

Conference Menu Selection

Chicken

Sweet and sour chicken with rice

Succulent pieces of chicken in a homemade sweet and sour sauce, served with boiled rice

Jerk chicken with sticky rice

Jamaican style jerk chicken served with sticky rice and peas

Chicken chasseur

A classic dish made with chicken in a white wine sauce served with seasonal vegetables

Chicken, leek and bacon pie

Individual chicken, leek and bacon pie cooked in a creamy sauce

Chicken strips with sweet chilli salsa

Homemade breaded chicken strips served on a salsa of tomato, red pepper and chilli

Spicy chicken wings with shredded iceberg lettuce

Hot and spicy chicken wings served simply on a bed of iceberg lettuce and cherry tomatoes

Lamb

Lamb chops with minted crushed peas

A single lamb chop, grilled and served on sweet minted crushed peas

Lamb kebabs with Greek couscous salad

Skewered lamb pieces served on a couscous salad consisting of cherry tomatoes, red onion, olives and feta cheese.

Shepherd's Pie

Classic homemade shepherd's pie. A rich lamb mince base topped with mashed potato finished under the grill until crispy

Tandoori lamb with rice

Tandoori style marinated lamb pieces cooked in a curry sauce and served with boiled rice

Beef

Beef and ale pie

A classic beef and real ale homemade stew topped with a golden puff pastry lid

Beef Stroganoff

A rice dish consisting of beef, mushrooms, tarragon and whole grain mustard

Mini beef burgers

Homemade mini beef burgers filled with lettuce, tomato, onion and topped with cheese served in a sesame bun.

Beef meatballs and linguine in a tomato basil sauce

Classic Italian meatballs in a tomato sauce flavoured with basil served on a nest of linguine

Cottage pie

A beef mince and vegetable base topped with mashed potato and finished under the grill until golden.

Pork

Sausage and mash

Gloucester old spot sausages served with a buttery mash potato and peas

Toad in the hole

Mini Yorkshire puddings filled with Gloucester old spot sausages.

Fish/ Seafood

Fisherman's pie

A classic fisherman's pie consisting of haddock, prawns and salmon, topped with mashed potato and finished under the grill.

Fish and Chips

Miniature cider battered fish served simply with chunky chips

Salmon pasta bake

Creamy salmon and dill pasta, baked with a herb crust

Prawn and sweet chilli noodles

Delicate prawns cooked in a sweet chilli sauce then tossed with egg noodles

Vegetarian

Vegetable jalfrezi

A jalfrezi curry consisting of tomato, onion, pepper and courgette, served with rice

Vegetable lasagne

A classic Italian cooked only with vegetables

Mixed bean cassoulet

A mix of kidney, butter and pen beans in a rich tomato based sauce flavoured with thyme.

Spicy vegetable enchilladas

A miniature Mexican style baked wrap filled with a spicy ratatouille, then topped with melted cheese

Mediterranean vegetable pasta bake

A ratatouille of pepper, courgette, onion, tomatoes, and aubergine, mixed with pasta and baked with a herb crust.

Salads

All individually portioned

Greek Salad

Seasonal leaves, olives, red onion, tomatoes, cucumber and feta cheese

Caesar salad

Shredded iceberg, anchovies, croutons and parmesan

Tuna Niçoise

Rocket, red onion, tomato, boiled egg, fine beans, olives and tuna

Goat's cheese and red onion salad

Rocket, red onion, parmesan and black pepper

Oriental noodle salad

Julienne carrot, pepper, cucumber, onion and noodles with a sweet chilli dressing

Prawn Cocktail

Shredded iceberg lettuce, marie rose dressing and prawns, finished with lemon and herbs

Potato salad

Boiled new potatoes, red onion, gherkins and parsley in a creamy dressing

Hot Accompaniments

Seasonal vegetables

Ratatouille

New potatoes

Chips

Mashed potato

Naan bread

Boiled rice

Refreshment breaks

Ham and cheese croissants

Flapjacks

Chocolate brownie

Granola pots

Fresh fruit smoothies

Danish pastries

Mini cheese toasties

Biscuits

Mini nachos pots

Bacon bap bites

Sausage bap bites

Desserts

Crème Brûlée

Classic vanilla set custard topped with caramel

Lemon posset

A set lemon crème served with a berry compote and shortbread

Eve's pudding

An apple compote topped with sponge mix and baked

Apple berry crumble

An apple and mixed berry compote topped with a short-crust crumble

Fresh fruit tarts

Sweet pastry tarts filled with an array fresh mixed fruit and glazed with syrup

Bakewell tart

Mini strawberry jam and almond tart served hot

Pot au chocolat

Soft set potted chocolate ganache served with shortbread

Eton mess

A mixture of homemade meringue, mixed berries and whipped cream set in an individual pot

Fresh fruit cocktail

A mix of fresh cut fruit in fresh orange juice

Chocolate orange mousse

Chocolate mousse served with wafer biscuits and set in individual pots.