



Meetings and Events Food Proposition

We are committed to supporting the company's ecological goals in all ways we conduct our business in promoting the well being of our planet and its future inhabitants, without compromising our guest experience. We work closely with reputable suppliers and purchase only quality food and beverage items that are bought locally, and from sustainable sources wherever possible. Our suppliers are encouraged to develop re-usable packaging, and to re-cycle wastage. We harness technology and good working practices to reduce the consumption of water, gas and electricity.

Whether you're planning a meeting, conference, wedding or any other special event, you surely want to make it memorable. Our chefs will be here to assist you in your specific food requirement.

Breakfast and Breakfast Meeting Menu

Early meeting canapés – £19.00 per person

Coffee and teas
Fresh orange juice,
Smoothies, fruit kebabs, granola, Cumbrian ham and figs,
Scrambled eggs and smoked salmon, cheese and ham croissants,
sautéed wild mushrooms on brioche

Continental breakfast – £16.00 per person

Fresh fruit juices (orange, grapefruit and apple)
Choice of cereals, natural fruit yoghurts and low fat plain yoghurts
Granola with red berries
Toast, croissants, muffins, rolls, Danish pastries, pain au chocolate
Butter, preserves and honey
Sliced fruit and seasonal berries
Fruit smoothies
Tea and coffee

English breakfast – £23.00 per person

Fresh fruit juice
Choice of cereals, natural fruit yoghurts and low fat plain yoghurts
Granola with seasonal berries
Sliced fruit and berries in season
Fruit smoothies
Toast, croissants, muffins, rolls, Danish pastries, pain au chocolate
Butter, preserves and honey
Scrambled eggs, Cumberland sausages, back bacon, grilled tomatoes and mushrooms
Smoked Salmon
Selection of cold Continental meat and cheese
Tea and coffee

Healthy breakfast – £18.00 per person

Fresh fruit juices
Chilled pineapple smoothie
Low fat cottage cheese with sliced fruits
Low calorie plain yoghurt with seasonal berries
Dorset organic muesli
Poached eggs on wholemeal toast
Grilled tomatoes and grilled field mushrooms and spinach
Porridge, dried fruit and honey
Yakult
Tea and coffee

DDR Refreshers and Energisers

Refreshments:

On arrival - £10.00

Tea, coffee, fresh orange juice and Yakult served with flower pot muffins and Granola

Mid morning energisers - £10.00

Tea and coffee served with Danish pastries, muesli bars and one of the following:

Banana and blueberry smoothies

Homemade lemonade

Chocolate cookies

Mixed fruit berries

Mid afternoon break - £10.00

Tea and coffee with chocolate brownie and fresh cut fruit and one of the following

Carrot cake

Victoria sponge cake

Ice creams

Smoked salmon blinis

Additional Items:

Full afternoon tea – £15.00 per person

Tea and coffee

Scones, preserves and clotted cream

Selection of sandwiches

Cakes

Additional choices – Prices per person

Bacon and sausage bagel – £5.50

Egg and bacon sandwich on soft white roll – £5.50

Warm Scottish pancake – £4.25

Smoked salmon and cream cheese mini bagel – £5.50

Fresh cut fruit – £5.50

Mixed berries – £6.25

Additional beverages – Prices per person

Fresh orange juice (1 litre) – £15.00

Mineral water – £3.00

Mixers - £2.50

Coke – £3.00

Yakult - £3.25

Red Bull – £3.00

Fruit smoothies – £3.25

Tea and coffee – £4.00

Tea, Coffee and Cookies - £6.00

Soup, Sandwich and Salad Menu

Soup sandwich and salad – £24.00 per person

Select a soup, 4 types of sandwich and make your own salad with your choice of dressings from the small salad bar in the room

Soups

Roast tomato and basil (v)
Haricot bean and rosemary (v)
Smoked haddock and potato soup
Butternut squash and ginger (v)
Field mushroom and tarragon (v)
Cold leek and potato soup with smoked salmon
Onion (v)

Sandwiches

King prawn and Caesar salad wrap
Smoked salmon and horseradish cream
Char grilled vegetables with humus (v)
Char grilled chicken and little gem
Marinated Mozzarella with cherry tomato (v)
Honey roast ham with apple chutney
Farmhouse cheddar and tomato chutney (v)
Marinated vegetable wrap (v)
Hard-boiled egg and cress on pretzel bread (v)
Cumbrian cured ham

Salads (v)

Rocket leaves
Cos lettuce
Green beans
Watermelon, feta cheese, tomatoes and olive, roasted pistachios
Belgium endives, orange segments and red onion

Garnishes: herb marinated olives, walnuts, pumpkin seeds, parmesan and pine nuts

Dressings: Caesar dressing, French dressing, virgin olive oil, balsamic vinegar, cocktail sauce

