



## **Conference Catering**

### **Finger Platter Lunch**

**Please select a Sandwich OR Tortilla Wrap Option**

**Plus 6 items**

A Selection of Sandwiches on White, Wholemeal & Seeded Breads to include Meat, Fish & Vegetarian options

A Selection of Tortilla Wraps on White, Wholemeal & Seeded Breads to include Meat, Fish & Vegetarian options

Chilli BBQ Marinated Chicken Skewers

Tomato, Mozzarella and Basil Bruschetta (v)

Spanish Tortilla with Mushroom & Chives (v)

Mini Cheese Scones topped with Tomato & Onion Marmalade (v)

Fresh Seasonal Vegetable Crudités with a Selection of Dips (v)

Cajun Salmon Fillet Skewers

Homemade Vegetarian Tart (v)

Cocktail Sausages with a Honey & Mustard Glaze

Onion Bhajis with chopped Onion & Cumber Salad (v)

Olive Bread topped with Tapenade & Basil (v)

Homemade Scotch Eggs

Thai Spiced Seafood Croquettes

Oriental Dim Sum with Soy & Spring Onion (v)

Homemade Falafel with Yoghurt & Mint (v)

Lemon & Ginger Chicken Fillet Kebabs

Cocktail Steak Pies in Puff Pastry

Chickpea and Harissa Fritters (v)

Seasoned Potato Wedges with HP Sauce (v)

Cocktail Vegetable Samosas with Yoghurt & Mint (v)



### Hot Buffet or Served Lunch

For a served lunch please select the same main course and dessert for all guests.

For a buffet service (minimum 30 guests) please select up to 3 main course and dessert options

Steak, Harveys Ale & Mushroom Pie, Onion Gravy, Potatoes and Seasonal Vegetables

Braised Beef, Caramelized Baby Onions, Red Wine Sauce, Potatoes & Seasonal Vegetables

Seafood Pie with Smoked Haddock & Salmon topped with Champ Potato,  
Served with Green Beans

Moroccan Spiced Lamb Tagine, Lemon Cous Cous, Rocket, Cucumber & Mint Salad

Roasted Vegetable Masala, Braised Rice, Naan Breads (v)

Squash, Lentil & Mushroom Wellington, Seasonal Vegetables

Traditional Beef Lasagne, Green Salad, Garlic Breads

Goan Chicken Curry, Coconut Rice

Reggae Reggae Pulled Pork, Caribbean Salad and Spiced Polenta

Roasted Vegetable, Spinach and Mushroom Lasagne, Green Salad, Garlic Breads (v)

Spiced Vegetable Tagine, Baba Ghanoush, Pomegranate, Flatbreads (v)

Chicken & Tarragon, Potatoes & Seasonal Vegetables

### Something Sweet to Follow

Fine English Cheese Plate with Fruit Chutney, Artisan Biscuits and Fresh Fruit

Dark Chocolate Tart, Winter Berries and Vanilla & Brandy Cream

Classic Crème Brulee with an Orange Biscuit Thins

Apple & Pear Crumble Tart with Vanilla Mascarpone Cream

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Warm Bramley Apple Crumble with Vanilla Sauce

Baked Lemon Cheesecake, Raspberry Sauce

Fresh Fruit Salad, Crème Fraiche