



# Conference Menus



Great food and  
quality service  
tailored to  
your needs



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# Breakfast Menu

## Hot Rolls

- Crispy McGhee's morning roll
- Choose from the following.
- Grilled bacon
- Pork sausage
- Lorne sausage
- Fried egg (V)
- Potato scone (V)

£4.50 per selected item

All of the above is served with tomato ketchup and brown sauce.

## Pastries

- Mini mixed Danish selection
- £1.75 per person (2 per person)

## Working Breakfast

- Selection of mini pastries and croissants
- Natural yoghurt & raspberry coulis pot
- Sliced fresh fruit platter
- Tea/coffee

£6.95 per person

## Fruit Juices

- Jug of orange, cranberry or grapefruit
- £5.50 per jug



# Sandwiches

Each platter includes 1 round and a half of sandwiches per person. All sandwiches will be made with a mix of traditional white and wholemeal bread.

## Meat, Poultry & Fish Sandwiches

- Honey roast ham with tomato
- Bacon, lettuce & tomato
- Roast beef & mustard
- Chicken salad
- Spicy chicken tikka
- Tuna mayonnaise with sliced cucumber
- Prawn marie rose with shredded lettuce

£5.00 per person

## Vegetarian Sandwiches

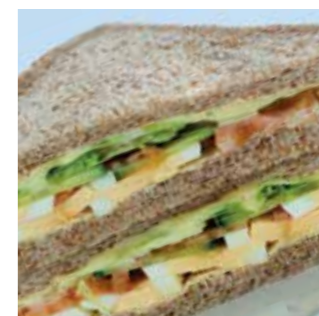
- Grated cheddar
- Cheese & spring onion
- Egg mayonnaise
- Egg salad
- Hummus, red pepper and spinach

£5.00 per person

## Simply Sandwich Lunch

- Selection of meat and vegetarian sandwiches
- Tea/coffee
- Cut fresh fruit
- Jugs of water
- Orange juice

£7.50 per person







# Day Delegates

## The Essentials Package

**Morning**  
 Freshly brewed Fairtrade coffee and tea  
 Selection of biscuits

**Lunch**  
 Simply sandwich lunch

**Afternoon**  
 Freshly brewed Fairtrade coffee and tea  
 Selection of biscuits

Minimum of 20 people

## Standard Package

**Morning**  
 Freshly brewed Fairtrade coffee and tea  
 Filled morning rolls  
 Bottled water and fruit juice

**Mid-morning break**  
 Freshly brewed Fairtrade coffee and tea  
 Selection of traditionally baked biscuits  
 Bottled water

**Finger Buffet Lunch**  
 Choose six items from the finger buffet on page 7 OR  
 Choose two course fork buffet on page 8 (£1.50 supplement per person)  
 Bottled water and jugs of fruit juice

**Afternoon**  
 Freshly brewed Fairtrade coffee and tea  
 Selection of bite-size cakes  
 Mineral water

Minimum of 20 people



# Finger Buffets

## Hot Items

Crispy prawns with chilli dip  
 Butterflied coconut prawns with pink mayo  
 Mini fish & chips  
 Sausage rolls  
 Lamb kofta with mint yoghurt  
 Hot pesto chicken  
 Chicken wings of fire  
 Sweet and sour chicken skewers  
 Assorted mini gourmet pies  
 Mini beef burgers  
 Indian selection (samosas, pakora and onion bhajis) with mint yoghurt dressing (V)  
 Vegetable spring rolls with soy sauce (V)  
 Breaded jalapeños filled with cream cheese (V)  
 Tomato, goats cheese and basil bruschetta (V)  
 Chargrilled vegetable pizza slices (V)

## Cold Items

Selection of cut sandwiches  
 Smoked salmon with a yogurt & lime marinade  
 Mini prawn cocktail  
 Stilton & broccoli quiche bites (v)

## Dessert Options

Chocolate éclairs  
 Mini strawberry and cream scones  
 Chocolate fudge cake  
 Strawberry tarts  
 Chef's choice of fresh desserts  
 Cur fresh finger fruit

4 Items £8.00 per person  
 5 Items £11.25 per person  
 6 Items £13.50 per person







# Fork Buffet

## Meat, Poultry & Fish Options

- Smoked haddock mornay
- Poached salmon with lemon butter
- Fish pie with peas
- Battered fish and chips
- Chicken a la king with braised rice
- Chicken and haggis with whisky sauce, vegetables and potatoes
- Chicken fajitas with sour cream & guacamole
- Chinese chicken curry with fried rice
- Beef madras with tomato, coriander & rice
- Minced beef chilli with rice
- Steak pie with buttered peas
- Shepherd's pie

## Vegetarian Options

- Stir fried vegetables with noodles
- Macaroni cheese
- Roasted mushroom & pea risotto
- Vegetable lasagne
- Mediterranean vegetable Arabiatta with penne and parmesan
- Moroccan stuffed peppers with cous cous

## Dessert Options

- Chef's dessert selection
- Selection of individual cakes

One course £11.50 per person  
Two courses £15.00 per person

20 – 40 guests:  
Choose 2 main courses including a vegetarian

41 + guests:  
Choose 2 main courses plus a vegetable dish



# Itemised Catering

Tea & coffee	£1.75
Tea, coffee & biscuits	£2.50
Tea, coffee & pastries	£3.50
Hot chocolate	£2.25
Jugs of fruit juice (orange, grapefruit or cranberry)	£5.50
Mineral water (still or sparkling)	£4.50

All prices in this document are exclusive of VAT





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