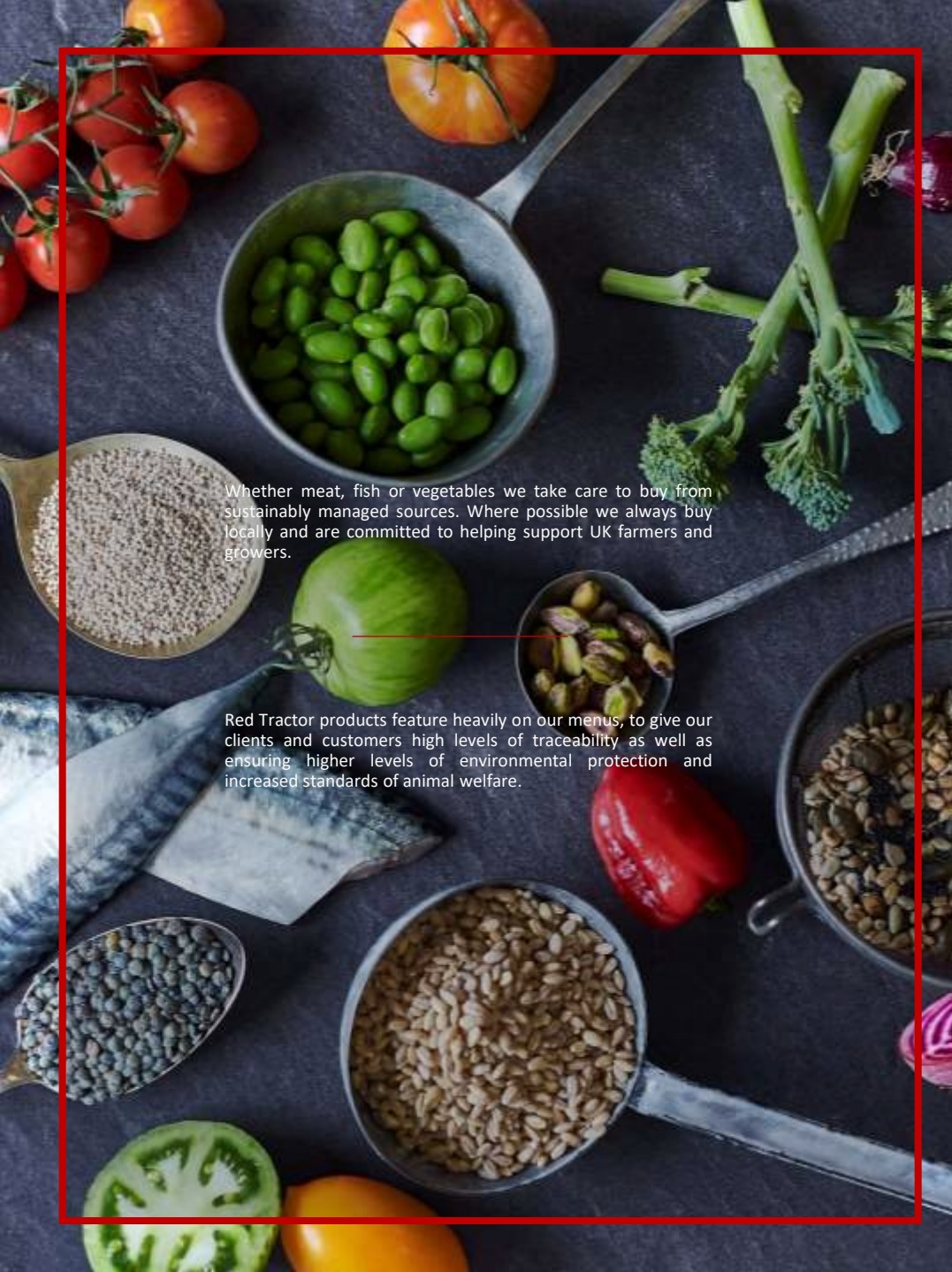


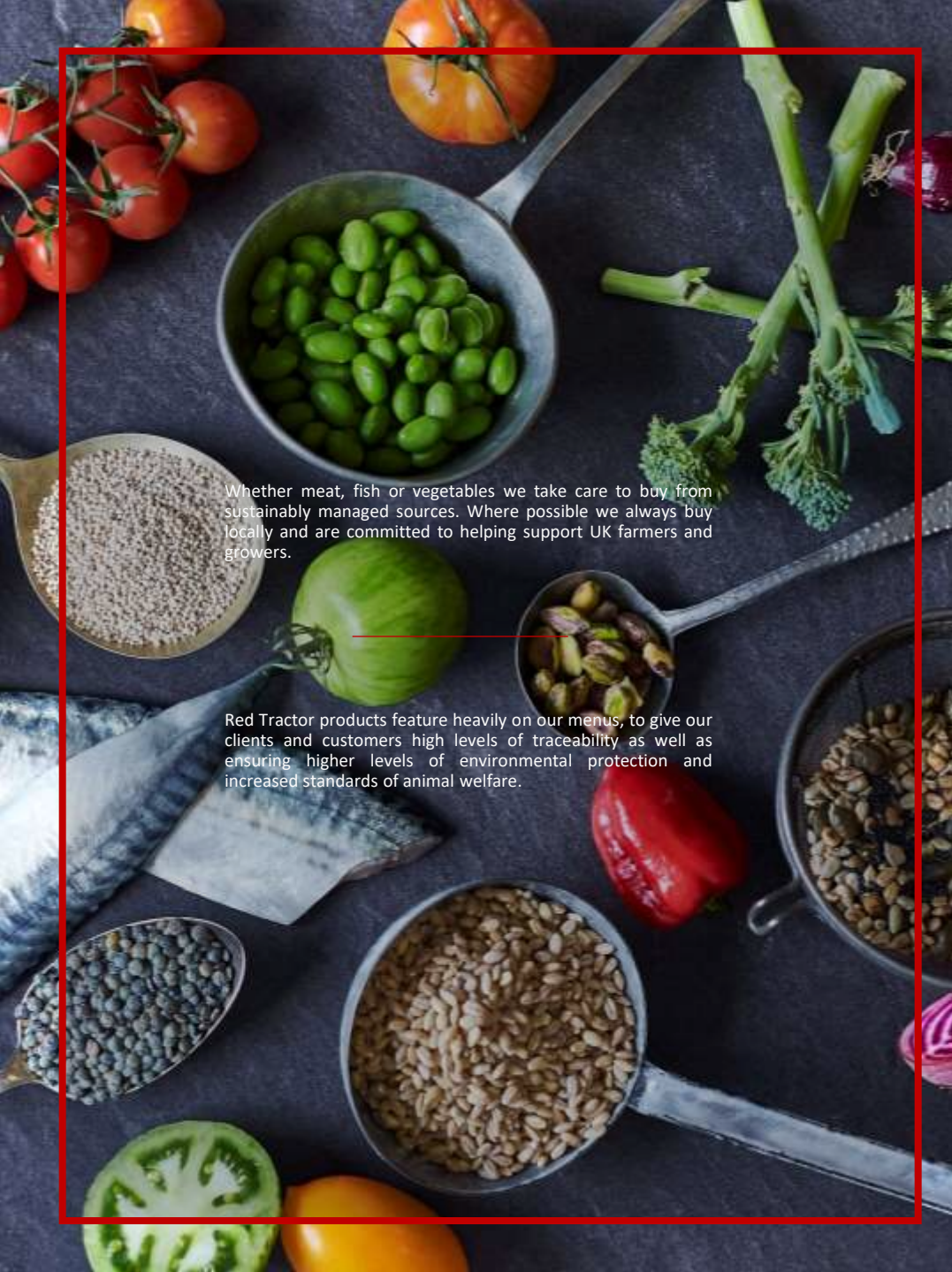


Conference & Meeting Menus

A top-down view of various fresh ingredients including tomatoes, broccoli, lentils, and grains, arranged around a central text block. The ingredients are displayed on a dark, textured surface. A red border frames the entire image. The text is centered in the upper half of the image, with a thin red line extending from the end of the first paragraph to the start of the second paragraph.