Working lunch Menus

Menu A – £30.00 per person

Open sandwiches

Salmon wrap marinated in Thai spices
Smoked duck and chorizo
Farmhouse cheddar and tomato chutney (v)
Baked beetroot, hard boiled egg and red onion (v)

Salads

Caesar salad (v)
Green salad with toasted pumpkin seeds, olive oil and aged balsamic vinegar (v)
Green bean, red onion, black olive and tuna salad

Hot

Baked Pollock fillet with tapenade of olives and herb dressing
Confit of duck leg with puy lentil casserole
Leek, spring onion and Red Leicester quiche (v)
Roast butternut squash risotto (v)

Dessert

Selection of cheese and biscuits
Sliced fresh fruit
Mini pastries

Menu B – £30.00 per person

Open sandwiches

Smoked salmon and red onion marmalade
Roast beef and kohlrabi coleslaw
Hard-boiled egg and cress on pretzel bread (v)
Marinated vegetable wrap (v)

Salads (v)

Water melon, feta cheese and cherry tomato salad
New potato salad with whole grain mustard and shallot dressing
Little gem and endive salad with walnut dressing

Hot

Grilled sea bass and stir fried vegetables
Braised beef cheeks with mashed potato
Roast red pepper and goat's cheese tart (v)
Tempura vegetables with plum sauce (v)

Desserts

Selection of cheese and biscuits
Sliced fresh fruit
Mini pastries

Menu C – £30.00 per person

Open sandwiches

King prawn and Caesar salad wrap
Honey roast ham with apple chutney
Marinated Mozzarella with tomato (v)
Char grilled vegetables with humus (v)

Salads

Smoked Chicken and avocado salad
Rocket salad and Cropwell bishop stilton (v)
Roasted vegetable salad with pesto dressing (v)

Hot

Grilled Scottish salmon, citrus sour cream
Marinated lamb cutlets on cous cous
Portobello mushroom and spinach in Puff pastry (v)
Vegetable cake with red onion pickle (v)

Desserts

Selection of cheese pickles and biscuits
Sliced fresh fruit
Mini pastries

Menu D – £30.00 per person

Open sandwiches

Char grilled chicken and little gem
Cumbrian cured ham
Avocado, sun dried tomatoes and mayonnaise (v)
Tomato, mozzarella, pesto and rocket (v)

Salads

Rocket, potato, roast salmon and coriander (v)
Mixed leaf and watercress salad with citrus dressing (v)
Waldorf salad with sliced mango

Hot

Mini wild boar sausage with creamy mash
Steak sandwich, onion marmalade and mustard
Pearl barley risotto with wild mushroom (v)
Steamed vegetable dim sum with soy sauce (v)

Desserts

Selection of cheese, pickles and biscuits
Sliced fresh fruit
Mini pastries

Healthy working lunch:

Menu E – £30.00 per person

Open sandwiches

Organic salmon wrap with Thai spices
Hard boiled eggs, capers, saffron yoghurt and cress (v)
Avocado, sun dried tomato and balsamic dressing (v)

Salads (v)

Water melon, feta cheese and cherry tomato salad
Green beans salad and shallot dressing
Rocket, little gem and endive
Raw vegetables and humus dip

Hot

Grilled sea bass with grilled vegetables
Baked lemon chicken breast, roast tomato and onion
Grilled asparagus (v)
Peas and lettuce casserole (v)

Desserts

Sliced fresh fruit
Activia yoghurts
Stewed dry fruits and cinnamon

Bento Box Menus

Selection A - £30.00

Grilled chicken breast, potato and cos salad with Caesar dressing
Mediterranean prawn cocktail
Rare peppered tuna on potato salad
Melon and pineapple with vanilla dressing
Mozzarella, plum tomato and basil
Mini pastries

Selection B - £30.00

Sweet chili spiced roast beef salad
Smoked duck and green beans with plum sauce
Parma ham and turkey with mayonnaise
Poached salmon, new potato salad and capers dressing
Selection of cheese and biscuits
Mini pastries

Selection C - £30.00 (v)

Melon and pineapple with vanilla dressing
Humus, cherry tomato, carrot, and cucumber
Potato salad with asparagus and hard boiled egg
Grilled vegetables with cous cous and olives
Selection of cheese and biscuits
Mini pastries

Bento Box selection only applies to groups of 30 persons or less

Restaurant Buffet

£30.00 per person

Daily menu prepared by our Chef with seasonal ingredients

Sample Menu:

Cold

Selection of cured meats, fish and appetisers: Cumbrian cured ham, smoked duck breast, smoked salmon, crostini of goat's cheese)

Selection of salads: Caesar salad, rocket and Cropwell bishop organic stilton, new potatoes and basil mayonnaise)

Hot

Roast of the day

Roast loin of pork and apple sauce, Kent salt mash leg of lamb with garlic and rosemary, honey roast ham, or aged Dillon's Farm loin of beef

Hot dishes served with seasonal vegetables and potatoes.

