

Refreshments & Buffet Menu's

Many of our pastries and cakes are home-made and all refreshments are prepared on site.

Refreshments are served in the suites throughout the day. All Catering requests and final number of delegates must be confirmed no later than 3 working days prior to your event. Special dietary requests must be confirmed no later than 3 working days prior to your event.



Breakfast Medley £4.75

Bacon or sausage sandwich
Mini Danish pastry
Fresh orange juice
Tea and coffee

Individual Breakfast Items

Bacon sandwich £2.40
Sausage sandwich £2.40
Mini Danish pastry 95p
Fresh fruit bowl 55p

Brain Food Menu

Our menu is designed with 'brain food' in mind. We wish to provide food that affects the performance and health of your brain and therefore have menus that can improve your mood, sharpen your memory and aid mental processes.



Down to Business Buffet £6.75

A selection of sandwiches on a variety of breads, Hearty Potato Wedges, Marinated Chicken Skewers, Vegetable Spring Rolls, Mixed Salad Bowl, Choice of Refreshing Fresh Fruit Platter or Fruit Bowl

The Healthy Option £8.00

A Selection of Sandwiches with Healthy Fillings:

- Cottage Cheese & Pineapple
- Roast Pepper & Hummus
- Egg & Tomato with Light Mayo
- Tuna & Lemon Parsley
- Ham & Salad
- Chicken and Sweetcorn

Hot Pasta Bake , Tomato, Basil and Mozzarella Salad, Warm Chicken Caesar Salad
Combination of Fruit Platters and Fruit Bowl

The Networking Buffet £8.95

A selection of sandwiches on a variety of breads, Hearty Potato Wedges, Marinated Chicken Skewers, Vegetable Spring Rolls, Meat Platter, Mixed Salad Bowl, Warm Pasta Bake, Cheese & Biscuits, Choice of Refreshing Fresh Fruit Platter or Fruit Bowl

***Winter Warmer lunch £9.75**

Chilli, Chicken Curry & Rice, Hot Pasta Bake, Garlic & Naan Bread, Choice of Refreshing Fresh Fruit Platter or Fruit Bowl

*minimum number of 15

The Flexible Lunch £15.50

Selection of Sandwiches and Wraps, Hearty Potato Wedges,
Choice of Three of the Following:

Individual Mini Quiche

Whitby Thai Battered Prawns

Sesame Toast

Cheese Stuffed Peppers

Onion Bhajis

Scotch Eggs

Breaded Mushrooms & Dip

Homemade Coleslaw

Mexican Cous-cous Salad

Choice of Mini Scones, Butter & Jam, Fruit or Sweet Petit Fours

The Master Class Buffet £17.25

Roasted Red Onion Sweet with Balsamic Vinaigrette, Pasta & Mozzarella Salad
with Vine cherry Tomato Sage & Lemon, Mixed Leaf Salad with Lemon & Herb
vinaigrette, Continental Breads, Couscous Salad, Warm Pasta Bake, Meat Platter
Potato wedges with 2 Dips, Homemade Quiche Slices, Selection of Sandwiches
and Wraps, Combination of Fruit Platters and Fruit Bowl



Extras

Tea/Coffee (Per Person) 95p

Tea/Coffee/Biscuits £1.35

Tea/Coffee/Mineral Water £1.45

Tea/Coffee/Biscuits/Mineral Water £1.75

Arrival Package £2.50

Orange Juice (Per Jug) £2.50

Mineral Water (Per Bottle) £2.50

Gateaux & Cakes (Per Portion) £1.95

Pastries & Muffins £2.25

Fresh Fruit Bowl 55p

Sweets for the tables £1.25