

Food Menu

2022





**Jamian Lewis,
Executive Head Chef**

As well as providing great event space, the latest technology and excellent customer service, we also pride ourselves on our fantastic catering offering.

From our standard DDR packages or the humble sandwich lunch, to executive private dining or a bespoke tailor made package created exclusively for your event – we promise to provide great tasting, innovative and responsibly sourced food.

We are happy to accommodate any dietary requirements, so please just let us know any preferences or diet-specific requests ahead of time.

We look forward to cooking for you soon!



Vegetarian



Vegan

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Breakfast Options



Breakfast Wraps

Hot Breakfast wraps freshly made, with 2 or 3 fillings of your choice. We suggest at least 2 varieties of wraps for your group (a vegetarian and a meat option)

Please choose 2 or 3 fillings for your wraps from the list below:

- Smoked bacon
- Prime pork sausages
- Hot or cold smoked salmon
- Free-range egg omelette ♡
- Scrambled free-range eggs ♡
- Mature cheddar cheese ♡
- Grilled tomatoes ♡
- Smashed avocados ♡
- Pan fried chestnut mushrooms ♡

2 fillings: £5.50 per person

3 fillings: £6.00 per person

Health and Vitality

Our energising, healthy and substantial breakfast option created to promote vitality and wellbeing is a great start to any event or training course

- Fibre rich high protein muesli or porridge with fruits ♡
- Natural low fat yoghurt, honey and fruit compote ♡
- Wholemeal bread rolls ♡
- Boiled free-range eggs ♡
- Smashed avocado ♡
- Energy boosting smoothie shots
- Fresh fruit juices, tea and coffee

£12.95 per person

Breakfast Options



Continental Style Breakfast

An enriched and delightful start to a corporate business meeting

- Freshly baked Viennoiserie which includes croissants, pastries and muffins ✓
- Fresh fruit salad 🍓
- Breakfast charcuterie and cheese plate ✓
- Smoked salmon
- Stewed fruit compote and natural yoghurt ✓
- Multi seeded bread ✓
- Served with fruit juice, tea and coffee

£13.95 per person

Full English Breakfast

Hot buffet breakfast selection served in our restaurants, ideal for overseas clients visiting the UK or large groups

- Shallow fried free-range eggs ✓
- Grilled back bacon
- Prime pork sausages
- Home baked beans 🍓
- Bubble & squeak 🍓
- Sautéed chestnut mushrooms 🍓
- Grilled tomatoes 🍓
- Roasted black pudding
- Served with fruit juice, tea and coffee

£14.95 per person (minimum 5 people)

Breakfast Options



American Diner Breakfast

A truly indulgent breakfast, which is a real treat for away days, team building events or for just something different

- Salt beef hash with poached eggs and hollandaise
- Maple glazed bacon
- Prime pork sausage patties
- BBQ beans 🍷
- Scrambled free-range eggs ✓
- Baked tomatoes 🍷
- Vegan hash 🍷
- A selection of breads 🍷
- Warm pancakes and maple syrup ✓
- Waffles with whipped cream, chocolate sauce & nuts ✓
- Fresh fruits and blueberry smoothie

£15.95 per person (minimum 10 people)

Additional Items

To enhance your breakfast please feel free to pre-order any of these items up to 48 hours before your meeting:

- Danish pastries/croissants/muffins **£3.95 per person**
- Fresh fruit platter (10pax) **£35 per platter**
- Fresh fruit bowl (10pax) **£22.50 per bowl**
- Tea, coffee and biscuits **£4.50 per person**

You can also add a supplement to you DDR package to boost your breakfast experience with us:

- Health and vitality **£7 supplement per person**
- Continental style **£8 supplement per person**
- Full English **£9 supplement per person**
- American diner **£10 supplement per person**

Lunch Options



All our lunch options are available as part of your package (DDR) or are available to be sold separately (prices are per person and exclude VAT)

Restaurant Lunch

We change our menus daily and work closely with our suppliers who sustainably source the best quality, fresh, seasonal produce which inspires our dedicated team of chefs to bring new, healthy and innovative dishes to the table.

