



Menu Pack 2012

Daily Delegate Rate

Package

Registration and refreshments

Fair-trade coffee, teas, herbal infusions with Danish pastries and fresh fruit salad

Mid-morning break

Fair-trade coffee, teas, herbal infusions with biscuits and fresh fruit

Lunch

Your choice of a standing hot or cold 2 course monthly buffet with salad accompaniments, desserts, and fresh fruit salad.

Served with bottled water and fresh juices, fair-trade coffees, teas, infusions and biscuits.

Afternoon Break

Fair-trade coffee, teas, herbal infusions with biscuits and fresh fruit platter

£75 per delegate

Includes

- Additional servings of coffee/tea at no extra charge if required
 - Organiser refreshments at registration desk
 - All room hire in the lecture theatre and catering space
 - Registration desk and manned cloakroom
 - A dedicated A/V technician
 - Standard AV hire in the theatre
 - Use of wireless handheld voting keypads
- This package is available in our main 300 seat lecture theatre, and our 150 seat Max Rayne Auditorium*

Minimum numbers for this package:

- Main Lecture Theatre - 150**
- Max Rayne Auditorium - 90**

Supplementary refreshment break items Unit price

- Bottled water (1l) **£3.50**
- Freshly squeezed orange/cranberry juice (1.5l) **£8.50**
- Canned soft drinks (330ml) **£2.00**
- Croissant and mini Danish pastries **£1.80**
- Fresh fruit bowl **£1.50**
- Hot bacon or egg rolls **£5.00**
- Cheeseboard **£7.95**
- Individual organic yoghurts **£3.00**
- Fairy cakes (2 per guest) **£3.50**
- Selection of petits gâteaux **£3.00**
- Scones, clotted cream and preserves **£3.50**
- Fruit kebabs **£3.00**

Serving of fair-trade coffee, teas and herbal infusions with your choice of:

- Biscuits **£3.50**
- Fresh fruit **£4.00**
- Danish pastries and biscuits **£5.50**
- Danish pastries and fresh fruit **£5.50**

All hot and cold buffets are served with artisan breads, foccacia, and homemade flavoured oils, fair-trade tea, coffee and herbal infusions

A £3.00 per person surcharge will be added for seated buffet and menu substitutions

Some items may contain traces of nuts.

All prices exclude V.A.T.

Buffet Package

Package includes:

Registration and arrival refreshments

Fair-trade coffee, teas, herbal infusions, Danish pastries and fresh fruit

Mid-morning break

Fair-trade coffee, teas, herbal infusions, biscuits, and fresh fruit

Lunch

Your choice of a standing hot or cold 2 course monthly buffet with salad accompaniments, desserts, and fresh fruit. Served with bottled water and freshly squeezed juices, Fair-trade coffees, teas, infusions and biscuits

Afternoon break

Fair-trade coffee, teas, infusions, biscuits and fresh fruit platter

Min. numbers 15 delegates

£41.50 per person

Supplementary refreshment break items	Unit price
Bottled water (1l)	£3.50
Freshly squeezed orange/ cranberry juice (1.5l)	£8.50
Canned soft drinks (330ml)	£2.00
Croissant and mini Danish pastries	£1.80
Fresh fruit bowl	£1.50
Hot bacon or egg rolls	£5.00
Cheeseboard	£7.95
Individual organic yoghurts	£3.00
Fairy cakes (2 per guest)	£3.50
Selection of petits gâteaux	£3.00
Scones, clotted cream and preserves	£3.50
Fruit kebabs	£3.00

Serving of fair-trade coffee, teas and herbal infusions with your choice of:

Biscuits	£3.50
Fresh fruit	£4.00
Danish pastries and biscuits	£5.50
Danish pastries and fresh fruit	£5.50

All hot and cold buffets are served with artisan breads, foccacia, and homemade flavoured oils, fair-trade tea, coffee and herbal infusions

A £3.00 per person surcharge will be added for seated buffet and menu substitutions

Some items may contain traces of nuts. Minimum 15 guests

All prices exclude V.A.T.

