

WIMPOLESt



Seasonal Fork Buffets
and Delegate Packages



Daily Delegate Rate

Monday, Friday, Saturday and Sunday - **£79.00** per delegate

Tuesday, Wednesday and Thursday - **£82.50** per delegate

If you are using the Guy Whittle Auditorium, the Max Rayne Auditorium or the Naim Dangoor Auditorium and your delegates are with us for the whole day, you may prefer to have an all-in-one DDR

Rate includes:

Room hire in the auditorium and catering space

Registration desk and manned cloakroom

Organiser refreshments at registration desk

A dedicated audio-visual technician

Arrival tea and coffee with luxury fruit Danish pastries and exotic fresh fruit salad

Mid-morning tea and coffee with biscuits and whole fresh fruit

Your choice of a standing hot or cold fork buffet with salad, with tea and coffee (see next page for menu items)

Afternoon tea and coffee with sweet bites and whole fresh fruit

Standard audio-visual hire in the auditorium

Wi-Fi access

Minimum numbers for this package:

300-seat Guy Whittle Auditorium - min 150 delegates

150-seat Max Rayne Auditorium - min 90 delegates

80-seat Naim Dangoor Auditorium - min 60 delegates



Buffet Package

£41.50 per person

(minimum of 15 people)

If your delegates are staying for the whole day but you would prefer not to have the Day Delegate Rate, you may like to consider our Buffet Package which includes catering only options throughout the day.

Rate includes:

Arrival tea and coffee with luxury fruit Danish pastries and exotic fresh fruit salad

Mid-morning tea and coffee with biscuits and whole fresh fruit

Your choice of a standing hot or cold fork buffet with salad (see next page for menu items)

Afternoon tea and coffee with sweet bites and whole fresh fruit

Wi-Fi access

Winter and Spring Hot Fork Buffet

£32.50 per person
(minimum of 15 people)

Available between 11am and 8pm

We update our Hot Fork Buffet menu every four months to reflect local, seasonal produce
Our Winter to Spring Hot Fork Buffet menu is available during February, March, April and May

Please choose one main course item, one vegetarian item, two salads and two desserts
All delegates must have the same items.

All buffets are served with:

Artisan focaccia bread

Mixed leaf salad

Fresh fruit salad

Rainforest Alliance Costa Rica filtered coffee, Birchalls specialty teas
Still and sparkling water and juices.

A £5.00 per person surcharge will be added for a seated buffet.

Main Course (please select one)

Sautéed Norfolk raised chicken fillets with chorizo, peppers, black olives and a tomato sauce, served with buttered penne pasta

Cornish lamb shoulder Lagoto with minted yoghurt, served with braised lentils and potato

Scottish beef and oyster mushroom stroganoff with braised wild rice

Poached North Atlantic cod fillet in a dill and lime cream sauce served with chana masala chickpeas

Pan-fried South Coast sea bream with braised fennel, roasted herb butternut squash ragoût, cumin butter and chervil cream sauce, served with lime new potato

Scottish salmon supreme with salsa verde and orange sultana couscous

Vegetarian Main Course (please select one)

Carrot, okra and aubergine biryani with a red lentil sauce

Mixed roasted pepper lasagne with tomato salsa

Spinach and potato gnocchi with Gorgonzola sauce and red pepper coulis

Salad Bar

The salad options will be carefully chosen by our catering team and changed on a monthly basis.

For further information please contact your account manager.

Dessert (please select two)

Glazed rhubarb tart

Warm apple and cinnamon crumble with vanilla sauce

Banoffee pie

Baby pear and almond tart

Dark chocolate truffle gâteau

Panna cotta with a selection of fruit toppings:

Diced tropical fruits with berry coulis

Grilled pineapple with caramel syrup

Mixed berry compote

Summer Hot Fork Buffet

£32.50 per person
(minimum of 15 people)

Available between 11am and 8pm

We update our Hot Fork Buffet menu every four months to reflect local, seasonal produce
Our Summer Hot Fork Buffet menu is available during June, July, August and September

Please choose one main course item, one vegetarian item, two salads and two desserts
All delegates must have the same items.

All buffets are served with:

Artisan focaccia bread

Mixed leaf salad

Fresh fruit salad

Rainforest Alliance Costa Rica filtered coffee, Birchalls specialty teas
Still and sparkling water and juices.

A £5.00 per person surcharge will be added for a seated buffet

Main Course (please select one)

Cornish lamb shoulder in a mushroom white wine sauce
with buttered new potatoes

Norfolk chicken, broccoli and cashew nut stir-fry with
soya, hoisin and ginger sauce, served with egg fried rice

English rump of beef, with bell peppers, roasted kohlrabi,
a goulash sauce, served with lemon & parsley giant
couscous

Cornish pollock fillet baked with spinach, brown shrimps,
a caper & parsley vinaigrette, served with buttered chick
peas and potato fricassee

Sussex plaice fillet with sautéed red onion, broccoli,
tomato a pepper salsa and buttered new potatoes

Guilt head sea bream fillet, with a fennel, caper & radish
salad served with black olive orzo pasta

Vegetarian Main Course (please select one)

Mediterranean vegetable cannelloni with a roasted plum
tomato sauce, topped with parmesan cream

Button mushroom smoked paprika stroganoff topped
with garlic spinach

Chickpea with sautéed peppers, courgette and aubergine
in a spicy tomato ragoût and salsa verde

Salad Bar

The salad options will be carefully chosen by
our catering team and changed on a monthly
basis.