Fish of the day

Grilled Welsh sea bass on grilled courgettes, Seared organic Scottish salmon with stir fried vegetables, fillet of Pollock with olive tapenade or grilled line caught mackerel

Vegetarian

Pumpkin pearl barley risotto with toasted pumpkin seeds, seasonal green asparagus and minted pea dressing, or goats cheese, roast tomato and onion tart

Puddings

Fresh fruit salad

Selection of pastries

Loseley yoghurts

Selection of cheese

Tea or Coffee

Pre-Dinner Canapé Selection

Menu 1 – £9.00 per person

Scottish smoked salmon, creamed horseradish
Ragstone goat's cheese crostini and grilled red pepper (v)
Mediterranean prawn and mango salsa
Duck liver mousse on brioche with fig

Menu 2 – £11.00 per person

Scottish smoked salmon, creamed horseradish
Ragstone goat's cheese crostini and grilled red pepper (v)
Mediterranean prawn and mango salsa
Smoked chicken and wild mushroom
Tempura asparagus, tartar sauce (v)

Menu 3 – £15.00 per person

Foie gras mousse and fig chutney
Smoked salmon and Cornish crab mayonnaise
Marinated tomatoes, mozzarella and basil (v)
Smoked chicken and wild mushroom
Tempura asparagus, tartare sauce (v)
Seared Scottish scallop and black pudding

Lunch and Dinner Menus

Menu A – £40.00 (45.00 with second course)

London cured smoked salmon, dill and horseradish cream with
crispy bread and caper berries
Pea and basil soup (v)
Chicken breast filled with sautéed leek and wild mushrooms, tarragon sauce
Apple tart with vanilla ice cream and toffee sauce
Coffee and chocolates

Menu B – £40.00 (46.00 with second course)

Avocado, organic salmon tartare and pickled cucumber in dill cream
Leek, potato and smoked haddock soup
Slow cooked belly and tenderloin of pork; champ potatoes,
pak choi and five-spice sauce
Orange and white chocolate truffle
Coffee and chocolates

Menu C – £40.00 (47.00 with second course)

Chilli and coriander marinated king prawns with avocado and cocktail sauce
Salad of marinated grilled salmon, ginger dressing
Braised salt marsh lamb rump, parmesan mashed potatoes and roasted vegetables
Cinnamon poached pear, slightly salted caramel ice-cream
Coffee and chocolates

Menu D – £40.00 (46.00 with second course)

Herb crusted chicken, salad of plum tomatoes, basil and rocket with citrus dressing
Grilled goat's cheese with lambs lettuce and endive salad, honey and walnut dressing
Pan seared fillet of cod with new potato and grilled fennel and tomato salsa
Lemon mousse and lime sorbet
Coffee and chocolates

Menu E – £40.00 (46.00 with second course)

Confit of duck, foie gras and plum terrine
Pear sorbet with pear brandy
Oven roasted sea bass, black olive crust, rosemary crushed potato, and sautéed spinach
with an herb dressing
Set cream with fruits and jam sponge
Coffee and chocolates

Menu F – £40.00 (£46.00 with second course)

Smoked salmon, trout and halibut with smoked mackerel pate and fennel salad
Roast butternut squash soup and confit of red onion (v)
Guinea fowl hot pot in red wine with lardons, onion and portobello mushrooms,
mashed potatoes
Passion fruit and white chocolate with raspberry sauce
Coffee and chocolates

Menu G – £45.00 (£51.00 with second course)

Marinated organic Scottish salmon on beetroot with girolle dressing
Cauliflower and stilton soup (v)
Aylesbury duck breast and braised leg with sautéed salsify and spinach, juniper berry
sauce and fondant potatoes
Hazelnut meringue and chocolate cream gateaux
Coffee and chocolates

Menu H – £45.00 (£52.00 with second course)

Smoked chicken, avocado salad and avocado oil
Sautéed wild mushroom in puff pastry case with tarragon sauce (v)
Peppered salt marsh rack of lamb, parsnip mash, roast potatoes, pea parcels
and caper berry sauce
Plum and almond tart and ginger ice cream
Coffee and chocolates

Menu I – £45.00 (£55.00 with second course)

Smoked ham hock and shitake mushroom terrine
Smoked salmon risotto with pan seared sea bass
Fillet of beef, caramelized shallots, potato gratin, red wine sauce
Cappuccino with amoretto cream
Coffee and chocolates

Menu J – £50.00 (£56.00 with second course)

Monkfish and Cumbrian ham salad
Clear chicken broth with leek and prunes
Braised haunch of venison steak with wild mushrooms, red cabbage and fondant potato
Chocolate mousse, lemon cream brulee and meringue with berries
Coffee and chocolates