Hot Fork Buffet

Month	Meat or Fish	Vegetarian	Hot and Cold Sides	Desserts
January	Smoked haddock fillet on a bed of buttered leeks with grain mustard sauce	Roasted pumpkin and thyme potato frittata	Roasted parmentier potatoes with rosemary and confit onions ~ Mixed salad leaves ~ Pickled fennel and dill salad ~ Red cabbage coleslaw salad	Pear and thyme crumble with vanilla custard ~ Mango and lime mousse ~ Fresh fruit salad
February	Lamb Rogan josh topped with buttered curly kale and potato	Three bean cassoulet cooked in a tomato sauce with sautéed mushrooms and tarragon	Braised coconut and pea rice ~ Mixed salad leaves ~ lentil thyme and carrot salad with balsamic dressing ~ Celeriac, grain mustard and lime mayonnaise salad	Sticky toffee pudding with vanilla sauce ~ Passion fruit charlotte ~ Fresh fruit salad
March	Oven roasted chicken supreme and spring greens with a creamy white wine and pepper sauce	Cauliflower and courgette Thai red curry	Steamed minted new potatoes ~ Mixed salad leaves ~ French beans, shallot and crispy bacon salad ~ Roasted courgette, garlic and pimento pepper salad	Bread and butter pudding with vanilla custard ~ Coffee and chocolate gâteaux with strawberry coulis ~ Fresh fruit salad
April	Sautéed fillet of sea-bass with fennel, tarragon and black olive salad served with a lemon butter sauce	Sautéed baby spinach and feta cheese, with potato gnocchi and a creamy cheese sauce	Boulangère potatoes ~ Mixed salad leaves ~ Chick peas, coriander and red onion salad ~ Waldorf salad	Bakewell tart served with Chantilly cream ~ Baileys cheesecake and a berry sauce ~ Fresh fruit salad
May	Braised beef with black bean sauce served with pimento peppers and spinach	Broccoli and barley au gratin served with salsa Verde	Braised Saffron rice ~ Mixed salad leaves ~ Button mushroom, bacon lardon and oregano salad ~ Couscous, sultanas with parsley salad	Mango, lime and ginger brulée Tart ~ Raspberry charlotte ~ Fresh fruit salad
June	Cold poached Salmon supreme served with rocket and parmesan and a lemon mayonnaise	Warm goats cheese and red onion marmalade tart	Minted new potatoes ~ Mixed salad leaves ~ Tomato, basil, red onion with Boccocini mozzarella salad ~ Cucumber and dill yoghurt salad	Fresh fruit tart served with pouring cream ~ Baked lemon tart with raspberry coulis ~ Fresh fruit salad
July	Roasted cod fillet with sautéed leeks and new potatoes served with wine and mustard sauce	Layered aubergine and Quorn moussaka	Steamed rice with flat leaf parsley ~ Mixed salad leaves ~ Vegetable Russian Salad ~ Greek Salad	Dark chocolate and raspberry gâteaux ~ English strawberries with soft whipped cream ~ Fresh fruit salad
August	Chicken Caesar salad with garlic croutons and shaved parmesan	Pumpkin ravioli with basil and tomato sauce served with parmesan shavings and basil dressing	Steamed new potatoes with mint butter ~ Mixed salad leaves ~ Watercress and melon salad ~ Pickled Cauliflower and tarragon salad	White chocolate gâteaux with a blackcurrant sauce ~ Baked lemon and cherry tart ~ Fresh fruit salad
September	Braised lamb in a tomato, rosemary and red wine sauce with roasted root vegetables	Chickpea, lentil and pimento pepper ragout with a sweet and spicy sauce and pineapple salsa	Roasted new potatoes with onions and bacon ~ Mixed salad leaves ~ Broccoli, Halloumi cheese and roasted peanut salad ~ Orange, carrot, sultanas and coriander salad	Hazelnut and chocolate layered gâteaux with a raspberry sauce ~ Caramelised orange tart ~ Fresh fruit salad
October	Chicken with a korma sauce served with apricot and pineapple	Courgette, aubergine and roasted pepper lasagne finished with shaved parmesan and pesto	Steamed wild rice ~ Mixed salad leaves ~ Cherry tomato, caramelised silver baby onions and goats cheese salad ~ Pasta, leaf spinach and shitake mushroom salad	Gooseberry tart and berry coulis ~ Baked banana cheesecake with toffee sauce ~ Fresh fruit salad
November	Roasted salmon fillet with braised Savoy cabbage and a mussel and clam white wine sauce	Mange-tout, Chinese cabbage and water chestnut with soft noodle chow mien	Sautéed cocotte potatoes with onions and bacon ~ Mixed salad leaves ~ Sweetcorn, pimento pepper and jalapeno salad ~ Salade Niçoise	Peach and apricot crumble with vanilla Anglaise ~ Apple rum and raisin tart ~ Fresh fruit salad
December	Braised Norfolk turkey with roasted chestnuts and cocktail chipolata sausages	Wild mushroom tortellini with garlic sautéed spinach, truffle cream sauce	Roasted thyme potatoes ~ Mixed salad leaves ~ Roasted root vegetable and thyme salad ~ Marinated Beetroot and apple salad	Christmas pudding with brandy sauce ~ Black forest gâteaux served with strawberry sauce ~ Fresh fruit salad