A typical restaurant lunch includes a selection of salads, a choice of either a meat, fish or vegetarian main and a dessert or fresh fruit salad. Please let us know if you would like a vegan option or if you have any other dietary requirements.

Sample Menu

Mains

- Slow cooked brisket, roasted onions, mushrooms & beef jus
- Soy and honey glazed sea bass fillet - Asian vegetables
- Sweet potato and kidney bean roulade with courgette spaghetti 🌱
- Sautéed vegetables 🌱
- Rosemary and garlic roasted new potatoes 🌱

Salads

- Bulgur wheat and spiced vegetables 🌱
- Asian slaw 🌱
- Beetroot, red onion 🌱
- Fennel, red onion and citrus 🌱

Desserts

- White chocolate and raspberry cheesecake 🌱
- Vegan chocolate cake 🌱
- Fresh fruit salad 🌱

£28.95 per person

Lunch Options



In Room Lunches

Specifically designed to be served in your room without interruption and for you graze upon whilst working at your convenience.

We have 3 options for you to choose from (pages 7-9):

Sandwich Lunch

We offer three varieties of deep filled sandwiches on a selection of breads. Please choose 3 types from the selection below, accompanied by two hot finger buffet items, a healthy salad and fresh fruit salad.

- English ham, leaves, tomatoes and mayonnaise (dairy free)
- Roast sirloin of British beef, plum tomato, fresh horseradish and leaves (dairy free)
- New Yorker - pastrami, gherkins, Swiss cheese, red onion and mustard
- Coronation chicken, cucumber, mango and spices (dairy free)
- Crayfish, rocket, Marie Rose sauce (dairy free)
- Scottish smoked salmon, cracked black pepper, lemon zest, cream cheese & spinach
- Yellow fin tuna, spring onion, mayonnaise and cucumber (dairy free)
- Roasted Mediterranean vegetables, hummus and leaves 🍆
- Free range egg mayonnaise, chives 🍷
- Matured English cheddar, tomato relish, wild rocket 🍷

£20.95 per person

Lunch Options



Our finger buffet networking lunches can also be provided for evening events upon request.

Finger Buffet Working Lunch

Served with half a round of sandwiches per person, a selection of desserts, fresh fruits, still and sparkling water and a range of buffet items chosen by you from the list below:

Meat

- Crispy cajun chicken goujons
- Soy & honey glazed beef, sweet peppers and chilli (dairy free)
- Dingley Dell pork and beef meatballs in a sundried tomato and Parmesan sauce
- Marinated chicken and chorizo skewers (dairy free and gluten free)
- Spiced lamb kofte with tzatziki (gluten free)

Fish & Seafood

- Red Thai salmon skewers with coriander yoghurt (gluten free)
- Marinated king prawn yakitori with fresh spring onion (dairy free)
- Salmon and smoked haddock fish cakes with lemon aioli (gluten and dairy free)
- Crispy cajun squid with lime salsa (dairy free)
- Cod or haddock goujons with tartare sauce
- Thick cut salmon sushi with pickled ginger (dairy free)

Vegetarian & Vegan

- Baked halloumi with sweet and spicy ratatouille ♡
- Crispy avocado fingers with spicy tomato dip ♡
- Vegetarian sushi rolls with pickled vegetables ♡
- Sweet pepper frittata (gluten and dairy free) ♡
- Vegetarian samosa with chilli chickpeas ♡
- Quinoa falafel with mint and chilli ♡

4 buffet items - £22.95 per person

6 buffet items - £25.95 per person

Lunch Options



Express Lunch

We know that time is precious, so our budget friendly express lunches have been specifically designed for your group to be able to consume a healthy 2 course lunch without disrupting your busy schedule.

With pre-portioned complete meals ready to go, this option offers a speedy hot alternative to our sandwich lunch offering.

