



Menu Pack 2010

Daily Delegate Rate

Package	Includes	Supplementary refreshment break items	Unit price
<p>Registration and arrival refreshments Fairtrade coffee, teas, herbal infusions with Danish pastries and fresh fruit salad</p> <p>Mid-morning break Fairtrade coffee, teas, herbal infusions with biscuits and fresh fruit salad</p> <p>Lunch Your choice of a standing hot or cold 2 course monthly buffet with suitable salad accompaniments, desserts, and fresh fruit salad. Served with bottled water and freshly squeezed juices, Fairtrade coffees, teas, infusions and biscuits.</p> <p>Afternoon Break Fairtrade coffee, teas, herbal infusions with biscuits and fresh fruit salad</p>	<ul style="list-style-type: none"> -Additional servings of coffee/tea available at no charge if required -All room hire in the lecture theatre and catering space -A dedicated A/V technician -Registration desk with PC terminal -Organiser refreshments at registration desk -Standard AV hire in the theatre -Handheld voting keypad hire at special rate of £2 per handset <p><i>This package is available in our main 300 seat lecture theatre, and our 150 seat Max Rayne Auditorium</i></p>	<ul style="list-style-type: none"> Bottled water (1l) £3.50 Freshly squeezed orange/ cranberry juice (1.5l) £8.50 Canned soft drinks (330ml) £2.00 Croissant/pain au choc/mini Danish pastries £1.80 Fresh fruit bowl £1.50 Hot bacon or egg rolls £5.00 Cheeseboard £7.95 Organic individual yoghurts £3.00 Fairy cakes (2 per guest) £3.50 Selection of petit Gateaux £3.00 Scones, cream and jam £3.50 Individual ice cream bars and sandwiches £3.00 Fruit kebabs £3.00 Serving of Fairtrade coffee, teas and herbal infusions with your choice of: <ul style="list-style-type: none"> Biscuits £3.00 Fresh fruit £4.00 Danish pastries and biscuits £5.50 Danish pastries and fresh fruit £5.50 	
	<p>Minimum numbers for this package: Main Lecture theatre 150 Max Rayne Auditorium 90</p>		
<p>£70.00 per delegate</p>			

All hot and cold buffets are served with artisan breads, foccacia, and homemade flavoured oils

All prices exclude V.A.T. £3.00 + V.A.T pp surcharge for seated buffet and menu substitutions

Some items may contain traces of nuts.

Buffet Package

Package includes:

Registration and arrival refreshments
Fairtrade coffee, teas, herbal infusions, Danish pastries and fresh fruit

Mid-morning break
Fairtrade coffee, teas, herbal infusions, biscuits, and fresh fruit

Lunch
Your choice of a standing hot or cold 2 course monthly buffet, with suitable salad accompaniments, desserts, and fresh fruit. Served with bottled water and freshly squeezed juices, Fairtrade coffees, teas, infusions and biscuits

Afternoon break
Fairtrade coffee, teas, infusions, biscuits and fresh fruit

Min. numbers 20 delegates

£38.50 per person

Supplementary refreshment break items	Unit price
Bottled water (1l)	£3.50
Freshly squeezed orange/ cranberry juice (1.5l)	£8.50
Canned soft drinks (330ml)	£2.00
Croissant/pain au choc/mini Danish pastries	£1.80
Fresh fruit bowl	£1.50
Hot bacon or egg rolls	£5.00
Cheeseboard	£7.95
Organic individual yoghurts	£3.00
Fairy cakes (2 per guest)	£3.50
Selection of petit Gateaux	£3.00
Scones, cream and jam	£3.50
Individual ice cream bars and sandwiches	£3.00
Fruit kebabs	£3.00
Serving of Fairtrade coffee, teas and herbal infusions with your choice of:	
Biscuits	£3.00
Fresh fruit	£4.00
Danish pastries and biscuits	£5.50
Danish pastries and fresh fruit	£5.50

All hot and cold buffets are served with artisan breads, foccacia, and homemade flavoured oils
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Hot Fork Buffet

