



Buffet Menus

Whether it's a small dinner party or a conference, we take great pride in the quality of the food that we prepare and present. Our team of chefs apply their imagination, passion and knowledge to ensure that the dishes they create are a delight to the eye and to the palate.

The provenance of our ingredients means a great deal to us. Of course, we want them to be the finest and freshest available, but we also want to know that they are from suppliers with integrity.

That's why we source fish from suppliers dedicated to promoting sustainability and minimising food miles. The butchers we use can trace every link in their supply chain back to the farm. Our cheese comes from artisan makers in the UK who are passionate about their craft.

Wherever possible, our chefs use fruit and vegetables from British growers. And even our tea and coffee is supplied by importers who are as committed to the welfare of the growers as they are to the quality of the product.

At 1 with conferences and meetings

Breakfast

All these breakfast items are available from 8am to 11am

Morning Pastries **£1.90** per person

A selection of Mini Danish pastries, Pain au Chocolate and Croissants (v)

Pot of fresh fruit salad (v) **£2.50** per person (min 6)

Premium fruit yogurt **£2.00** per person (min 6)

Porridge **£3.75** per person (min 6)

A warming bowl of Scott's porridge oats with honey (v)

Hot Breakfast Rolls **£3.50** per person

Smoked cured back bacon and slow cooked vine tomato

Scrambled egg with watercress (v)

served with condiments of HP sauce, Heinz Tomato ketchup and French Mustard

Refreshments

Fairtrade Brazilian coffee and Birchalls specialty teas

Add

Selection of traditional biscuits (v) **£3.75** per person

Selection of biscuits & whole fresh fruit (v) **£4.50** per person

Selection of mini Danish pastries (v) **£4.85** per person

Selection of Danish pastries & fruit salad (v) **£5.50** per person

Selection of fruit juices **£9.00** (1 litre)

Coca Cola, Coke Zero, Seven-Up, Fanta **£2.00** (330ml)

Selection of wrapped tray bakes **£2.50** per item

Hot Fork Buffet Menu

(minimum of 15 people).

Available between 11am and 8pm

£35.00 per person

Sample menu

Braised lamb in a tomato and rosemary sauce with chargrilled peppers

Mushroom and spinach tortellini truffle cream sauce (v)

Served with

Lyonnais potatoes and Artisan sliced bread

Seasonal salad bar selection

Lemon cheesecake with spiced berry compote

Exotic fresh fruit salad with pouring cream

Fairtrade Brazilian coffee, Birchalls specialty teas

Buffet Menu Package

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.

£45.00 per person

Rate includes:

Arrival tea and coffee with luxury Danish pastries and 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, tea, coffee, water and juice

Afternoon tea and coffee with sweet bites and whole fresh fruit

Standard audio-visual equipment hire in the auditorium

Wi-Fi access

(v) vegetarian (gf) gluten free

All prices exclude V.A.T. Some items may contain traces of nuts.



Lecture Theatre Day Delegate Rate

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

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

If you hire the Guy Whittle Auditorium, 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 Danish pastries and 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, tea, coffee, water and juice

Afternoon tea and coffee with sweet bites and whole fresh fruit

Standard audio-visual equipment 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

60-seat Naim Dangoor Auditorium - min 50 delegates