Please choose one hot item, one side dish and one dessert:

Hot Items

- Braised beef with crushed roots, savoy cabbage and real beef gravy
- Chicken biriyani with chilli, tomatoes and vegetables
- Smoked haddock, leek and potato fish cake with creamed spinach
- Tofu yellow curry with bean shoots, courgette and broccoli 🌱
- Superfood stew with quinoa, pumpkin, mung lentils, ginger and spices 🌱

Side Dishes

- Chilli and citrus greens 🌱
- Red cabbage slaw 🌱
- Quinoa and roasted vegetables 🌱

Desserts

- White chocolate and raspberry cheesecake 🌱
- Vegan chocolate cake 🌱
- Fresh fruit salad 🌱

£20.95 per person

Our Express Lunches are available for in-room service or served in the restaurant or breakout areas for large groups.

Evening Options



Post-Event & Social Options

To conclude your day, why not select one of our drinks, canapé, formal or informal dining packages?

We're competitively priced and can offer exclusive use or private areas. Please speak to us so that we can help tailor a package to suit your needs.



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Please Note: Minimum numbers of at least 10 people are required



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Evening Options



Please Note: A discretionary 10% + VAT service charge will be added to your bill

Canapé Menu

Vegetarian Selection (cold)

- Goats cheese with Italian parsley and sundried tomato in puff pastry ♡
- Cream cheese and pistachio nut cornet ♡
- Stilton mousse with pecan nut, fig chutney and rocket on blinis ♡
- Red pepper pesto tart (gluten free) ♡
- Aubergine and roasted pepper caviar ♡

Fish Selection (cold)

- Smoked salmon with salmon mousse and lemon zest on brown bread
- Smoked salmon and cream cheese gâteaux
- King prawn with fish mousseline in a pastry basket
- Tuna, salmon or vegetarian sushi
- Blinis with mascarpone and avruga caviar

Meat Selection (cold)

- Duck liver parfait with rhubarb compote on toast
- Spicy chicken and mango salsa in charcoal
- Glazed apple and prosciutto
- Chorizo and baby mozzarella brochette (gluten free)
- Fillet of beef with horseradish and pickle

Hot Canapés

- Mini sausage and mash with sweet onion dip
- Duck bonbons with orange and chilli
- Spicy tomato arancini ♡
- Sweet pepper and potato cake with fresh coriander (gluten free) ♡
- Chilli and garlic prawn brochette (gluten free)
- Sea bass on toast with tomato salsa (dairy free)

4 Pieces - £17.00 per person / 6 Pieces - £21.00 per person / 8 Pieces - £25.00 per person

Evening Options



Set Dining

We purchase our ingredients and our chefs cook especially for you so pre-orders are required. Please select one starter, one main course and one dessert for your guests.

Please Note: A discretionary 10% + VAT service charge will be added to your bill

Starters

- British seafood cocktail with spicy Marie Rose and baby gem (gluten and dairy free)
- Cured smoked salmon with avocado, fennel, grapefruit, compressed cucumber and coriander (gluten and dairy free)
- Chicken and pork terrine with pickled red onions and mustard (gluten and dairy free)
- Smoked duck breast with beetroot and ginger chutney, wild rocket and brioche
- Carrot, chilli and fresh coriander soup 🍷
- Westcombe cheddar and onion croquettes with spiced tomato pickle & baby watercress 🍷

Mains

- Rack of English lamb - Confit shoulder, white onion puree, candied squash and rosti potato (gluten free)
- Beef Chateau, fondant potato, heritage carrots, black cabbage red wine jus (gluten free)
- Supreme of guinea fowl, mushroom mille-feuille, pancetta & spinach hash
- Seafood trio with salmon - king prawn, bream, chive butter, samphire and sautéed potatoes (gluten free)
- Spinach, red pepper and feta cheese parcel herb sauce and charred broccoli 🍷
- Crushed sweet potato and lentil cake with mint and red onion relish (gluten free) 🍷