£32.50 per person

All hot buffets are served with artisan breads, foccacia, and homemade flavoured oils, fair-trade tea, coffee and herbal infusions

A £3.00 per person surcharge will be added for seated buffet and menu substitutions

Some items may contain traces of nuts. Minimum 15 guests

All prices exclude V.A.T.

Cold Fork Buffet

Menu 1

Salmon, red onion and tarragon rilette topped with sour cream, and Keta caviar

A selection of hand raised meat pies served with piccalilli and chutneys

Individual asparagus Spanish tortilla with aioli and sun blushed tomatoes

Rocket and parmesan salad
Potato and spring onion salad
Salade Niçoise
Coleslaw salad

Fresh fruit salad
Bakewell tart served with Chantilly cream and strawberry sauce
Dark chocolate and raspberry gâteaux

Selection of cheese and biscuits

Fair-trade tea, coffee
Water, orange juice

£32.50 per person

Menu 2

Smoked mackerel, salmon and trout served with pickled fennel and dill salad

Chicken and wild mushroom terrine with red onion marmalade, artichoke and shallot salad

Roasted pepper, spinach and goats cheese tartlet

Rocket and parmesan salad
Greek salad
Pasta, black olive and mixed vegetable salad
Waldorf salad

Hazelnut and chocolate layered gâteaux served with a raspberry sauce
Mango, lime and ginger brulée tart with a passion fruit sauce
Fresh fruit salad

Selection of cheese and biscuits

Fair-trade tea, coffee
Water, orange juice

£32.50 per person

All cold buffets are served with artisan breads, foccacia, and homemade flavoured oils, fair-trade tea, coffee and herbal infusions

A £3.00 per person surcharge will be added for seated buffet and menu substitutions

Some items may contain traces of nuts. Minimum 15 guests

All prices exclude V.A.T.

Breakfast upgrades

All these super breakfast bowls are designed and cooked to be eaten standing up with a fork and as a supplement to the morning pastries or biscuits provided to your guests

Breakfast Bowl Food

Bowl food is served in small bowls and brought directly to guests.

(Choose 2 bowls per guest)

Scrambled eggs with cocktail Cumberland sausages and pancetta crisp

Scrambled eggs with smoked Scottish salmon and chives

Scrambled eggs with diced York ham and chopped field mushrooms

The RSM Benedict – sautéed diced potato with York ham topped with a poached egg and hollandaise sauce

The 1WS Benedict – sautéed diced potato with slow-roast cherry tomatoes, field mushrooms and topped with poached egg and hollandaise sauce (V)

Porridge Bar

On a cold winters day we suggest you take a warming bowl of the finest Scott's Porridge Oats and then choose your toppings from the porridge bar.

