



# Conference Buffet

£65 per person

PLEASE CHOOSE: • 2 MAINS (including Vegetarian)

• 2 SIDES • 1 DESSERT

## Mains

(Please choose 2)

- Lamb, tomato & mint casserole
- Lemon & grain mustard chicken drumsticks
- Chicken, leek & tarragon casserole
- Beef Bourguignon
- Pork fillets in a brandy & red wine sauce with mushrooms and onion
- Salmon fillets with lemon butter
- Four cheese ravioli with basil oil
- Beetroot, truffle & ricotta tortellini (V)
- Cauliflower cheese tart (V)

## Sides (V)

(Please choose 2)

- Mashed potato
- Mixed green vegetables (spinach, asparagus, sugar snap peas, green beans)
- Roasted carrots with honey and thyme
- Basil & lemon couscous
- Mixed leaf salad
- Roasted baby potatoes

## Desserts

(Please choose 1)

- Chocolate & raspberry tart
- Fresh fruit salad with English Borage Honey
- Vanilla cheesecake
- Salted caramel profiteroles

All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Fish may contain bones. V = suitable for vegetarians. All prices include VAT at the current rate. An optional service charge of 12.5% will be added to your bill, which goes directly to the team who serve you.

*Fewer than 15 guests, chef's selection*

*This includes the full day DDR packages  
Room available 8am to 5pm*