

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 Option 1 or 2 served with fresh Orange Juice

Afternoon tea/coffee & treats

Mints

LCD Projector & 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

LCD Projector & 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

LCD Projector & 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 Vegetable Crisps and Savoury Snacks
Choice of 3 Hot Items or Salads
Choice of Dessert

Please select 3 of the following items

Homemade Pork Sausage, Black Pudding & Herb Roll
Oriental Chicken Skewers, Chilli Dipping Sauce
Balsamic & Orange Glazed Chorizo Sausages
Harissa Roasted Salmon Skewers
Lemon & Herb Hoki Goujons, Tartare Sauce
Goats Cheese & Onion Relish Quiche (v)
Crispy Sesame Coated 'Mac-N-Cheese Rarebit' (v)
Homemade Onion Bhaji with Mango Relish (v)
Greek Salad (v)
Tabbouleh (v)
Roasted Vegetable Pasta Salad with Mozzarella (v)
Chargrilled Chicken Caesar Salad

Dessert Options

Eton Mess
English Trifle Pot
Dark Chocolate & Orange Tart
Seasonal Fruit Platter, Coulis & Crème Fraiche.
Chocolate & Salted Caramel Cheesecake
Greek Yoghurt Pot with Honey & Toasted Nuts

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 Vegetable Crisps and Savoury Snacks
Choice of 3 hot items

Please select 3 of the following items

Homemade Pork Sausage, Black Pudding & Herb Roll
Oriental Chicken Skewers, Chilli Dipping Sauce
Balsamic & Orange Glazed Chorizo Sausages
Harissa Roasted Salmon Skewers
Lemon & Herb Hoki Goujons, Tartare Sauce
Goats Cheese & Onion Relish Quiche (v)
Crispy Sesame Coated 'Mac-N-Cheese Rarebit' (v)
Homemade Onion Bhaji with Mango Relish (v)
Greek Salad (v)
Tabbouleh (v)
Roasted Vegetable Pasta Salad with Mozzarella (v)
Chargrilled Chicken Caesar Salad

Bronze Lunch Menu

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

