

# VINTRY & MERCER

## DAY DELEGATE RATE

MINIMUM OF 11 PAYABLE DELEGATES REQUIRED FOR THE LIBRARY AND A MINIMUM OF 8 PAYABLE DELEGATES REQUIRED FOR THE MUSIC ROOM AND THE DRAWING ROOM.

### PACKAGE INCLUDES;

Room hire

Arrival coffee break with selection of pastries (E,D,G,N,Se)

Mid-Morning coffee break with homemade smoothies

Asian inspired working lunch buffet

Afternoon coffee break with homemade cookies (E,G,D,N)

Mineral water

Nespresso coffee machine

Non-alcoholic mini fridge

Unlimited access to a private high-speed Wi-Fi

55" LCD Television & cabling

Pads, pens, sweets & stationery box

Flipchart & easel with pad

Portable service button

VAT at 20%

12.5% service charge

All event spaces have individually adjustable air conditioning, background music system & light dimmer switches. The Drawing Room & The Library have natural daylight.

### Allergy Key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)  
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

Contains alcohol \* Vegetarian (V) Vegan (Ve)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

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## MONDAY

Grilled chicken, soy, orange & ginger (G,S)  
Papaya salad, peanuts, coriander & chilli (N,F) (V)  
Grilled aubergine with sweet miso (G,Se,S) (V) \*  
Mozzarella, tomato & shiso bruschetta (D,G) (V)  
Shrimp tempura, wasabi & tarragon mayonnaise (C,G,E)  
Sweet & sour tofu, tomato & pineapple (G,S) (V)  
Soba noodle, cucumber & wakame, sesame dressing (G,Se,S) (V) \*  
Thai basil panna cotta with berries (D) \*

## TUESDAY

Salmon teriyaki, pickled vegetable (F,G,Se,S) \*  
Chicken kakiage, chilli salt (E,G,S)  
Smoked aubergine salad, ponzu & spring onion (G,Se,S) (V) \*  
Crispy fried tofu, chilli jam & basil (G,S) (V)  
Caesar salad, wasabi, anchovy & Parmesan (D,E,F,G)  
Fried rice with mushroom, spring onions & ginger (G,S) (V)  
Spinach salad, sesame dressing (Se,G,S) (V)  
Yuzu crème brûlée (D,E) (V)

## WEDNESDAY

Glazed barbeque chicken, coriander, peanuts & spring onion (P,G,S)  
Burrata with sweet chilli, basil & mandarin (D) (V)  
Shrimp banh mi, carrot & guacamole (C,G,S,Se)  
Kohlrabi apple & wasabi coleslaw (E) (V)  
Fishcakes, chilli & coriander, aioli (F,E,G,S,Se)  
Broccoli salad, satay dressing (P,Se,G,S) (V) \*  
Vietnamese vegetable rolls (Se,P,G,S) (V)  
Pear & sesame crumble cake (D,E,G,Se) (V)

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## THURSDAY

Beef teriyaki steamed bun, crispy onions & mustard (G,Se,S,Mu) \*

Tempura white fish, spicy mayonnaise (G,F,E,S)

Tofu, sesame dressing (G,Se,S) (V) \*

Mushroom donburi (G,S,Se) (V) \*

Mozzarella, tomato & chilli jam (D) (V)

Roast beetroot salad, goat cheese, miso dressing (D,G,S,Se) (V)

Focaccia, smoked salmon & wasabi cream cheese (G,F,D)

Yuzu cheesecake tart (D,E,G) (V)

## FRIDAY

Roast cod with ponzu butter & chives (F,G,D,S,Se) \*

Stir fried beef & peppers with oyster sauce & Thai basil (G,C,Se,S)

Grilled aubergine with sweet miso (Se,G,S) (V) \*

Fried rice with shrimp, ginger & spring onions (C,G,S)

Grilled manchego toasties with chilli sauce (D,G) (V)

Tomato & shiso salad, spicy soy dressing (G,S) (V) \*

Soba noodles, cucumber, wakame & bonito (G,FS,Se) (V) \*

Green tea roulade (D,E,G)

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