Whether meat, fish or vegetables we take care to buy from sustainably managed sources. Where possible we always buy locally and are committed to helping support UK farmers and growers.

Red Tractor products feature heavily on our menus, to give our clients and customers high levels of traceability as well as ensuring higher levels of environmental protection and increased standards of animal welfare.

A top-down view of various fresh ingredients including tomatoes, broccoli, lentils, and grains, arranged around a central text box. The ingredients are displayed on a dark, textured surface. The text box is a white rectangle with a thin black border, containing two paragraphs of text. The first paragraph is in a smaller font, and the second paragraph is in a larger font. The ingredients are arranged in a circular pattern around the text box, with some items like lentils and grains in small metal bowls or spoons, and others like tomatoes and broccoli as whole or partially cut pieces. The overall composition is visually appealing and emphasizes the freshness and variety of the ingredients.

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Welcome

Dear Guests,

We want to make your time with us as memorable as possible. With this in mind, we have created a range of menu options.

With a focus on choice, from lite bites, tempting treats and refreshing drinks at break times, to more substantial offerings, we have created a range of menu options for all tastes.

Breakfast, finger buffet lunches and Heavenly Burgers. All feature in these specially created menus. We do appreciate that food plays a large part in a conference or meeting, and every event demands special attention after all every event should be as unique as the guests invited.

We can also caterer for alternate dietary requirements.

Head Chef

Breakfast

Pastries

A selection of fresh pastries

Rainforest Alliance tea & coffee

Classic Breakfast Rolls

A selection of bacon, sausage or egg (v), served on a freshly prepared roll

Rainforest Alliance tea & coffee

Full English Breakfast

Grilled bacon, breakfast sausage, scrambled eggs, baked beans, mushrooms, grilled tomato, potato scones & toast

Chilled orange juice

Rainforest Alliance tea & coffee

Hearty Porridge

Scottish porridge oats served with either berry compote, honey or salted (v)

Breakfast Shots

Mini yoghurt shots topped with muesli or a fruit compot





Finger Buffet

- Miniature beef sliders with a spicy mango salsa
- Pulled pork sliders & apple relish on a mini brioche bun
- Sticky glazed BBQ Ribs
- Mini lamb koftas with a minted yoghurt dip
- Duck spring roll with sweet chilli sauce
- Mini Yorkshire pudding with chipolata sausage & mash, topped with caramelized onion
- Assorted mini pizza's (Pepperoni, Spicy Beef and Cheese & Tomato)
- Panko and sesame seed chicken with seracho crème freche
- Skewered chicken tikka & mango relish
- Fig & Blue cheese crostini
- Salmon brochettes with citrus oil
- Mixed Vegetable Kebabs with a honey & lime dressing
- Crispy battered fish with sea salted chips and vinegar
- vegetable spring rolls with a sweet chilli (V)
- Onion Bhaji with raita dipping sauce (V)
- freshly prepared crudities with dips (V)
- Caramelised red onion, goats cheese & beetroot tartlets (V)
- Mixed Vegetable Couscous

Choose items from the above and the dessert menu on page 6, healthy options on page 7.

Fork Food

Curries

Chicken, sweet potato & coconut curry
Potato & cauliflower curry (v)

Chard Fillet of Salmon

Fillet of salmon presented on a bed of Thai noodles with spring onion, light soy and finished with coriander oil

Asparagus and Broad Bean Risotto (v)

Creamed risotto rice served with fresh asparagus spears. Seasoned with garlic, white wine, fresh herbs and finished with parmesan

From the Sea

Shallow fried fillet of haddock. Served with chips, a lemon wedge & minted mushy peas

Cumberland Sausage & Mash

Braised sausage carved over a creamed spring onion mash potato, smothered with a rich onion gravy

