

Conference Menu
(Price per person)

Starters

A

Freshly made Soup of your choice*
(dependent on season and availability)

Or

Fan of Melon with a Forest Fruit Couli
£5.50

B

Hot Smoked Mackerel with Horseradish
Cream and Herb Oil

Or

House Pate with Cumberland Sauce and toasted Flutes
£7.00

C

Thai Chicken Salad with Lime and Chilli sauce

Or

Stilton Pear and Walnut Salad
£7.50

D

Hot Smoked Salmon on pickled Vegetables
And Onion Salad

Or

Greek Salad
£9.00

E

Crown of Galia Melon Filled with Forest Fruits
Or

Wild Mushroom with Parmesan and Roquette
£9.50

Main Course

A

Roast Breast of Sussex Chicken
Served with a mushroom Cream Sauce

Or

Pan-Fried Turkey Escalope
Served with a Leek and Sage Sauce
£12.50

B

Roast Loin of Pork
with a Caraway Seed and Apple Gravy

Or

Roast Beef with Red Wine Sauce
£14.50

C

Pan-fried Salmon with Hollandaise Sauce

Or

Roast Leg of Lamb with Honey Rosemary Sauce
£15.00

D

Baked Parmesan Cod
with Lemon Cream Sauce

Or

Roast Breast of Chicken with Sun-dried Tomatoes
And Wild Mushrooms with Sage Cream Sauce
£16.00

E

Grilled Sirloin Steak
with a Brandy and Green Peppercorn Sauce

Or

Honey Marinated Duck Breast
with Caramelized Orange Juice
£17.00

Desserts

A

Strawberry Cheesecake served with Fresh Cream
Or
Black Forest Gateau served with Fresh Cream
£6.00

B

Lemon Tart served with a Forest Fruit Compote
Or
Pacific Fruit Salad with Fresh Cream
Or
Choux Buns with Cream and Chocolate Sauce
£7.50

C

Chocolate Bavarois with Fruit Couli and Anglaise
Or
Raspberry and White Chocolate Charlotte with
Tia Maria Crème
Or
Warm Bread and Butter Pudding
with Crème Fraiche
Or
Summer Pudding with Cream Anglaise
£8.50

D

Platter of Cheese for the table:
Stilton, Edam and Brie with
Biscuits, Grapes, Nuts and Dried Fruits
£8.00 (per platter)
Tea and Coffee at £1.75 per person, per serving

Vegetarian Suggestions

Stuffed Peppers with Ratatouille
Roasted Vegetables Wellingtons
Broccoli and Brie Pithivier
Vegetable Lasagne
Mushroom Pasta
Grilled Vegetable Salad with Goats Cheese
£12.50

Lunch Buffet Menus

Working Lunches
(price per person)

A

Assorted Sandwiches
Pasta Salad with Tuna Mayonnaise
Fresh Fruit Basket
£10.95

B

Hot Baguette with fillings of:
Ham & Cheese, Cheese & Tomatoes, Tuna & Mayo
Vegetable Samosas
Cold Meat Selection
Potato Salad
Coleslaw
Gateau & Cream
£12.95

Finger Buffet Supper Menus

A

Cocktail Sausages marinated in Honey and Mustard
Pizza Puffs
Assorted Sandwiches
Barbeque style Chicken Drumsticks
Vegetarian Samosas
£12.50 (per person)

B

Honey & Soy Glazed Chicken Drumsticks
Vegetarian Quiche Selection
Savoury Pastry Selection
Assorted Sandwiches
Potato Wedges with Soured Cream & Chives
Pate Maison with Toasted Croutes
Prawn Cocktail Tartlets
£14.00 (per person)

C

Breaded Fish Goujons with Tartare Sauce
Potato Skins topped with Cheese & Bacon
Smoked Salmon Tartlets
Assorted Sandwiches
Chicken Satays with Peanut Sauce
Vegetable Samosas
Beef & Mushrooms Skewers
Vegetarian Quiche selection
£16.50 (per person)

Inclusive Conference Dinner Menus

The following menus can be served
to groups of 12 or more, staying at the hotel on the
24Hour Residential Rate

A

Fan of melon with Fruit Couli
Pan-fried Chicken Supreme with a Mushroom
and herb Sauce
Served with Seasonal Vegetables & Potatoes
Chocolate Torte with Cream

B

Soup of the day
Grilled Salmon Fillet with a lemon Buerre Blanc Sauce
Served with Seasonal Vegetables & Potatoes
Black forest Gateau

C

Pate Maison with Melba Toast
Tagliatelle Pasta with Mushroom Cream Sauce
Served with Seasonal Vegetables & Potatoes
Lemon Torte with Cream

Cocktail Canapés

Cold Canapés

Smoked Salmon
Smoked Ham
Salami
Cream Cheese
Beef
£13.50 per person

De Luxe Cold Canapés

Smoked Salmon
Caviar
Mini Avocado with Smoked Salmon
Butterfly Prawns
£15.00 per person

À la carte Tray Selection

(minimum order for 10 persons)
Chicken Drumsticks
Deep-fried Brie
Ham Croissants
Mini Shish Kebabs
Chinese Dim Sum
£16.00

English Breakfast

Breakfast Cereals
Fruit Segments
Croissants with Jam & Butter
Plate of: 2 Rashers of Bacon, Sausage, Tomato
Fried Egg, Baked Beans, 2 Hash Browns
Orange Juice
Tea & Coffee
£8.50

Continental Breakfast

4 Breakfast Cereals
Fruit Segments
Croissants with Jam & Butter
Orange Juice
Tea & Coffee
£5.50

Traditional Afternoon Tea

Smoked Salmon Finger Sandwiches
Cucumber Finger Sandwiches
Scones served with Butter, Jam and Whipped Cream
Fresh Gateaux
Freshly Brewed Tea or Coffee
£8.50 per person