

Day Delegate Packages

Gold Package - £36 per person

Main Room Hire, *from 08.00 – 17.00*

Arrival tea/coffee & Danish pastries

Fresh Fruit Bowl

Mid-morning tea/coffee & handmade biscuits

Unlimited still & sparkling mineral water

Gold Lunch menu
served with fresh Orange Juice

Afternoon tea/coffee & treats

Mints

Projector or Interactive Screen

Flipchart, Pad & pens

Conference stationery

Wi-Fi

On site car parking

Silver Package - £33 per person

Main Room Hire, *from 08.00 – 17.00*

Arrival tea/coffee & handmade biscuits

Fresh Fruit Bowl

Two further servings of tea/coffee & biscuits

Unlimited still & sparkling mineral water

Silver Lunch menu
served with fresh Orange Juice

Projector or Interactive Screen

Flipchart, Pad & pens

Conference stationery

Wi-Fi

On site car parking

Bronze Package - £30 per person

Main Room Hire, *from 08.00 – 17.00*

Three servings of tea/coffee & biscuits

Fresh Fruit Bowl

Jugs of water

Bronze Lunch menu
Served with fresh Orange Juice

Projector or Interactive Screen

Wi-Fi

On site car parking

All prices are + VAT



Day Delegate Packages

Gold Lunch Menu Option 1 Finger Buffet

A round of freshly made Sandwiches and Wraps
A selection of Crisps
Choice of 3 hot items or salads
Choice of Dessert

Please select 3 of the following items

Pork, Black Pudding & Herb Roll
Chicken Satay Skewers
Chorizo & Mexican Bean Spring Roll
Lemon & Herb Hoki Goujon, Roasted Red Pepper Dressing.
Smoked Salmon Rarebit Gougere
Carrot, Parmesan & Chilli Fries (Vg)
Sweetcorn, Halloumi & Spring Onion Fritter (V)
Homemade Onion Bhaji with Mango Relish (Vg)
Greek Salad
Tabbouleh (Vg)
Chargrilled Chicken Caesar Salad
Moroccan Carrot Salad (Vg)

Dessert Options

Seasonal Fruit Pot with Coulis & Crème Fraiche
Fruit Crumble & Custard Tart
Lemon, Raspberry & Mascarpone Trifle
Dark Chocolate Tiramisu

Gold Lunch Menu Option 2 Chef's Speciality

* £2 per person upgrade

Please select one platter to be served to all delegates

Mezze Selection

Lamb Kofta Kebabs
Chargrilled Halloumi (v)
Stuffed Vine Leaves (v)
Tabbouleh, Olives and Hummus (v)
Lebnah Dip (v), Homemade Flatbread (v)

Antipasti

Selection of Cured Meats
Pesto Mozzarella Bocconcini (v)
Baby filled Red Peppers, Olives and Sun Blushed Tomatoes (v), Rocket Salad (v), Focaccia Bread (v)

Ploughman's

Selection of Four Cheeses and Chutneys (v)
Pork Pie, Mixed Salad and Pickles (v)
Coleslaw (v), Crusty Bread (v)

Traditional Deli

Sliced Roast Chicken and Gammon
Poached Salmon, Quiche (v)
Hard Boiled Eggs (v), Salad & Coleslaw (v)
Crusty Bread (v)

Silver Lunch Menu

A round of freshly made Sandwiches and Wraps
A selection of Crisps
Choice of 3 hot items or salads

Please select 3 of the following items

Pork, Black Pudding & Herb Roll
Chicken Satay Skewers
Chorizo & Mexican Bean Spring Roll
Lemon & Herb Hoki Goujon, Roasted Red Pepper Dressing.
Smoked Salmon Rarebit Gougere
Carrot, Parmesan & Chilli Fries (Vg)
Sweetcorn, Halloumi & Spring Onion Fritter (V)
Homemade Onion Bhaji with Mango Relish (Vg)
Greek Salad
Tabbouleh (Vg)
Chargrilled Chicken Caesar Salad
Moroccan Carrot Salad (Vg)

Bronze Lunch Menu

A round of freshly made sandwiches & wraps
A selection of crisps and savoury snacks
Sweet Potato Wedges (Vg)

V = Vegetarian, Vg = Vegan