For further information please contact your
account manager.

Dessert (please select two)

Fresh Kent strawberries with vanilla soft whipped cream
(not available during September)

Fresh summer fruit tart

Make your own Eton mess from soft whipped cream,
blueberry compote and stewed gooseberries

Lemon gâteau

Dark and white chocolate tart

Hazelnut gâteau

Autumn and Winter Hot Fork Buffet

£32.50 per person
(minimum of 15 people)

Available between 11am and 8pm

We update our Hot Fork Buffet menu every four months to reflect local, seasonal produce
Our Autumn/Winter Hot Fork Buffet menu is available during October, November, December and January

Please choose one main course item, one vegetarian item, two salads and two desserts
All delegates must have the same items.

All buffets are served with:

Artisan focaccia bread

Mixed leaf salad

Fresh fruit salad

Rainforest Alliance Costa Rica filtered coffee, Birchalls specialty teas
Still and sparkling water and juices.

A £5.00 per person surcharge will be added for a seated buffet

Main Course (please select one)

English slow cooked beef brisket with roasted root vegetables and pilaf rice in a port wine sauce

Braised Norfolk turkey with apricot, roasted chestnuts and thyme chateau potatoes

Malaysian peanut chicken curry with lemon, coriander and pepper couscous

Seared stone bass fillet with buttered curly kale, braised Puy lentils, button onions and a tomato vinaigrette

Sautéed Scottish salmon fillet served with savoy cabbage, shellfish bisque and sautéed cocotte potatoes

Poached Cornish hake fillet on buttered leeks with a grain mustard white cream sauce and braised brown rice

Vegetarian Main Course (please select one)

Wild mushroom tortellini with smoked garlic sautéed spinach, red chard and a truffle cream sauce

Sautéed potato gnocchi with roasted beetroot and chestnuts topped with Somerset goat's cheese and salsa rossa

Butternut squash with cauliflower, lemon fricassee, a Tarragon cream sauce and shaved carrot & leek crisps

Salad Bar

The salad options will be carefully chosen by our catering team and changed on a monthly basis.

For further information please contact your account manager.

Dessert (please select two)

Glazed fig tart

Classic bread and butter pudding with custard

Dark and white chocolate coffee swirl cheesecake

Baked lemon tart

Make your own cheesecake and add up to two of the following:

Bananas in toffee sauce

Blackcurrant compote

Smashed up chocolate fudge brownie & chocolate sauce

Traditional Christmas pudding with brandy sauce (served during December)

Cold Fork Buffet

£32.50 per person
(minimum of 15 people)

Available between 11am and 8pm

Please choose two main course items and one vegetarian item, two salads and two desserts

All delegates must have the same items.

All buffets are served with:

Artisan focaccia bread

Mixed leaf salad

Fresh fruit salad

Rainforest Alliance Costa Rica filtered coffee, Birchalls specialty teas
Still and sparkling water and juices.

A £3.00 per person surcharge will be added for a seated buffet

Main Course (please select two)

Charcuterie of cured Black Forest ham, prosciutto and chorizo served with Kalamata olives, stuffed baby bell peppers, sun-blushed tomatoes and bread sticks

Quenelle of thyme confit duck and orange set on a crouton served with plum compote, cranberry relish, apple and sultana chutney

Selection of meat and game terrines served with homemade piccalilli and port glazed baby shallots

Platter of smoked fish (mackerel, halibut, and trout) served with a lemon and dill dressing, stuffed baby peppers and a lime & horseradish crème fraîche

Seafood board of marinated roll mop herrings, tiger prawns, shrimps and octopus served with a chilli and tarragon vinaigrette, salsa verde, horseradish sauce and chargrilled ciabatta

Duo of salmon; a salmon and lemon parfait and a poached salmon fillet served with dill mayo and your choice of honey vinaigrette, horseradish cream or sun-blushed tomato chutney

Vegetarian Main Course (please select one)

Spanish tortilla with asparagus and aioli

Selection of cold tartlets:

Mushroom and thyme

Broccoli and Stilton

Roasted red onion and goat's cheese

all served with basil tomato salsa and a lemon and beetroot crème fraîche

Roasted pepper and mozzarella terrine served with pesto mayonnaise and garlic croutons

Salad Bar

The salad options will be carefully chosen by our catering team and changed on a monthly basis.

For further information please contact your account manager.

Dessert (please select two)

"Make a Mess"

Make your Eton Mess with the following items:
bowls of smashed meringue, whipped cream, mashed strawberries, mixed berry sauce

"Panna Cotta Your Way"

Vanilla pod infused panna cotta with a selection of fruit toppings: Diced tropical fruits with berry coulis, Grilled pineapple with caramel syrup, Mixed berry compote

Baked lemon tart with a mixed berry sauce

Tiramisu with a coffee cream sauce

White chocolate and raspberry gâteau

Fresh fruit tart

French apple tart

Baked amaretto and chocolate cheesecake

Banoffee pie

Chocolate tart

Baked banana cheesecake