



## CONFERENCE MENUS



### **WORKING LUNCH**

(Served in your meeting room)

Freshly prepared sandwiches and baguettes. Fillings include:

Beef sirloin with roquette and horseradish cream

Ham, cheese and tomato with wholegrain mustard

Poacher cheese, lettuce, carrot and sultanas

Tuna, lemon mayonnaise and cucumber

Egg and parsley mayonnaise mix with cress

Also include:

Crisps, a platter of fresh fruit, tea and coffee and iced water

### **CHEF'S SELECTION OF A TWO COURSE BUFFET LUNCH**

Served in the restaurant or your meeting room

### **SAMPLE MENU**

Beef bourguign on tender cubes of beef braised with red wine, garlic, mixed herbs garnished with smoked bacon lardons, button mushrooms & roasted shallots served with rice

Spinach and blue cheese tartlet

Apple crumble or lemon tart served with pouring cream

Tea and coffee

### **FINGER BUFFET**

Chef's Selection of Freshly Prepared Sandwiches on White and Wholemeal Bread

Fillings as per the working lunch menu

Hot Lincolnshire sausage rolls with tomato chutney

Plaice goujons with homemade tartare

Thin base light pizza with various toppings

Duck spring rolls with a sweet chilli dip

Curried spiced chicken wings

Pork pie & piccalilli

Prawn vol au vents

Vegetable spring rolls

Goats cheese and red onion tartlet