Month	Meat or Fish	Vegetarian	Hot and Cold Sides	Desserts
January	Beef and oyster mushroom stroganoff	Oyster, cep and button mushroom stroganoff	Braised pilaf rice . mixed salad leaves . Greek salad . grated celeriac in a whole grain mustard dressing	Apple and cinnamon crumble with custard . chocolate tart . tropical fruit salad
February	Baked fillet of Scottish salmon with buttered curly kale and white wine sauce	Sweet and sour vegetables with sautéed Quorn	Roasted Parmentier potatoes with shallots and rosemary . mixed salad leaves . carrot, orange and coriander salad . rice, pimento and sultana salad	Pear and thyme crumble with vanilla custard . tropical fruit salad . lemon and berry mousse
March	Moroccan spiced lamb	Mediterranean style chickpea and cauliflower bake	Raisin, diced red pepper and flat leaf parsley cous cous . mixed salad leaves . beetroot celery and walnut salad . French bean, red onion and sun blush tomato salad	Tropical fruit salad . baked lemon tart . rhubarb and custard mousse
April	Poached fillet of haddock with wholegrain mustard leeks, watercress sauce	Cassoulet of spicy mixed beans, tomato and smoked tofu	New minted potatoes . mixed salad leaves . cucumber and dill . Mediterranean vegetable salad	Baked egg custard tart . white chocolate and praline mousse . tropical fruit salad
May	Braised chicken with wild mushrooms and tarragon red wine sauce	Aubergine, red pepper, and wild mushroom Lasagne	Steamed rice with coriander and peas . mixed salad leaves . shredded red cabbage coleslaw . tomato and red onion salad	Chocolate and cherry tart . orange torte . tropical fruit salad
June	Italian braised beef and tomato; in red wine and herbs	Spinach and Ricotta cheese Cannelloni with a tomato and black olive sauce	Roasted potatoes with rosemary and garlic confit onions . mixed salad leaves . Waldorf salad . artichoke and pepper salad	Bramley apple tart . strawberries and cream . tropical fruit salad
July	Cold poached Scottish salmon with rocket, parmesan and lemon	Warm goat's cheese and red onion marmalade tart	New minted potatoes with cracked black pepper . mixed salad leaves . fennel and dill salad . sweetcorn, chick pea and coriander salad	Apple and plum frangipane tart . Tiramisu . tropical fruit salad
August	Grilled chicken Caesar salad with shaved parmesan and croutons	Wild mushroom tortellini with truffle cream and chive sauce	Potato and spring onion salad . mixed leaves . cherry tomato and mozzarella salad . watercress and orange salad	Strawberry trifle . pear and ginger crumble tian . tropical fruit salad
September	Sea bass fillet braised fennel, white wine and a cream sauce	Broccoli and apricot korma with pilaf rice	Parisienne potatoes tossed in flat leaf parsley butter . mixed salad leaves . mushroom Provencal . cucumber and mint yogurt salad	Eton mess bavarois . duo of chocolate torte . tropical fruit salad
October	Thai green chicken curry	Gnocchi with baby spinach leaves, pine nuts and gorgonzola cheese sauce	Saffron braised rice . mixed salad leaves . Greek salad . rice noodle and oyster mushroom salad	Passion fruit mousse . chocolate and raspberry truffle tart . tropical fruit salad
November	Cod fillet on Savoy cabbage, thyme and a cream sauce	Roasted pumpkin risotto with shaved parmesan	Oven baked Boulangere potatoes . mixed salad leaves . three bean and vegetable salad . autumn coleslaw salad	Fresh fruit salad . strawberry cheesecake . Bramley apple and crumble tart with vanilla custard
December	Braised Norfolk turkey with roasted chestnuts in a sherry and cream sauce	Caerphilly sausage with red onion marmalade and sage gravy	Roasted herb flavoured winter root veg . mixed salad leaves . herb infused lentil and bacon salad . pasta, cucumber, radish and yogurt salad	Warm plum pudding with brandy sauce . chocolate ganache tart . fresh fruit salad

£29.95 per person

All hot and cold buffets are served with artisan breads, foccacia, and homemade flavoured oils

All prices exclude V.A.T. £3.00 + V.A.T pp surcharge for seated buffet and menu substitutions

These menus include tea, coffee and herbal infusions, water and juices

Some items may contain traces of nuts. Minimum 20 guests

Cold Fork Buffet

Menu 1

Smoked mackerel and horseradish paté

Coronation chicken and chicory salad

Goat cheese and caramelised red onion quiche

Selection of seasonal salad and herb leaves
Potato, spring onion and crème fraiche salad
Cherry tomato salad with baby mozzarella
and pesto dressing
Artichoke hearts, red pepper and thyme salad

