



NATIONAL
CONFERENCE
CENTRE

DAILY DELEGATE RATE FORK BUFFET LUNCH OPTIONS

MEAT OPTIONS

(Please select 2 options to be served to your delegates)

Classic beef stroganoff with sour cream and gherkin garnish

Classic coq-au-vin

Beef Goulash with red peppers and paprika

Sautéed pork, cider sage and mustard sauce

Traditional Irish stew and pickled red cabbage

Chicken with chorizo basil and tomato

Thai chicken curry with lemongrass

Diced lamb, fresh ginger and spring onions

Traditional shepherd's pie with a cheesy mash topping

Thick pork and leek sausage with rich onion gravy

FISH OPTIONS

(Please select 1 option to be served to your delegates)

Mixed seafood paella

Classic fisherman's pie with creamy chive mash

Salmon, haddock and prawn crumble

HOT VEGETARIAN OPTIONS

(Please select 1 option to be served to your delegates)

Stir fried fresh vegetables with tofu and hoisin sauce

Wild mushroom stroganoff

Spinach, mushroom and ricotta lasagna

Roast pumpkin, feta and rocket penne pasta

COLD PLATTERS

(Please select 1 option to be served to your delegates)

Assorted fish platter

Assorted cold meat platter

Assorted continental meat charcuterie platter

Luxury bread display

POTATO AND RICE OPTIONS

(Please select 2 options to be served to your delegates)

- Crushed potatoes with spring onion and garlic
- Potato boulangere with fresh sage
- Roast scented cajun parsley new potatoes
 - Braised fondant potato
 - Baked potato gratin
 - Creamy mashed potato
- Braised basmati rice, peppers, onion and cucumber
 - Basmati rice with deep fried onion garnish
 - Coconut fragranced rice
 - Wild rice with roasted red peppers
- Penne pasta with pesto and parmesan shavings
 - Tagliatelle verdi
 - Three coloured pasta spirals

VEGETABLE OPTIONS

(Please select 1 option to be served to your delegates)

- Green beans with roasted almonds
- Roasted Mediterranean vegetables with rosemary and thyme
 - Cauliflower gratin
 - Braised Savoy with gruyère cheese
- Honey and cumin roast parsnips and carrots

INDIVIDUAL BOWL SALAD

(Please choose 3 options to be served to your delegates)

- Chickpea and Mediterranean vegetables
- Pasta quills, green beans, red onion and pine nuts
 - Plum tomato, feta, olives and basil
 - Orange and fennel
- Tomato and mozzarella with fresh pesto
 - Oriental rice salad
- Baby spinach, gorgonzola, walnut and pear
 - Potato, red onion, mustard vinaigrette
 - Classic Caesar salad
- Avocado, bacon and plum tomatoes
- Spinach, broccoli and pine nut with blueberries and balsamic dressing
 - Wild rice, raisins and red onion
 - Goats cheese, fig and rocket
- Apple, sultana, gruyère, red cabbage and coleslaw
- New potato, red onion, bacon and mustard dressing
- Bulgur wheat tabbouleh with plum tomato and herbs
 - Couscous with butter nut squash and herbs
 - Classic Waldorf salad

DESSERT SELECTION

(Please choose 3 options to be served to your delegates)

COLD

- Belgium chocolate coffee cake with cheesecake cream
- Lemon posset with oat crumble and summer berries
- Raspberry Eton mess
- Tiramisu trifle with amaretto macaroons
- Rich vanilla cheesecake with strawberry compote and double cream
- Traditional spiced carrot cake with lemon and honey frosting and double cream
- Terrine of choux pastry with summer berries and sherry vanilla cream
- Orange drizzle cake with Chantilly cream

HOT

- Old English treacle sponge pudding with vanilla custard
- Cherry almond Bakewell with vanilla custard
- Apple and blackcurrant tart with hazelnut crumble and warm toffee sauce
- Lemon curd bread and butter pudding with vanilla custard
- Coconut milk rice pudding with homemade strawberry jam
- Warm poached fruit salad with iced lemon yoghurt

Should you require any additional items we would be delighted to arrange these at a supplement of £5.00 + VAT per item per person

Allergen Notice

Please be advised that the above menu items may contain nuts or extracts of nuts, wheat based products, dairy products or other ingredients which may cause adverse reactions to any guest who has an intolerance to these items and/or their derivatives

Should you wish to find out more about the ingredients we use, please ask your Event Planner and they will be pleased to supply the relevant information