafel Burger (v)

Falafel with tabbouleh, cumin and mint raita, crisp lettuce, tomato & red onion.

All served on a toast Brioche Bun

## Extras

Chunky chips  
Red cabbage slaw  
Pickled gherkins

Tossed Salad  
Grilled corn





# Working Lunch

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## Classic

A selection of freshly made sandwiches  
Chips

## Artisan

A selection of fillings on locally baked artisan breads

Vegetable crisps  
Crudities  
Chips

Both options served with Rainforest Alliance tea and coffee





# OUR POSITIVE FOODPRINT PLAN

Our CSR strategy is focused on generating a positive Foodprint, from farm to fork, working with our suppliers, clients, guests and employees. Built around four main commitments, covering the whole of our value chain, from how we sustainably source our ingredients, to the innovative, healthy choices that we provide our guests, and from how we minimize food waste to how we help our people to fulfil their potential.

For further details on the plan follow the link below:

<https://youtu.be/KvbwDElhUFY>