Tropical fruit salad

Citrus lemon tart and raspberry coulis

Baked chocolate cheese cake

Selection of English cheese and biscuits

£29.95 per person

Menu 2

Scottish Salmon roulade with pickled vegetables and rocket leaves

Shaved Parma ham, with baby artichokes and roasted shallot and figs, shaved parmesan

Avocado and Mediterranean vegetable tian, with curly endive and sun blushed tomato

Mixed salad leaves
Greek salad – chopped cucumber, tomato, feta cheese and black olive
Beetroot, celery and walnut salad
Cous cous salad with coriander, sultana and toasted almonds

Tropical fruit salad

Eton mess bavarois

Chocolate truffle and raspberry tart

Selection of English cheese and biscuits

£29.95 per person

All hot and cold buffets are served with artisan breads, foccacia, and homemade flavoured oils

All prices exclude V.A.T. £3.00 + V.A.T pp surcharge for seated buffet and menu substitutions

These menus include tea, coffee and herbal infusions, water and juices

Some items may contain traces of nuts

Minimum 20 guests

Working Lunches

Available from 8am until 9pm in all of our rooms

Silver Package

(Includes an additional 3 Servings of tea coffee and biscuits)

Selection of meat, fish and vegetarian sandwiches in freshly baked speciality breads
 Home baked savoury tart
 Sweet chilli marinated chicken, pepper and onion mini skewers
 Hand cut potato crisps and oriental snacks
 A selection of small individual gateaux
 Fruit salad
 Fairtrade tea, coffee, herbal infusions, water and juices

£26.50 per person

Silver Working Lunch

Selection of meat, fish and vegetarian sandwiches in freshly baked speciality breads
 Home baked savoury tart
 Sweet chilli marinated chicken, pepper and onion mini skewers
 Hand cut potato crisps and oriental snacks
 A selection of small individual gateaux
 Fruit salad
 Fairtrade tea, coffee, herbal infusions, water and juices

£18.50 per person

Supplementary refreshment break items	Unit price
Bottled water (1l)	£3.50
Freshly squeezed orange/cranberry juice (1.5l)	£8.50
Canned soft drinks (330ml)	£2.00
Croissant/pain au choc/mini Danish pastries	£1.80
Fresh fruit bowl	£1.50
Hot bacon or egg rolls	£5.00
Cheeseboard	£7.95
Organic individual yoghurts	£3.00
Fairy cakes (2 per guest)	£3.50
Selection of petit Gateaux	£3.00
Scones, cream and jam	£3.50
Individual ice cream bars and sandwiches	£3.00
Fruit kebabs	£3.00
Serving of Fairtrade coffee, teas and herbal infusions with your choice of:	
Biscuits	£3.00
Fresh fruit	£4.00
Danish pastries and biscuits	£5.50
Danish pastries and fresh fruit	£5.50

Gold Package

(Includes an additional 3 Servings of tea coffee and biscuits)

Selection of meat, fish and vegetarian sandwiches and wraps in freshly baked speciality breads
 Sautéed Tiger prawn with coriander and garlic mayonnaise
 Roasted Mediterranean vegetable and feta cheese filo tart
 Hand cut potato crisps and oriental snacks

 Individual fruit glass jar yoghurts
 A selection of small individual gateaux
 A platter of cut tropical fruits with dipping sauces
 Fairtrade tea, coffee, herbal infusions, water and juices

£28.50 per person

Gold Working Lunch

Selection of meat, fish and vegetarian sandwiches and wraps in freshly baked speciality breads
 Sautéed Tiger prawn with coriander and garlic mayonnaise
 Roasted Mediterranean vegetable and feta cheese filo tart
 Hand cut potato crisps and oriental snacks

 Individual fruit glass jar yoghurts
 A selection of small individual gateaux
 A platter of cut tropical fruits with dipping sauces
 Fairtrade tea, coffee, herbal infusions, water and juices

£20.50 per person

Minimum 6 guests Maximum 60 guests

All prices exclude V.A.T

Water and Juices are included in the lunch but not the coffee breaks

Some items may contain traces of nuts.

