







Day Delegate Autumn/ Winter Menu 2016/17

Please select **one** option from the main course section and **one** option from the vegetarian section **or** select the sandwich choice. Then choose **one** dessert.
Please return at least 14 days prior to booking.






MAIN COURSES

- Beef Lasagne with Salad and Crusty Bread
- Mediterranean Chicken with Roasted Vegetables and Rice  
- Honey & Mustard Chicken with Creamed Potatoes and Seasonal Vegetables




SAVOURY TARTS Please select **two** of the following

- Chicken, Leek and Gruyere Tart with salad and crusty bread
- Salmon and Broccoli Tart with salad and crusty bread
- Roasted Vegetable Tart with salad and crusty bread 
- French Onion Tart with new potatoes, salad and crusty bread 

JACKET POTATOES served with salad. Please select **three** of the following

- Beef bolognese  Vegetable bolognese 
- Cheddar cheese  Tuna mayonnaise  Baked beans 

OTHER VEGETARIAN OPTIONS





- Vegetarian Lasagne with Salad and Crusty Bread 
- Mediterranean Vegetables with Rice  

SELECTION OF SANDWICHES Served with salad garnish and crisps

e.g. chicken mayonnaise, salmon & cucumber, tuna & sweet corn

Moroccan houmous & roasted red pepper  Egg mayonnaise  Cheese & pickle 

DESSERTS Please choose **one** option

- Carrot Cake with mascarpone topping 
- Apple & Apricot Crumble with custard 
- Apricot Brioche 
- Chocolate Cake 

All lunches are served with a fresh fruit platter and tea and coffee

SPECIAL DIETS ARE CATERED FOR. PLEASE LET US KNOW IN ADVANCE. WE SOURCE OUR FOOD WITH THE WELFARE OF ANIMALS IN MIND. ALL VEGETARIAN FOOD IS TRULY VEGETARIAN.