

# DAY DELEGATE PACKAGES



## HALF DAY DELEGATE

Half Day Meeting with  
up to 4 Hours Room  
Hire

### WHAT'S INCLUDED

Arrival Tea & Coffee with  
Pastries

Mid-session Tea Coffee /  
Biscuits

Up to 4 Hour Room Hire  
Projector/ Screen or TV with  
HDMI

Free WiFi

Complimentary Stationery

Complimentary Sweets

Flipchart & Pens

Mineral Water



## FULL DAY DELEGATE

Full Day Meeting  
with All Day Room  
Hire

### WHAT'S INCLUDED

Arrival Tea & Coffee with  
Pastries

Mid-morning Tea & Coffee with  
Biscuits

Sandwich Lunch

Afternoon Tea & Coffee with  
Biscuits

All Day Room Hire  
Projector/ Screen or TV with  
HDMI

Free WiFi

Complimentary Stationery

Complimentary Sweets

Flipchart & Pens

Mineral Water



## 24 HOUR DELEGATE

Full Day Meeting with  
Dinner & Overnight  
Accommodation

### WHAT'S INCLUDED

Arrival Tea & Coffee with  
Pastries

Mid-morning Tea & Coffee  
with Biscuits

Sandwich Lunch

Afternoon Tea & Coffee with  
Biscuits

All Day Room Hire  
Projector/ Screen or TV with  
HDMI

Free WiFi

Complimentary Stationery

Complimentary Sweets

Flipchart & Pens

Mineral Water

2 Course Dinner

Accommodation with  
Breakfast \*

**All Packages require a minimum of 20 Delegates**

\* Single Occupancy in a Classic Double Bedroom with Ensuite

# UPGRADES

AVAILABLE ON REQUEST  
ALL UPGRADES ARE SUBJECT TO AVAILABILITY

AVAILABLE FOR ALL  
PACKAGES

24 HOUR  
DDR ONLY

## FOOD UPGRADES

Bacon / Sausage /  
Veggie Rolls on Arrival  
£4.95 /pp

Orange or Apple Juice on  
Arrival  
£2.50 /pp

Add 1/2 Bottle House  
Wine Per Person with  
Dinner  
£11.95 /pp

Slices of Cake at Afternoon  
Break  
£2.95 /pp

Upgrade to 2 Course  
Finger Buffet  
£7.95 /pp

Room Upgrades  
*Please enquire for pricing*

Add Fruit Skewers at  
Afternoon Break  
£3.95 /pp

Upgrade to 2 Course  
Fork Buffet Lunch  
£15.00 /pp

## ADDITIONAL EQUIPMENT

Additional Screen  
from £50.00 each

Additional Flipchart  
from £15.00 each

Microphone & Speaker  
from £45.00 each

Additional AV  
Requirements  
*Please enquire for pricing*

Breakout Room(s) & Ground Hire  
*Please enquire for pricing*

# FINGER BUFFET MENU

Freshly Prepared 2 Course Finger Buffet Menu

## **Your Choice of Six Items:**

Freshly Prepared Finger Sandwiches (GF+)  
Individual Savoury Tartlets  
Mixed Mediterranean Skewers (VG) (GF)  
Mini Sausage Rolls  
Vegetarian Samosas (VG)  
Mini Pork Sausages (GF)  
Pork Satays (GF)  
Chicken Satays (GF)  
BBQ Chicken Wings (GF)  
Vegetarian Spring Rolls (VG)

## **Dessert**

**~~ Chef's Choice ~~**

We endeavour to cater for all dietary requirements, some dishes may need to be altered to meet your needs. If you have a food allergy, please notify your Event Organiser.

## **Allergen Notice-**

While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any food item we make is FREE of any specific allergen. If you have a specific allergen need, please inform us; we will take all reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products.