Carved Meats

Tandoori chicken or sea salt thyme roasted pork

Cottage Pie

Slow braised shin of beef cottage pie served with chunky roasted vegetables and hearty warm bread and butter

Golden Vegetable Shepard's Pie (v)

Pulled Pork

Pulled pork served over a sweet potato puree, coated with a sticky Jack Daniels glaze

Butternut Squash & Puy Lentil Salad (v)

Roasted butternut squash mixed together with Puy lentils, spinach and tomato topped with pumpkin seeds

Caesar Salad

Baby gem leaf bound with Caesar dressing, herbed croutons, pancetta lardons, parmesan shavings anchovy. Served with either traditionally, salmon or chicken breast

Breast of Chicken

Seared breast of chicken carved over a spiced quinoa and green salad, topped with deep fried Nori seaweed and a ginger dressing.

Poached Fillet of Scottish Salmon

Poached salmon fillet presented with oriental spiced vermicelli noodles, straw mushroom, green pepper and black bean dressing

Sesame Encrusted Tofu (V)

Cubes of tofu encased with a sesame crust, served over a julienne of marinated vegetables

Choose two from the main dishes above and one from the dessert selection on page 6.
Healthy options on page 7.





Desserts

Vanilla crème Brulee, chocolate chip & caramel shortbread

Rich Dark Chocolate mouse

Apple & Blackberry Crumble

Seasonal fruit platter with natural yoghurt and drizzled honey

Selection of mini tea time dessert

All of the above also included in the finger and hot buffet choice.



Healthy Option

Finger buffet

Freshly made wraps with low fat fillings, choose from poached chicken, turkey breast, tuna or low fat mayonnaise, light cheddar cheese

Steamed tarragon chicken skewer

Citrus salmon brochette

Vegetable skewer dusted with paprika

Wok fried Harissa king prawns

Low fat hummus and crushed avocado and crudités

Crust less Mediterranean quiche

Selection of salads
fruity couscous, wholemeal pesto pasta or allotment salad
(other varieties of salad available on request)

Fresh fruit board, natural yogurt drizzle

Homemade fruit smoothies, with juice or low fat yoghurt

Courgette brownie

Hot Fork Food

Singapore nasi goreng
chicken, prawn or vegetable

Tarragon poached chicken
with crushed new potatoes, greens, veloute sauce

Spiced salmon
served with tabbouleh, courgettes and peppers



Heavenly Burgers

The Classic

4oz Prime Beef Burger with Lancashire streaky bacon, mature cheddar cheese, crisp lettuce, tomato & red onion.

Spicy Mexican

4oz Prime Beef Burger with Smokey beef chili, jalapenos, Monterey jack cheese, crisp lettuce, tomato & red onion.

The Italian

4oz Prime Beef Burger with pesto marinated tomato, mozzarella cheese, crisp lettuce, tomato & red onion.

The Deep South

Southern fries Chicken Breast with Lancashire streaky bacon, Monterey jack cheese, mustard mayonnaise, crisp lettuce, tomato & red onion.

Falafel Burger (v)

Falafel with tabbouleh, cumin and mint raita, crisp lettuce, tomato & red onion.

All served on a toast Brioche Bun

Extras

Chunky chips
Red cabbage slaw
Pickled gherkins

Tossed Salad
Grilled corn



Working Lunch

Classic

A selection of freshly made sandwiches
Chips

Artisan

A selection of fillings on locally baked artisan breads

Vegetable crisps
Crudities
Chips

Both options served with Rainforest Alliance tea and coffee





OUR POSITIVE FOODPRINT PLAN

Our CSR strategy is focused on generating a positive Foodprint, from farm to fork, working with our suppliers, clients, guests and employees. Built around four main commitments, covering the whole of our value chain, from how we sustainably source our ingredients, to the innovative, healthy choices that we provide our guests, and from how we minimize food waste to how we help our people to fulfil their potential.

For further details on the plan follow the link below:

<https://youtu.be/KvbwDElhUFY>