Dinner Package

Min. number 15 guests

3 course meal of your choice from our Formal dining menu*

Coffee/tea and petit fours

1 bottle of still/ sparkling mineral water per guest

Room Hire for Drinks Reception and Dinner

Wine will be charged on consumption

*some items have a £3.00 per person supplement in dinner package

Please choose the same starter, main course and dessert for all of your guests

You can choose to pay for the package above or pay separately for a menu and room hire

£70.00 per person

Formal Dining Menus

Soups	Ambient Starters	Warm Starters
Lobster bisque with crab and spring onion ravioli £7.50	Char-grilled layered vegetable terrine, tomato, black olive and oyster mushroom salad with a pesto dressing and exotic cress (v) £9.50	Wild mushroom ravioli with sautéed smoked garlic, baby spinach Cep and truffle sauce (v) £9.50
Cauliflower soup with truffle cream and basil oil (v) £7.50	Asparagus, wild rocket leaf salad, with shaved parmesan and balsamic dressing (v) £11.50	Warm glazed Somerset goat cheese, with asparagus and Provençal vegetables, balsamic syrup and basil oil (v) £9.50
White onion soup with caramelized baby onions and pancetta with a parmesan straw £7.50	Mediterranean vegetable and Parma ham salad with melon and red onion salsa £10.50	Poached smoked haddock fillet with colcannon potato, Meaux mustard sauce £10.00
Oven roasted tomato soup with confit vine plum tomato and chive cream (v) £7.50	Salad of Smoked halibut, cucumber and asparagus, crème fraiche and lemon dressing a petit herb salad £10.50	Crispy duck, with a cucumber spring onion salad, plum and hoi sin dressing £10.50
	Tian of Salmon and crab topped with chive crème cheese and caviar served with and lemon and dill dressing £11.50	Seared fillet of red mullet with crispy noodles and a mango chilli and red onion salsa £10.50
	Smoked Duck with an apricot and gherkin salad, sauterne jelly and foccacia crisp £12.50	

Minimum of 20 guests

(v) These dishes are suitable for vegetarians.

All prices exclude V.A.T. Some items may contain traces of nuts

Formal Dining Menus

Main Courses

Meat	Fish	Vegetarian
Chicken breast stuffed with sun blushed tomato and spinach mousse, wrapped in Parma ham. Potato and parmesan gratin, braised Savoy cabbage with a port wine jus £20.00	Seared fillet of salmon with an olive, feta and tomato filo parcel. Confit carrots, braised fennel, white wine fish cream sauce £18.50	Tomato, black olive and basil tart with Goats cheese and rocket salad (v) £18.00
Poussin filled with leek and mushroom, with crushed minted potato, aubergine caviar, glazed baby carrots and brandy jus £22.00	Oven roasted cod fillet topped with a brioche and herb crust, braised Savoy cabbage buttered cocotte potatoes, lemon truffle foam £19.50	Tortellini of wild mushroom with a truffle sauce (v) £20.00
Oven roasted pork fillet with creamed mash potato and apple compote, Parma ham and tied French bean bundle with sage and mustard cream sauce £22.00	Pan fried sea bass fillet, with leek and spring onion creamed mash potato, braised baby fennel and a clam and pimento vinaigrette £20.00	Spinach risotto with shaved parmesan and rocket leaves (v) £22.00
Pan-fried glazed duck breast with braised baby pak choi and lemongrass, butter fondant potato, cranberry jus £24.00	Poached haddock fillet with crushed potato, wilted garlic spinach and baby carrots. Pommery mustard sauce drizzled with basil oil £23.00	
Oven roasted rump of lamb with ratatouille, globe artichoke, and dauphinoise potatoes with rosemary and tomato jus £26.00	Baked monkfish fillet, with orange mashed potato, buttered asparagus and a shallot and thyme sauce £28.00*	
Scottish beef fillet, with roasted pimento pepper, sweet corn fritter, wilted garlic spinach and a brandy and plum jus £29.00*	Char-grilled tuna fillet with a nicoise salad, shellfish ravioli and a lobster bisque £28.00*	

Minimum of 20 guests

*£3.00 surcharge on fine dining package price

(v) These dishes are suitable for vegetarians.

All prices exclude V.A.T.

