

## **Delegate package**

Your daily delegate package includes the following:

Arrival coffee break  
Mid-morning coffee  
Your choice of a three course plated luncheon or a standing fork buffet  
Mid afternoon tea  
Filtered water  
Conference pad, pen and sweets  
Room hire of the meeting room from 9am until 5pm

### **Tea and coffee breaks**

For each break we serve freshly brewed coffee with a selection of herbal teas and infusions with a bowl of whole fresh fruit. In addition to this, you can select two options for each break with additional being available at £3.50 per person

#### **Morning**

Freshly baked croissants  
Cinnamon swirls  
Fruit Danish  
Granola bars  
Maple plait  
Almond croissants

#### **Mid-morning**

Homemade cookies  
Flavoured shortbread  
Homemade flapjack  
Sliced seasonal fruit  
Sliced fruit

#### **Afternoon break**

Afternoon tea cakes - please choose one  
(Eccles/ Victoria sponge/ Battenberg/ carrot/ banana and chocolate)

Macarons - please choose one  
(chocolate/ raspberry/ caramel)

Choux - please choose one  
(vanilla/ chocolate/ lemon meringue)

Slices - please choose one  
(Opera/ chocolate orange/ cheesecake/ Millionaire/ Billionaire)

Madeleines - please choose one  
(vanilla/ white chocolate/ raspberry)

## Alternative options

In addition to the selection available above, we are pleased to offer a further range which is available at a supplement charge of £5.00 per person, per choice

Yoghurt station

Selection of mini filled croissants – please choose two

Mushroom and herb (v)

Gruyere cheese and ham

Smoked salmon cream cheese and dill

Mini pots of scrambled eggs – please choose two

Plain (v)

Crisp pancetta

Smoked salmon and chives

Truffle oil (v)

Avruga caviar

Mini bacon muffins

Mini poppy seed bagels with smoked salmon and cream cheese

Smoothie and juice station – please choose two

Melon and mint

Spicy virgin Mary

Exotic fruits with lime leaf and ginger

Raspberry and basil smoothie

Mango and passion fruit smoothie

Ice cream cart - please choose two

(Individual pots of vanilla/ strawberry/ chocolate/ mint)

Mini fruit scones with clotted cream and strawberry preserve

## **Buffet menu**

### **Salad bar**

*Please select four of the following*

#### **Classic Caesar**

Romaine lettuce with parmesan and Caesar dressing

#### **Apple and raisin coleslaw**

Crisp cabbage, red onion, raisins and green apple with French dressing

#### **Mixed green leaves**

Young spinach, rocket, crouton and balsamic and olive oil

#### **Smoked chicken and glass noodle salad**

Bean sprouts, mixed pepper, red onion, sesame dressing

#### **Pasta and salmon**

Orecchiette pasta, citrus poached salmon, cocktail shrimp, sun-blushed tomatoes with herb pesto

#### **Chicken Waldorf**

Apple and celery root salad with toasted walnuts and smoked chicken, light lemon yoghurt dressing

#### **Thai beef**

Thai marinated beef, rice noodles, bean shoots, spring onion, green pepper, pickled carrot and soy ginger dressing

#### **Salad Nicoise**

Tuna, French beans, black olives, tomato and new potatoes

#### **Moroccan cous cous**

Grilled mixed vegetables, sultanas, toasted almonds

#### **Greek salad**

Feta cheese salad with tomatoes, cucumber, Kalamata olives, mint and oregano dressing

#### **Bacon and mushrooms**

Crispy pancetta, garlic mushrooms, red onion salad

#### **Salad fattoush**

Lebanese salad with lemon sumac dressing, crisp lettuce, parsley, tomato, cucumber and toasted flat bread

## **Main course**

*Please select two main dishes and one vegetarian dish*

### **Chicken korma**

Boneless chicken in mild curried coconut and almond sauce served with pilaf rice

### **Mushroom gnocchi (v)**

Rich mixed mushroom cream sauce with Italian dumpling

### **Black bean beef**

Strip of beef with bean sprout, green pepper, onion and fried rice

### **Korean beef**

Traditional Korean braised beef, spring onion, and carrot with oyster sauce  
Served with kimchi-fried rice

### **Kaeng kiew warn pak tao hoo (v)**

Bean curd and vegetables in green curry sauce jasmine style rice

### **Tortellini of tomato basil and mozzarella (v)**

Roasted tomatoes and pesto dressing

### **Irish stew**

Braised middle neck of lamb with Savoy cabbage, onions, carrots and roasted potatoes

### **Sweet and sour chicken or pork**

Spicy diced chicken or pork, wild ginger, stir-fried in sweet and sour sauce  
served with fried rice

