

DAY DELEGATE PACKAGES

Our three Delegate Packages have been designed to assist organisers with the co-ordination of conferences, meetings, seminars or training sessions.

Package No. 1

£59.00 per person

On Arrival

Freshly brewed coffee and speciality teas including herbal infusions served with petite Danish pastries

Morning Break

Freshly brewed coffee and speciality teas including herbal infusions served with biscuits

Light Working Lunches

Please select either "Rustic Rounds" or "Cocktail Corners" for your entire party.

Should you wish to enhance your package – please see the 'Buffet Menu – Light Food', where you will find a selection of extras which can be added to the below at a supplementary price of £11.50 per person.

"Rustic Rounds"

A Variety of freshly baked baguettes, ciabattina's and rustic breads. Filled with;

Roast beef, watercress & horseradish crème fraiche

Chicken Caesar, cos lettuce & parmesan

Vine ripened tomato, buffalo mozzarella & basil

Tuna, olive, roast peppers & pesto mayonnaise

Wiltshire ham, lettuce & tomato with grain mustard

Kettle Chips

Sliced fresh fruit platter

Freshly brewed coffee, speciality teas including herbal infusions

Mineral Water and orange juice served with lunch

"Cocktail Corners"

Delicate cocktail sandwiches. Filled with;

Smoked salmon, cucumber & black pepper cream cheese

Mature cheddar accompanied with homemade

sun-blush tomato chutney

Grilled chicken with pesto mayonnaise, baby spinach,

& tomato

Free range egg mayonnaise & watercress

Parma ham, mascarpone, roast peppers & roquette

Kettle Chips

Sliced fresh fruit platter

Freshly brewed coffee, speciality teas including herbal infusions

Mineral Water and orange juice served with lunch

Afternoon Break

Freshly brewed coffee and speciality teas including herbal infusions served with biscuits

Stationery and Audio Visual

Flip chart with markers

Data projector (front projection only)

Notepads and pencils

Sweets on tables

Jugs of ice water

All catering is based on minimum of 10 guests. Prices are exclusive of VAT at the current rate.
Should you or any of your guests have allergies or special dietary requirements, please advise us prior to your event.

DAY DELEGATE PACKAGES

Package No. 2

£74.00 per person

On Arrival

Freshly brewed coffee and speciality teas including herbal infusions served with Danish pastries

Morning Break

Freshly brewed coffee and speciality teas including herbal infusions, served with biscuits

Fork Buffet

Lamb rogan josh served with steamed rice, naan bread and chutneys

Spinach and ricotta ravioli bound with roast tomato and basil sauce

Corn-fed chicken with wild mushroom fricassé

Chef's gourmet salad of the day

Tossed green leaf salad with balsamic dressing

Daily selection of patisserie

Freshly brewed coffee, speciality teas including herbal infusions

Mineral water and orange juice served with lunch

Afternoon Break

Freshly brewed coffee and speciality teas including herbal infusions, served with sliced fresh fruit

Stationery and Audio Visual

Flip chart with markers

Data projector (front projection only)

Notepads and pencils

Sweets on tables

Mineral water

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DAY DELEGATE PACKAGES

Package No. 3

£95.00 per person

On Arrival

Freshly brewed coffee and speciality teas including herbal infusions, fresh fruit juice and mineral water served with bacon baguettes and Danish pastries.

Morning Break

Freshly brewed coffee and speciality teas including herbal infusions served with assorted cookies

Plated 3 Course Luncheon

Choose one option from each course:

Starters

Serrano ham, char-grilled vegetable salad, rocket and balsamic onions

Ballontine of truffled chicken, fresh herbs, wild mushroom vinaigrette

Home-cured salmon gravadlax, celeriac remoulade, baby herb salad

Seared tuna Nicoise, olive pesto

Main Course

Poached corn-fed chicken, fricassé of root vegetables, chicken jus with feves

Roast cod, parsley and bacon mash, chive and horseradish sauce

Scottish sirloin of beef, roast vegetable galette, truffled cocotte potatoes, red wine jus

Rump of lamb, aubergine and mint puree, roasted parsnips

Dessert

Vanilla cheesecake, orange sorbet, honey mandarins

Passion fruit crème brûlée, mango sorbet

Glazed lemon tart, cassis sorbet

White and dark chocolate charlotte, milk chocolate ice cream

Freshly brewed coffee and speciality teas including herbal infusions served with petit fours

Mineral water and orange juice served with lunch

Afternoon Break

Freshly brewed coffee, speciality teas including herbal infusions served with an English cake selection: Dundee, banana and fruitcake

Stationery and Audio Visual

Flip chart with markers

Data projector (front projection only)

Notepads and pencils

Sweets on tables

Mineral water