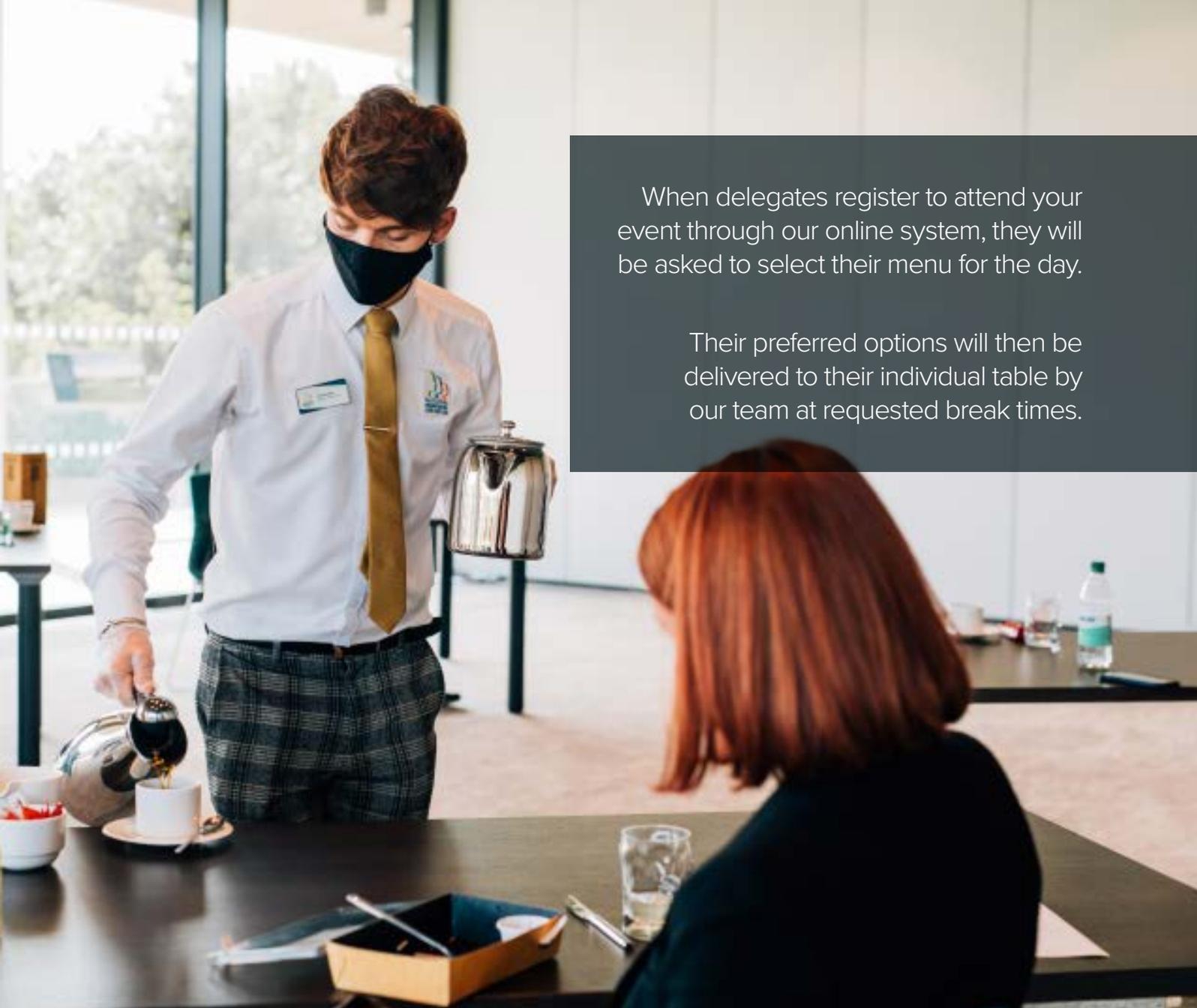




Day Delegate Menu

Our new Day Delegate Menu is designed to offer your guests a choice of freshly prepared and locally sourced food while remaining Covid-Secure.





When delegates register to attend your event through our online system, they will be asked to select their menu for the day.

Their preferred options will then be delivered to their individual table by our team at requested break times.

On Arrival - Select One

Danish Pastry

Hot Bacon Roll

All Butter Croissant with Ham and Cheddar

Greek Yoghurt Granola Pot with Berry Compote (gf)

Vegan Blueberry Croissant (v) (vg)

Yoghurt and Fresh Fruit (v)

Served with Freshly Brewed Tea and Coffee

Mid-Morning

Tea, Coffee and Biscuits

Prepared with options to include Gluten Free, Vegan or other dietary requirements

(v) = Vegetarian (vg) = Vegan (df) = Dairy Free (gf) = Gluten Free (ss) = Contains Sesame (s) = Contains Soya

Some of our menu items contain nuts, seeds and other allergens. As all our food is freshly made on site there is a small risk that tiny traces of these may be in any dish or food served here. We are happy to accommodate any dietary requirements and to discuss our menus in advance of your event. Minimum numbers may apply.





Lunch - Select Preferred Options

Savoury Items - Select Three

Southern Fried Chicken Fillet with Louisiana Barbecue Sauce

Peri-Peri Chicken Skewer with Lime and Herb Mayonnaise (gf)

Chef's Signature Sausage Roll

Filo-Wrapped Prawn with Sweet Chilli Dip

Onion Bhaji with Yoghurt and Mint Dip (v) (vg)

Buffalo Style Spiced Cauliflower (v) (vg) (df)

Vegetable Gyoza with Soy and Spring Onion Dipping Sauce (v) (vg) (df) (s)

Mushroom and Beansprouts in Hirata Buns (v) (vg) (ss)

Sliced Traditional and Continental Meats (gf)

Olive, Roasted Pepper and Sundried Tomato Skewer (v) (vg) (gf)

Sandwiches - Select Three

A selection of sandwiches on classic breads, wraps and artisan rolls.

Classic British BLT

Coronation Chicken with Rocket

Tuna Mayonnaise with Sliced Cucumber

Mature Cheddar Cheese Ploughmans (v)

Free Range Egg Mayonnaise with Mustard Cress (v)

Vegan Mozzarella with Tomato and Pesto (vg)

Smoked Salmon and Cream Cheese

Roast Beef and Horseradish with Watercress

Houmous with Sweet Peppers and Pea Shoots (v) (vg)

Cream Cheese and Cucumber (v)

Falafel with Spring Onions, Chilli Sauce and Shredded Lettuce (v) (vg)

Served with a seasonal salad garnish, orange juice and still or sparkling water.

Mid-Afternoon

Tea, Coffee and Cake Bites

Prepared with options to include Gluten Free, Vegan or other dietary requirements



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