# FORK BUFFET MENU

Freshly Prepared 2 Course Fork Buffet Menu

## **Your Choice of 2 Mains Options:**

Rich Beef Bourguignon (GF)  
Aubergine Parmigiana (VG)(GF)  
Chilli Con Carne with Tomato Salsa & Guacamole (GF)  
Chicken in a Creamy Garlic, Parmesan & Mushroom Sauce  
Sweet Potato, Chickpea & Spinach Curry (VG)(GF)  
Vegetarian Lasagne (V)

## **Your Choice of 2 Side Options:**

Medley of Seasonal Vegetables  
Basmati Rice  
Butter & Parsley New Potatoes  
Fusilli Pasta Salad  
Mixed Salad with Tomato & Red Onion Cous Cous Salad

## **Your Choice of 2 Dessert Options:**

Lemon Tart  
Chocolate Brownie  
Profiteroles & Chocolate Sauce

*We endeavour to cater for all dietary requirements, some dishes may need to be altered to meet your needs. If you have a food allergy, please notify your Event Organiser*

### **Allergen Notice**

*While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any food item we make is FREE of any specific allergen. If you have a specific allergen need, please inform us; we will take all reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products.*

# DINNER MENU

## 2 Course Set Menu

*Available for 24 hour DDR package*

*A choice of 2 Mains and 2 Desserts or 2 Starters and 2 Mains, third course available at a supplement of £7.50 per person*

### Starters

Roasted vine tomato & basil soup (GF, DF, VE)

Cream of parsnip & honey soup (GF)

Ham hock terrine, olive oil and sea salt croute, red onion marmalade

Parma ham, fig & maple roasted walnuts, pea shoots & walnut vinaigrette (GF, DF)  
(£2.50 supplement)

Chicken terrine, toasted brioche, plum & apple chutney

Retro prawn cocktail , crispy iceberg, Marie rose sauce, lemon, brown bread & butter

Cod & parsley fish cake, chervil vinaigrette & crispy capers (£3 supplement)

Cured salmon gravadlax, honey, dill & mustard dressing(GF, DF) (£2.30 supplement)

Cherry tomato, bocconcini mozzarella salad, Roquette with a pesto dressing (GF)

Whipped goats' cheese & beetroot, crushed hazelnut, beetroot syrup & pea shoots  
(GF)

Goats cheese & caramelised red onion tart, dressed roquette

Vegan feta & roasted vegetable tian, watercress & toasted pine nuts (GF, DF, VE)

### Sorbets

Lemon sorbet, Mango, Raspberry, Champagne

### Mains

Thyme roasted chicken breast, creamy mash potato, fine green beans & jus (GF)

Roast rosemary & garlic chicken breast Gratin potato, roasted carrot, tender stem  
broccoli & jus (GF) (£4 supplement)

Five hour braised beef, Creamy mashed potato, ale roasted carrot, tender stem  
broccoli & red wine jus (GF)

Cider braised pork, sage butternut squash, tender stem broccoli, brambly apple &  
cider jus (GF) (£3.50 supplement)

Confit duck leg (GF) (£5 supplement)  
Garlic greens, dauphinoise potato, caramelised shallot jus

Roasted rump of lamb (GF) (£8 supplement)  
Cumin carrot, honey parsnips, gratin potato, fine green beans & rosemary jus

Fillet of British beef (GF) (£15 supplement)  
Truffles mashed potatoes, baby vegetables, Bordelaise sauce

Pan fried seabass  
Citrus & dill crushed potatoes, confit fennel & salsa Verdi

Roast salmon fillet (£5 supplement)  
New potatoes, asparagus & hollandaise sauce

Butternut squash, courgette & edamame bean risotto (GF, VE, DF)  
toasted pine nuts and basil oil

Blue cheese & spinach gnocchi  
Crispy shallots, maple walnuts & pea shoots

Portobello Mushroom & brie (GF) (£3.50 supplement)  
Roasted carrot, green beans, creamy mashed potato & tarragon jus

### **Desserts**

Citron tart, crushed meringue, raspberry coulis

Warm Chocolate Brownie, vanilla ice cream

Sticky toffee pudding (GF), Toffee sauce & salted caramel ice cream

Chocolate fondant, Clotted cream ice cream (GF)

Caramelised apple tart tatin, vanilla ice cream

Classic vanilla cream brulee, Fresh raspberries (GF)

Vegan chocolate & coconut tart, vegan vanilla ice cream (GF, VE, DF)

Vegan banoffee pie (GF, VE, DF)

We endeavour to cater for all dietary requirements, some dishes may need to be altered to meet your needs.

### **Allergen Notice**

*While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any food item we make is FREE of any specific allergen. If you have a specific allergen need, please inform us; we will take all reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products.*