Desserts

- Dark chocolate tart with gingerbread ice cream and caramel tuile (gluten free) 🍷
- Redberry jelly with pink champagne sorbet 🍷
- Praline Parfait, spiced banana compote & biscoff crumb 🍷
- Selection of Great British cheeses 🍷
- Tea and coffee is included

£42.50 per person

Evening Options



A Taste of Britain

Are you looking for something a bit different from canapés or bowl food? We're offering a new dining concept called 'A Taste of Britain'. Designed to be a relaxed and thoroughly tasty alternative, this package can be utilised to end an event or to accompany corporate networking. Our corporate and social responsibility is very important to us, and we're showing this through our food, using the finest produce we can get from in and around the British Isle to support local farmers and fishermen.

Your guests will enjoy a variety of delicious British classics, beautifully presented in and around a central display of well chilled wine, beer and soft drinks for you to help yourselves to throughout your event.

Please Note: A discretionary 10% + VAT service charge will be added to your bill

We have two packages for you to choose from:

Package 1

- 1 drink per person (beer, 175ml wine or soft drinks)
- Hand carved York ham and coleslaw
- Crisp baby gem filled with coronation chicken
- British butchers hand raised pork pies
- Vintage cheddar ploughman's with Cropwell Bishop Stilton, onion chutney and crackers 🇬🇧
- A platter of English heritage garden vegetables (asparagus, beetroot) with free range hen's eggs, homemade salad cream and pickles 🇬🇧
- Smoked mackerel pate with warm soda bread
- Hand cooked vegetable and potato chips 🇬🇧

£21.00 per person

Package 2

- 2 drinks per person (beer, 175ml wine or soft drinks)
- Hand carved York ham and coleslaw
- Roast sirloin of Rose county beef with English mustard
- Crisp baby gem filled with coronation chicken
- British butchers hand raised pork pies
- Vintage cheddar ploughman's with Cropwell Bishop Stilton, onion chutney and crackers 🇬🇧
- A platter of English heritage garden vegetables (asparagus, beetroot) with free range hen's eggs, homemade salad cream and pickles 🇬🇧
- Somerset brie and leek quiche 🇬🇧
- Scottish smoked salmon with a lemon and cayenne pepper butter
- Smoked mackerel pate with warm soda bread
- Hand cooked vegetable and potato chips 🇬🇧

£32.00 per person

Evening Options



Indoor Picnic Lunch

Are you looking for something a bit different from canapés or bowl food? We're offering a new dining concept called 'Indoor Picnic'. Designed to emulate a classic British picnic, without having to worry about the temperamental British weather. This package can be utilised to end an event or to accompany corporate networking. Our corporate and social responsibility is very important to us, and we're showing this through our food, using the finest produce we can get from in and around the British Isle to support local farmers and fishermen.

Your guests will enjoy a variety of delicious British classics, beautifully presented in and around a central display of well chilled wine, beer and soft drinks for you to help yourselves to throughout your event.

Spread Includes:

- 1 drink per person (beer, 175ml wine or soft drinks)
- Pressed rye Bread sandwiches with salamis, smoked ham, grilled vegetables, Cornish brie and tomato pickle
- Dingley Dell pork and free range egg Terrine
- The best in season vegetables, English asparagus, golden beetroot, heritage carrots and breakfast radish with a Welsh rarebit dip 🇬🇧
- Smoked Mackerel Pate with crème fraiche, Lilliput capers and gherkin
- Greens, plum tomatoes and leaves 🇬🇧
- 'Edible garden' Goats curd and chocolate crumb cheese cake 🇬🇧
- Grapefruit posset pots 🇬🇧

£21.00 per person

Please Note: A discretionary 10% + VAT service charge will be added to your bill

Evening Options



Sapore Italiano - A Taste of Italy

Are you looking for something a bit different from canapés or bowl food? We're offering a new Taste of Italy dining concept, designed to take you on journey to explore the best tastes of Italian cuisine, without having to get on a plane. This package can be utilised to end an event or to accompany corporate networking. Our corporate and social responsibility is very important to us, and we're showing this through our food, using the finest produce we can get from in and around the British Isle to support local farmers and fishermen.