### **Baked sea bass**

Fillet of sea bass with Provencal vegetable

### **Nuea nam mun how**

Beef with onions mushrooms and oyster sauce and Jasmine rice

### **Cannelloni (v)**

Fresh filled pasta with spinach and ricotta, creamy Italian tomato sauce, topped with  
aged parmesan

### **Cajun salmon**

Roast fillet of salmon, cajun spice, onions, peppers and pineapple,  
tomato dressing

### **Fish and chips**

Golden fried local fish with Maldon sea salt, malt vinegar chips and mushy peas

### **Fish ragout**

Seasonal fish (including prawn, squid and mussel) cooked with mixed pepper and  
tomato

### **Olive garden lasagne (v)**

Rustic layers of pasta, buffalo mozzarella, tapenade, aubergine and tomato sauce

### **Deli platter**

*Please select one of the following*

#### **Duet of smoked salmon**

Lancaster London smoked salmon and hot smoked salmon

#### **Grilled asparagus**

Artichokes, balsamic onions and sun-dried tomatoes

#### **Charcuterie**

Parma ham, bresaola, pastrami, honey roasted ham

#### **Tomato and mozzarella**

Red and yellow cherry tomato and bocconcini

#### **Parma ham and melon**

Parma ham, honeydew and cantaloupe melon

#### **Prawn cocktail**

Pink prawn, iceberg lettuce and Marie Rose dressing

### **Food stations**

The following are available at an additional charge of £8.00 per person

Smoked salmon carving station

Charcuterie table

Hot roast rib of beef station

Thai station with live cooking

Salad tossing station

Anti-griddle ice cream

Waffle and pancake station

Selection of British farmhouse cheeses

## **Desserts**

Please select three cold desserts, one hot dessert

### **Cold desserts**

Chocolate orange mousse cups

Miniature tarts – please choose one  
(lemon and lime meringue/ black cherry Bakewell/ seasonal fruit/ chocolate salted  
caramel)

Warm chocolate and hazelnut brownie

Lemon and lime posset

Choux buns – please choose two  
(vanilla/ chocolate/ raspberry/ salted caramel/ mocha)

Cheesecake – please choose one  
(passion fruit/ bitter chocolate/ raspberry and white chocolate)

Raspberry and pistachio Eton mess

Raspberry & roasted hazelnut slice

Seasonal fresh fruit salad

Opera – please choose one  
(classic/ sea salt caramel/Amaretto and coffee/ strawberry and pistachio)

Lancaster London signature lollipop selection

### **Hot desserts**

Seasonal fruit crumble with English custard

Sticky toffee pudding with butterscotch sauce and pouring cream

Hot chocolate pear pudding, vanilla ice cream

Bread and butter pudding with English custard and pouring cream

## Plated luncheon menu

*When making your selection, please select one choice from each course,  
with a vegetarian alternative for the starter and main course*

### Starters

Lancaster London classic smoked salmon with caper and shallot oil, Melba toast  
Baked mackerel, pickled melon and marinated vegetables, red miso emulsion  
Smoked and roast chicken terrine with hazelnut, apricot citrus caramel, parsley oil  
Chickpea puree, heritage tomato salad, radish and cucumber, balsamic drops  
Creamed goats' cheese nougat with pistachio and tomato, golden beetroot dressing

### Main course

Seared fillet of beef, braised beef and horseradish mash, heritage carrots,  
baby courgette, rich marrowbone butter sauce

Grilled chicken supreme, garden peas and smoked bacon with button onions,  
butter braised potatoes, pan jus

Fried tofu, soy and sesame sauce served with chilli and jasmine rice  
with tender stem broccoli and shiitake mushrooms

Confit roast duck leg, cauliflower mash with caramelised onion and buttered root  
vegetables,  
cherry brandy sauce

Smoked aubergine parcel, seasonal vegetables,  
sauté potato and a roasted pepper sauce

Salmon teriyaki, seasoned sesame vegetables, sticky rice, king oyster  
mushrooms,  
chilli and spring onion, miso sauce

Roast guinea fowl with sage and onion dumplings,  
heritage carrots, parsley cream sauce

Wild mushroom, wilted spinach, smoked applewood cheese money bag,  
white wine cream sauce

### Dessert

Raspberry cheesecake, white chocolate ice cream  
Lemon tart, clotted cream and berry coulis  
Mini chocolate trio:  
hazelnut fondant, milk chocolate and honey opera, chocolate mousse tart  
Black Forest mousse, chocolate soil, cherry sorbet  
Sticky toffee pudding, butterscotch sauce, vanilla ice cream