

CONFERENCE MENU - SAMPLE MENUS

	DAY 1	DAY 2	DAY 3	DAY 4
BREAD	Rustic bread rolls & flatbreads	Rustic bread rolls & flatbreads	Rustic bread rolls & flatbreads	Rustic bread rolls & flatbreads
SOUP	Roast vine tomatoes, courgette, basil & fennel seed (VG)	Moroccan chickpea, preserved lemon, carrot & coriander (VG)	Butternut squash, coconut, kaffir lime leaf, ginger & lemongrass (VG)	Curried cauliflower, cumin & coriander (VG)
MEZZE/TAPAS	Marinated olives (VG) Lebanese hummus (VG) Greek tzatziki (V) Balsamic onions Meat platter	Marinated olives (VG) Lebanese hummus (VG) Greek tzatziki (V) Balsamic onions Meat platter	Marinated olives (VG) Lebanese hummus (VG) Greek tzatziki (V) Balsamic onions Meat platter	Marinated olives (VG) Lebanese hummus (VG) Greek tzatziki (V) Balsamic onions Meat platter
SALADS	Avocado, orange, cherry tomatoes & little gem lettuce salad (VG) Mixed tomatoes, red onion, cucumber & basil (VG) Seasonal leaves (VG) Spanish tomato & paprika dressing Olive oil & balsamic vinegar (VG)	Olives, cherry tomatoes, green beans, new potatoes & little gem salad (VG) Mixed tomatoes, red onion, cucumber & basil (VG) Seasonal leaves (VG) Spanish tomato & paprika dressing Olive oil & balsamic vinegar	Beetroot, rocket, baby spinach, orange & dill salad (VG) Mixed tomatoes, red onion, cucumber & basil (VG) Seasonal leaves (VG) Spanish tomato & paprika dressing Olive oil & balsamic vinegar	Apple & celeriac raw slaw, lemon, parsley & olive oil (VG) Mixed tomatoes, red onion, cucumber & basil (VG) Seasonal leaves (VG) Spanish tomato & paprika dressing Olive oil & balsamic vinegar
MAINS	Chargrilled chicken thighs, chorizo, roast peppers & parsley Moroccan chickpea & vegetable tagine (VG)	Grilled pork, sautéed greens & sweet n sour sauce Sweet potato & bean chilli, coriander & chilli (VG)	Chicken stir-fry, Asian vegetables, garlic & ginger, sweet chilli sauce Vegan broccoli & spinach pasta bake (VG)	Beef koftes, tomato & chilli salsa, coriander yoghurt Lightly spiced sweet potato, vegetable & coconut curry (VG)
SIDES	Patatas bravas Roast Mediterranean vegetables	Sweet potato wedges Chargrilled corn on the cob	Egg noodles, bean sprouts & coriander Super greens	Braised basmati Spiced roast cauliflower
DESSERTS	Mini brownie bites Greek yogurt, fruit & toppings	Mini carrot cake Greek yogurt, fruit & toppings	Mini oat flapjack Greek yogurt, fruit & toppings	Mini sticky toffee cake Greek yogurt, fruit & toppings
FRUIT	Fresh fruit platter	Fresh fruit platter	Fresh fruit platter	Fresh fruit platter

Please inform a member of our team of any specific dietary requirements or allergies. Dishes can be adapted, please ask a member of the team.