Your guests will enjoy a variety of delicious Italian classics, including top quality cured meats, marinated vegetables, simply prepared and served with Pane, Bruschetta and more.

1 drink per person (beer, 175ml wine or soft drinks)

Una Selezione Di (A Selection of)

- Pastrami
- Prosciutto Crudo
- Milano salamis
- Mortadella

Antipasti (Appetisers)

- Marinated Olives 🍴
- Marinated Peppers 🍴
- Pesto Genovese 🍴
- Portobello Mushrooms 🍴
- Roasted Artichokes 🍴
- Semi-Dried Tomatoes 🍴
- Pecorino, Dolcelatte & buffalo mozzarella 🍴

Selezione Di Pane (Selection of Breads)

- Ciabatta 🍴
- Pan focaccia 🍴
- Grissini 🍴

£21.00 per person

Please Note: A discretionary 10% + VAT service charge will be added to your bill

Evening Options



Bowl Food

Are you looking for a middle ground between a sit down dinner and canapés? Our bowl food offering is just what you're looking for! We have a range of hearty dishes to choose from that are all served in bowls which can be easily held in one hand, making them an ideal solution for end of event food or to compliment networking events.

Choose 4 dishes from the selection below:

- Braised Beef Ribs - Crushed roots, black cabbage, veal juice
- Corn Fed Chicken Byriani - Chilli, tomatoes and vegetables
- Spiced Lamb Tagine - Chilli, chick peas and couscous
- Baked Cod Fillet - Bubble & squeak and shrimp gravy
- Risotto - Smoked haddock and leek
- Salmon Tikka - Spinach and pilaf rice
- Tofu Yellow Curry - Bean shoots, courgette and broccoli 🌱
- Super Food Stew - Quinoa, pumpkin, mung lentils, ginger and spices 🌱

£25.95 per person

Please Note: A discretionary 10% + VAT service charge will be added to your bill

Evening Options



Drinks Reception Packages

Wow your guests with great scenery, excellent service, delicious food and refreshing drinks. Our drinks receptions are the perfect way to end your event on a high.

Drinks & Canapés Package 1

Your choice of 1 x 4 savoury canapés, a reception drink and one refill (Denbies English sparkling wine, or house wine)

£24.50 per person

Drinks & Canapés Package 2

Your choice of 2 x 4 savoury canapés, a reception drink and one refill (Denbies English sparkling wine, or house wine)

£40.00 per person

£50.00 per person - Upgrade to unlimited drinks, with a glass of Denbies English sparkling wine on arrival

Pizza Package

Glass of prosecco on arrival, choice of 2 house beers or 2 glasses of house wine and 3 slices of freshly prepared pizza per person

£27.95 per person

Please Note: A discretionary 10% + VAT service charge will be added to your bill

Evening Options



Drinks Packages

Help your attendees forge better relationships, boost morale and relax and unwind after your event with a drinks reception.

Classic Drinks Package

175ml Denbies English house wine, bottle beer or soft drink, accompanied by bowls of assorted crisps

£17.50 per person for 3 drinks per person

£21.50 per person for 4 drinks per person


Premium Drinks Package

175ml Denbies English house wine, bottle beer or soft drink or house pouring spirits, (including Pink Gin) and mixers, accompanied by bowls of assorted crisps

£21.50 per person for 3 drinks per person

£25.50 per person for 4 drinks per person

Bottomless Drinks Package

 2 hours

Welcome glass of Denbies English sparkling wine, followed by unlimited house wine, bottled beer and soft drinks for 2 hours, accompanied by bowls of assorted crisps

£40.00 per person

£50.00 per person - Upgrade to bottomless sparkling wine and house pouring spirits and mixers

Please Note: A discretionary 10% + VAT service charge will be added to your bill