Menu K – £55.00

Seared Scottish scallops
Grilled veal cutlet, sautéed girolles, fondant potatoes and tarragon sauce
Marinated pineapple in dark rum with pineapple sorbet
Coffee and chocolates

Vegetarian Alternatives

Starters

Pea and basil soup

Red onion tart with goat's cheese and rocket salad

Salad of asparagus and egg with caper mayonnaise

Anti pasta of marinated artichoke, asparagus, egg mayonnaise and grilled vegetables

Melon and mango salad with vanilla dressing

Mains

Artichoke heart with spinach, salsify and wild mushroom sauce

Grilled polenta with grilled peppers and pesto sauce

Goat's cheese and onion tart with roasted plum tomatoes

Roast butternut squash risotto, parmesan shavings and rocket salad

Sautéed portobello mushrooms with spinach in puff pastry case served with tarragon sauce

Roast teriyaki tofu with grilled vegetables and sautéed spinach

Cocktail Reception Menus

Canapé Selection

Menu 1 – £35.00 per person

Cold

Oak smoked salmon and horseradish cream
Peppered tuna carpaccio and olive tapenade
Duck liver and foie gras terrine with fig chutney
Crab and avocado tartlet
Cream cheese with sun dried tomatoes, walnut and tarragon

Hot

Grilled Mediterranean prawns, sweet chilli sauce
Wild boar sausages and mashed potato
Leek and Stilton tart (v)
Five spice roast duck, sweet potato mash
Pollock wrapped in Cumbrian ham
Pea and basil soup (v)
Wild mushrooms in puff pastry (v)

Menu 2 – £45.00 per person

Cold

Mediterranean prawns, cocktail sauce
Smoked duck and poached pear
Oak smoked salmon and horseradish cream
Sushi rolls
Cumbrian ham and figs

Hot

Lamb fillet Wellington
Tempura asparagus, tartare sauce
Wild mushrooms in puff pastry (v)
Pumpkin soup with ginger and roasted pistachio (v)
Peppered roast fillet of beef, mashed potatoes, red wine sauce
Seared scallop and saffron
Quail breast, mashed sweet potatoes, raisin sauce

Sweet

Assorted cocktail pastries

Menu 3 – £60.00 per person (minimum 35 guests)

Cold

Pistachio crusted goat's cheese with chilli and apple (v)
Foie gras mousse on brioche and fig chutney
Roast beef, coriander and sweet chilli dressing
Smoked eel with dill and cucumber cream
Baby vegetable and herb mayonnaise

Hot

Tartlet of baked goat's cheese with red onion confit (v)
Fish cake, mango salsa
Pea and basil soup (v)
Peppered roast fillet of beef, mashed potatoes, red wine sauce
Poached quail egg Florentine
Potato and cheese fritter, tomatoes and chilli chutney

Shellfish bar

Oysters, shallot vinegar and chilli sauce
Mediterranean prawns
Cornish crab and caper mayonnaise on rye bread
Seared Scottish scallop and sage sauce (cooked in the room)

Sweet

Assorted cocktail pastries

Fork buffet Minimum 30 covers £40.00

Cold

Crostini of goat's cheese and red pepper (v)
Seared peppered tuna and tapenade of olive
Scottish smoked salmon and dill cream cheese
Avocado and cherry tomatoes (v)
Grilled courgettes and basil (v)

Cumbrian cured ham
Marinated chicken breast
Poached Scottish salmon

Caesar salad
New potatoes with mayonnaise
Rocket salad with stilton cheese (v)

Hot

Beef in pepper corn sauce
Roast chicken breast on portobello mushrooms
Sea bass on poached leeks, mussel sauce
Roast root vegetables (v)
Pumpkin risotto (v)
Roasted new potatoes (v)

Dessert

Fresh cut fruit

Selection of pastries

English cheeses

Coffee and chocolates

Eco-Meet: Our Green Meeting & Conference Planning Option.

The Eco-Meet program helps meeting planners by providing a meeting structure that encourages maximum waste diversion and environmental awareness for conference delegates. Eco-Meet consists of options that can be tailored to the individual needs of the client and provides options such as local and organic gourmet menus, disposable-free food and beverage service, and carbon neutral options.

Eco-food: Our chefs will be here to assist you in your specific food requirement.

Restaurant buffet

Daily menu prepared by our Chef with seasonal ingredients and locally sourced product

Formal dinner

London cured smoked salmon, dill and horseradish cream with Melba toast

Chicken breast filled with sautéed leek and wild mushrooms, tarragon sauce

Apple tart with vanilla ice cream and toffee sauce

Coffee and chocolates

Smoked ham hock and shitake mushroom terrine

Aylesbury duck breast and braised leg with sautéed spinach, juniper berry sauce and fondant potatoes

Cinnamon poached pear with lightly salted ice cream

Coffee and chocolates