



Day Delegate Rate Lunch Menu

Hot Fork Buffet Lunch

Choose from:

Option A

Chicken, leek and lemon pie
Red mullet, citrus, watercress
Pinto bean, piquillo pepper & artichoke bake

Choose 2 items from below:

Sea salt, garlic & rosemary roast new potatoes
Green leaf & herb salad
Cucumber, mint, red onion & feta
Tomato, courgette, lemon, olive oil

Choose 1 item from below:

White chocolate & honey panna cotta
Cheese board

Option B

Searcys meatballs, saffron tomato sauce
Smoked fish & prawn pie
Portobello mushroom, Beenleigh blue, leeks, lemon thyme crumb

Choose 2 items from below:

Parsley buttered mash
Green leaf & herb salad
Roast Butternut Squash, Pomegranate Dressing
Red slaw, pomegranate & sultana

Choose 1 item from below:

Lemon thyme treacle tart, clotted cream
Cheese board



Option C

Pork, orange, baby carrot, celeriac and leek
Natural dye smoked haddock, spinach, vinaigrette
Butternut & saffron risotto, feta, watercress

Choose 2 items from below:

Harissa sweet potato wedges
Green leaf & herb salad
Broad bean, radish, cucumber, feta
Courgette, chicory, pea, lemon dressing

Choose 1 item from below:

"Jaffa Cake" tart, candy orange
Cheese board

Option D

Lamb, apricot, dates and pomegranate
Smoked salmon, lemon and sorrel Tagliatelle
Roast vegetable ratatouille

Choose 2 items from below:

Pearl couscous
Green leaf & herb salad
Greek salad, heritage tomatoes
French bean, mange tout, cherry tomato

Choose 1 item from below:

Lime & mint tart
Cheese board

Cold Options – to substitute a main option

Savoury Tartlets (mascarpone & pea, leek & bacon, chorizo & piquillo pepper)
Spinach & feta rolls
Searcys sausage rolls, mustard
Spinach roulade, roast squash, ricotta, walnuts

Hot Side Option – to substitute a cold salad

Creamed leeks & spinach
Honey roasted thyme carrots
Lemon baked courgettes
Toasted green beans
Roast Butternut Squash, Pomegranate Dressing
Cauliflower, walnuts, lemon
Leeks, broccoli