Some items may contain traces of nuts

Formal Dining Menus

Sweets	Cheese Courses	Savouries
Belgian milk chocolate and Irish Cream liqueur bombe	British cheese plate Cropwell Bishop stilton Rosary Ash Goats cheese Cider-washed Celtic promise	Devils on Horseback
Warm pear and thyme tarte tatin with clotted cream ice cream and caramel sauce	Served with oatcakes, celery, strawberries and fig chutney	Traditional Welsh Rarebit
Layered summer pudding set in it's own juice, with a pistachio crunch ice cream and raspberry foam	French cheese plate Camembert, Roquefort, and Casinca Goats cheese	Grilled chicken livers wrapped in bacon
A warm lemon infused treacle tart with a shot glass of crème anglaise	Served with oatcakes, celery, strawberries and fig chutney	£4.50 (if in addition to dessert)
Vanilla and white chocolate crème brulee with a blackcurrant sauce	£7.95	£6.95 (As a stand alone course)
Warm baked brioche bread and butter pudding with strawberry ice cream, fresh berries and pouring cream		
Thai scented pineapple and coconut chilli white chocolate drum with a mango and passion fruit foam		
£8.95		

Minimum of 20 guests

Fairtrade coffee, tea, infusions and petit fours are included in all formal dining menus
All prices exclude V.A.T. Some items may contain traces of nuts.

Canapés

Hot Canapés	Cold Canapés	Desserts
Meat	Meat	
Cocktail sausage in mini Yorkshire pudding with red onion and thyme marmalade	Chicken tandoori with coriander crème fraiche on naan bread	Dipped dark and white chocolate strawberries
Marinated chicken breast and pepper skewer, tomato and basil sauce	Prosciutto ham and auruga caviar sushi	Lemon mousse
Chinese style duck spring roll crackers with a plum sauce	Pastrami and fig chutney on a blush tomato and chive scone	White chocolate and blackberry tartlet
Mini croque monsieur	Shaved smoked duck and orange on rosemary crostini	Mini fruit skewer with raspberry dipping sauce
Fish	Fish	
Tempura tiger prawn with lemon crème fraiche	Smoked salmon and trout with horseradish cream and Thai asparagus on pumpernickel	
Seafood dim sum with chilli and coriander relish	Anchovy, quail's egg and aioli blinis	
Lobster and spring onion "arancini" with lime zest and parsley mayonnaise	Selection of fish sushi with soya sauce	
	Citrus marinated prawn and dill savoury croustade	
Vegetarian	Vegetarian	
Warm oyster mushroom stroganoff in a filo basket	Cinnamon poached pear and goat cheese mousse, on an oatcake biscuit	
Mini pizetta of Bocconcini mozzarella, black olives and herb	Char-grilled Provencal vegetable and black olive brochette, with balsamic syrup.	
Lemongrass and vegetable spring roll, sweet chilli dressing.	Selection of vegetarian sushi	
Onion bhaji with fresh mint and yoghurt dip	Char grilled mozzarella, baby vine plum tomato, and pesto tatin	

£2.50 per canapé – minimum 6 items per person

Add bowls of nuts, crisps and olives to any canapé menu for £1.25 per person. Minimum of 20 guests.

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Bowl Food

Bowl food is a more substantial choice than canapés, and ideal for standing receptions and events. It is served in small bowls brought directly to guests similar to a canapé style service.

Meat

Crispy duck with pak choi and Chinese cabbage, plum and hoi sin dressing

Lamb and mint sausage on a Meaux mustard mash with crispy tempura onion and thyme infused light gravy

Braised pork belly with a caramelised onion, apple and sage compote and a Port wine sauce

Vegetarian

Baby leaf spinach and mascarpone risotto with shaved parmesan

Wild mushroom tortellini, white truffle foam and basil oil

Spring onion and gorgonzola potato gnocchi with roasted pine nuts and red pepper coulis

Fish

Pan-fried sea bass fillet on pesto crushed potato, with a white wine and star anise veloute

Baked cod fillet with a herbed crust, braised fennel and a tarragon, black olive and saffron sauce

Sweet chilli marinated tuna fillet on crispy noodles with coriander and pepper dressing

Sweets

Chocolate truffle torte, raspberry foam

Black Cherry cheesecake drizzled with a toffee sauce

Strawberries and Chantilly cream

£7.50 per bowl – minimum 3 bowls per guest

Minimum of 20 guests.

All prices exclude V.A.T.

Some items may contain traces of nuts.