

Food Menu

2023



A Note From Our Head Chef, Shane Fowler

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!

Contents

Breakfast Options	... Page 3
Hot Breakfast Rolls	... Page 3
Health & Vitality Breakfast	... Page 3
Continental Breakfast	... Page 4
Full English Breakfast	... Page 4
Breakfast Add-Ons	... Page 5
Farmer's Luncheon (DDR)	... Page 6
Alternative Lunch Options (In Room)	... Page 7
Sandwich Lunch	... Page 7
Finger Buffet Working Lunch	... Page 8
Post-Event and Social Options	... Page 9
Canapé Menu	... Page 10
Set Dining	... Page 11
Bowl Food	... Page 12
Drinks Reception Packages	... Page 13
Drinks Packages	... Page 14



Interactive contents page

Breakfast Options



Hot Breakfast Rolls

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

Please choose the fillings for your rolls from the list below:

- Smoked back bacon
- Dingley Dell pork sausages
- Salt beef, homemade pickle & mustard
- Smoked Salmon & Scrambled free-range eggs
- Free range eggs (omelette or shallow fried)
- English tomato, smashed avocado and mushroom

£5.00 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

£14.00 per person

Breakfast Options



Continental Style Breakfast

An enriched and delightful start to a corporate business meeting

- Freshly baked Viennoiserie including croissants and pastries
- Fresh fruit
- Breakfast charcuterie and cheese plate
- Smoked salmon
- Stewed fruit compote and natural yoghurt
- Multi-seeded bread
- Fruit juice, tea and coffee

£15.00 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

£16.50 per person (minimum 5 people)

Breakfast Options



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 **£4.75 per person**

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

- Health and vitality **£7.50 supplement per person**
 - Continental style **£8.50 supplement per person**
 - Full English **£10 supplement per person**
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Lunch Options



Farmer's Market Luncheon

Every day our dedicated team of chefs create new, healthy and innovative two course lunch menus, inspired by the fresh ingredients we source from London's food markets.

We offer a chilled buffet selection, freshly made soup and a choice of a meat, fish or vegetarian hot main course. This is then followed by either a chilled dessert or a hot homemade pudding!

Sample Menu

Chilled Buffet

- **Farmer's Salad:** Lightly pickled English vegetables, Dingley dell ham, truckle cheddar and free range eggs finished
- **Build Your Own Salad:** Choose from a selection of freshly prepared ingredients, such as vine ripe tomatoes, heritage beetroot, olives and more
- **Cockles, mussels and prawn cocktail**

Hot Buffet

- **Marinated chicken supreme, button onions, mushrooms and tarragon**
- **Vegan braised squash and butter beans in tomato gravy**
- **Line caught Cornish mackerel champ and creamed horseradish**
- **Wild rice**
- **Steamed greens**

Desserts

- **Selection of desserts**
- **Fresh fruit salad**

£28.00 per person

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)

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 2 options for you to choose from (pages 7-8):

Sandwich Lunch (Sample Menu):

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

£22.00 per person

Lunch Options



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

Finger Buffet Working Lunch (Sample Menu):

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

6 buffet items - £28.00 per person

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.

-  **Canapé Packages** ... Page 10
-  **Evening Buffet** ... Page 11
-  **Bowl Food Packages** ... Page 12
-  **Drinks Reception Packages** ... Page 13

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



Interactive contents page

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 - £24.00 per person / 8 Pieces - £30.00 per person

Evening Options



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

Evening Buffet (Sample Menu):

A Selection of Salads

- Celeriac remoulade salad
- Roasted vegetable quinoa salad
- Smoked salmon nicoise salad
- Spiced beetroot and tomato salad
- Smoked chicken salad

Mains

- Slow cooked marinated shoulder of lamb with glazed butternut squash and white onion sauce
- Saffron baked sea trout with tender stem broccoli and roasted peppers
- Exotic mushroom risotto cake with creamed leeks and spinach

Desserts

- Baked vanilla cheese cake with forest fruits compote
- Chocolate and clementine torte with Chantilly cream.
- Fresh fruits salad
- Tea and coffee is included

£30.00 per person

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

£28.00 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 (approx. up to 1 hour)

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

£25.50 per person

Drinks & Canapés Package 2 (approx. 2 hours)

Your choice of 2 x 3 different savoury canapés, a reception drink and one refill (Denbies English sparkling wine, or house wine)

£32.00 per person

or

£44.00 per person - Upgrade to unlimited wine, beer and soft 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

£18.00 per person for 3 drinks per person

£22.00 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

£22.50 per person for 3 drinks per person

£29.00 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

£39.00 per person

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