



CONFERENCE
AND EVENTS

DAILY DELEGATE

2025



Daily Delegate

Customer Set Menu: £68





Package Includes:

- A dedicated event manager to assist with the planning of your event
- Complimentary parking
- Complimentary WiFi for all delegates
- Arrival tea & coffee with pastries
- Mid morning tea & coffee with sweet treat
- Lunch – See options below
- Afternoon tea & coffee with sweet treat
- Glass of juice
- Half a bottle of mineral water
- Conference mints

Set Menu A

- Selection of Hand-crafted sandwiches (   to be made available)
- Hunters chicken kebabs with a BBQ glaze, warm cheese sauce and crispy bacon lardons (Quorn 'chicken alternative will be made available)
- Sustainable fish goujons with salt & vinegar seasoning and traditional tartare
- Traditional hand crimped pork & red onion sausage rolls with HP brown sauce (Vegan sausage roll alternative will be made available)
- Barbers cheddar, onion, and heirloom cherry tomato gluten free tartlets  
- Roasted new potatoes with a roasted garlic mayo  
- Dessert - Selection of seasonal fruits and hand cut traybakes

Set Menu B

- Selection of Hand-crafted sandwiches (   to be made available)
- Gluten free steak and ale mini pies 
- Gluten free spiced cauliflower mini pies 
- Plant based kofta and pimento pepper kebabs with a warm tomato and chilli salsa 
- Smashed falafel sliders, with red pepper hummus and sweet chilli, coriander glaze 
- Homemade corn nachos with guacamole, soured cream, salsa and jalapenos 
- Dessert - Selection of seasonal fruits and hand cut traybakes

Daily Delegate

Customer Selector Menu: £68

Meat Protein

Please choose 2 items:

- Hunters chicken skewers
- Lamb koftas with siracha chilli mayonnaise and charred pitta's
- Chipotle chicken thighs with crispy corn ham hock and pea **NGCI** tartlet
- Mini venison pies with pickled red cabbage served warm

Vegetarian Protein

Please choose 1 item:

- Plant based 'meat balls' arrabbiata **VG**
- Barbers cheddar, onion, and heirloom cherry tomato **NGCI** tartlets **V**
- Sweet chilli falafels in charred pitta breads with coriander hummus **VG**
- Curried cauliflower and lentil mini pies with chip shop style curry dipping sauce **V**

Salads

Please choose 3 items:

- Garden leaves with heritage tomatoes, cucumber and pickled red onions **VG**
- Penne pasta with fire roasted peppers, bocconcini and pesto dressing **VG**
- Moroccan spiced cous cous **VG**
- Potato salad with pickled ham hock and garden peas dressed in a Dijon mustard vinaigrette
- Roasted Chickpea, lentil & pickled raisin salad finished with crumbled vegan feta **VG**
- Seasonal cabbage coleslaw **VG**
- Traditional Caesar, with pecorino cheese, croutons **V**

Potato side

Please choose 1 item:

- Roasted new potatoes with sea salt and rosemary **VG**
- Patatas bravas, with spicy tomato sauce and saffron aioli **VG**
- Traditional jacket potatoes with flavoured butters **V**
- Triple cooked 'Albert Bartlett' chips seasoned with chip spice and roasted garlic mayo **VG**

Something Sweet

- Selection of seasonal fruits and traybakes