



CONFERRNCING

Refreshments

Tea with milk or lemon
Earl Grey, English Breakfast, Darjeeling & herbal infusions

Richly roasted Fair Trade Arabica coffee

Fresh fruit juices
orange, apple & cranberry

British 'Life' water
original & ethical British still & sparkling spring water

With your breaks we will include...
Selection of mini pastries on arrival
Homemade chocolate chip cookies and citrus shortbread
mid-morning
Selection of homemade cakes

Iced Coffee Station—served in Kilner jars and served with
syrops (vanilla, caramel and hazelnut)

Iced Tea Station—served in Kilner jars



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Working lunch

Classic sandwiches
Please choose two fillings

Hummus, shredded red peppers, falafel, served in a
tortilla wrap (vg)

Olives, crunchy carrot, baby gem & pickled red cabbage wrap,
aioli dressing (vg)

Brie, red onion marmalade, served in a wholemeal loaf (v)

Cajun mixed beans, iceberg lettuce, lime dressing, served in a
spinach tortilla wrap (vg)

Mature Cheddar cheese, sun-dried tomatoes, served in
rosemary scented focaccia (v)

Chicken, avocado, baby gem lettuce, served in a tortilla wrap

Ham, apple purée & rocket salad, served in a multigrain loaf

Poached salmon, spiced prawns, served in a caraway
& rye loaf

Tuna flakes, cucumber, dill mayonnaise & crispy leaf, served in
a tortilla wrap



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Working lunch

Luxe fillings

Please choose two fillings

Tomato, vegan mozzarella & torn basil on ciabatta bap (vg)

Coronation chicken, served on multigrain bloomer

Smoked mackerel lemon crème fraîche, served in a seeded bagel

Cumin spiced chicken, lemon aioli, shredded carrot, coriander leaf, served in a demi baguette

Tomato, Mozzarella, torn basil, served in a ciabatta bap (v)



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Working lunch

Dessert

Please choose one item

Carrot & walnut cake topped with candied carrots (vg)

Chocolate & ginger cake (vg)

Chocolate brownies

Farmhouse fruit loaf cake

Lemon thyme infused coconut panna cotta, raspberry topper

Cranberry marble cheesecake

Chocolate dipped choux buns

We also include

Bowls of hand-cut potato chips

Fresh fruit platter



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Poke Bowl Menu

Harissa spiced giant cous cous with pulled chicken

Grain bowl, with golden beetroot, tender stem broccoli, wild rice and avocado (vg)

Hot smoked salmon, crème fraiche, tarragon and new potato salad

Hoi sin duck, pickled cucumber, carrot, spring onion and sesame seeds

Teriyaki chicken, edamame bean, broccoli and green onion

Avocado, mango, ginger, seaweed, spring onion and sriracha mayo (v)



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Finger Food Menu

Crispy quinoa gyoza, chilli jam (vg)

Seared tarragon polenta, corn purée, cured tomato, crispy purple potato crisp (vg)

Fresh fig & goats' cheese tartlets (v)

Spinach, leek & roasted tomato quiche (v)

Warm Cheddar cheese scones (v)

English Cheddar, cherry tomato & basil muffins (v)

Smoked haddock & parsley fishcake topped with mustard mayonnaise

Fennel & chilli crusted salmon roll

Beetroot gravlax crostini, beetroot jam, mint leaf

Sesame salmon skewer, wasabi mayo

Smoked mackerel Scotch egg

Wild boar & quail's Scotch egg

Chilli, ginger & lemongrass beef, piquillo pepper

Yakitori chicken skewer, garlic, ginger & soya dip

Mini hog rolls, sage, apple

Chicken & nutmeg spinach roulade

Duck gyoza boats, sweet hoisin



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Fork Buffet Menu

Meat

Lemon & ginger chicken fillets, bamboo shoots, bok choy

Sweet & sour chicken, compressed pineapple

Beef & orange with shallots casserole

Asian beef braise

Middle eastern spiced lamb, stone fruits

Normandy chicken casserole, lentils

Maple baked chicken, vine tomatoes

Chicken Mirabella, roasted plums, olives, capers

Fish

Pepper & herb crusted cod, wilted sorrel, chive butter

Luxury fish pie



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Fork Buffet Menu

Vegetarian

Wild mushroom & tarragon lasagne

Vegan massaman curry (vg)

Aubergine, freekeh, cashew tagine

Creamy aubergine curry with sag aloo (vg)

Roasted BBQ cauliflower steaks (vg)

Spiced sweet potato & okra lentil dhal, chermoula dressing (vg)

Paneer korma

Sides

Chargrilled broccoli, fried chilli, garlic, toasted almonds

Sweet potato, fig, spring onion, orange infused balsamic

Potato & leek dauphinoise

Butternut, gingered tomatoes, lime yogurt

Watermelon, feta, black olive, mint

Cucumber & pomegranate salad

Three bean salad, roasted garlic, rosemary

Roasted shallot & broad bean couscous

Roasted new potato, fennel, orange & dill salad

Braised herb rice

Sautéed spring greens

We also include accompanying artisan breads and seasonal leaf salad from our chef's market crate



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Fork Buffet Menu

Desserts

Carrot cake (vg)

Apple & date pie (vg, gf)

Peach & rosemary quinoa crumble (vg, gf)

Citrus tart with seasonal berries

Toffee apple Eton mess with apple crisps

Fresh berries with a minted crème fraîche

Blackberry & vanilla crème brûlée

Apple tarte tatin & cinnamon cream

Chocolate pavé with blackberry & pistachio

Mocha mousse with berries & chocolate rubble

Plum tart with cinnamon cream