



DAY DELEGATE MENU

£50 per person

Breakfast & Lunch 2 course
2 x Tea & coffee break
Projector, A-board, Stationery
Flexible service timings to work around your meeting schedule

BREAKFAST

Selection of Viennoiserie,
Filter coffee, teas, Still/Sparkling water, juices

Choose one:

Eggs Royal, Eggs Benedict, Eggs Florentine, Avocado on toast

LUNCH

Two Courses Seasonal Set Menu

(Order on arrival for groups up to 15,
Pre orders required for groups above 15)

STARTERS

Courgette & Parmesan soup, sourdough croutons
Chicken & New potato salad, Poached chicken, new potatoes, crispy capers
Soy Marinated Egg, miso mayonnaise, petit pois, watercress

MAINS

Pork Chop, aubergine caponata, cherry tomato, peppercorn sauce
Artichoke Spaghetti, artichoke pesto, artichoke barigoule, aged Parmesan
Moule Mariniere, steamed mussels, white wine, cream

ADD:

Side vegetable sharing platter £18 (serves four)

Fries
Tender stem broccoli
Buttered green beans
Mashed potatoes

COFFEE BREAK INCLUDES:

Macaron
Filter coffee, tea
Still/ Sparkling water
Orange/ Cranberry juices

AFTER MEETING OPTION

Selection of cocktails £6 ea