Golden Syrup

Blueberry Compote

Cinnamon flavoured sugar

Demerara sugar

Mixed summer fruit compote

A selection of chopped dried fruits – banana, mango, papaya, sultanas

Coconut cream with dried shaved coconut

£6.00 per person

(£5.00 per person when added to a DDR)

£3.50 per person

Minimum of 15 guests.

All prices exclude V.A.T. Some items may contain nuts or nut traces

Please choose the same selection of items for all guests

Working Lunches

Available from 8am until 9pm in all of our rooms

Silver Package

(Includes an additional 3 servings of tea coffee and biscuits)*

Selection of meat, fish and vegetarian sandwiches in freshly baked speciality breads

Broccoli and stilton tartlet and Sautéed wild mushroom with tarragon and sun blushed tomato quiche

Tandoori chicken with a cucumber and mint riata

Hand cut potato crisps and marinated olives

A selection of petits gâteaux
Fresh fruit salad

£28.50 per person

Silver Working Lunch

Selection of meat, fish and vegetarian sandwiches in freshly baked speciality breads

Broccoli and stilton tartlet and Sautéed wild mushroom with tarragon and sun blushed tomato quiche

Tandoori chicken with a cucumber and mint riata

Hand cut potato crisps and marinated olives

A selection of petits gâteaux
Fresh fruit salad

£20.50 per person

Supplementary

refreshment break items

Unit price

Bottled water (1l) **£3.50**

Freshly squeezed orange/
cranberry juice (1.5l) **£8.50**

Canned soft drinks (330ml) **£2.00**

Croissant and mini Danish pastries **£1.80**

Fresh fruit bowl **£1.50**

Hot bacon or egg rolls **£5.00**

Cheeseboard **£7.95**

Individual organic yoghurts **£3.00**

Fairy cakes (2 per guest) **£3.50**

Selection of petits gâteaux **£3.00**

Scones, clotted cream and preserves **£3.50**

Fruit kebabs **£3.00**

Serving of fair-trade coffee, teas and herbal infusions with your choice of:

Biscuits **£3.50**

Fresh fruit **£4.00**

Danish pastries and biscuits **£5.50**

Danish pastries and fresh fruit **£5.50**

Gold Package

(Includes an additional 3 servings of tea coffee and biscuits)*

Selection of meat, fish and vegetarian sandwiches in freshly baked speciality breads

Smoked salmon rose with pickled fennel and horseradish cream

Individual courgette, black olive and pepper skewers with pesto dipping sauce

Hand cut potato crisps and marinated olives

Mixed berry, granola and natural yoghurt pots

A selection of petits gâteaux
Fresh fruit platter

Fair-trade tea, coffee, herbal infusions
Water and juices

£30 per person

Gold Working Lunch

Selection of meat, fish and vegetarian sandwiches in freshly baked speciality breads

Smoked salmon rose with pickled fennel and horseradish cream

Individual courgette, black olive and pepper skewers with pesto dipping sauce

Hand cut potato crisps and marinated olives

Mixed berry, granola and natural yoghurt pots

A selection of petits gâteaux
Fresh fruit platter

Fair-trade tea, coffee, herbal infusions
Water and juices

£22.50 per person

Minimum 6 guests Maximum 60 guests

All prices exclude V.A.T

*Water and juices are included in the lunch menu but not the coffee breaks

Some items may contain traces of nuts.

Dinner Package (Min. number 15 guests)

3 course meal of your choice from our Formal Dining Menus

1 bottle of still or sparkling mineral water per guest

Fair-trade coffee, tea, infusions and petit fours

Wine will be charged on consumption

Room hire for the drinks reception and dining space

Please choose the same starter, main course and dessert for all of your guests

You can also choose to pay for the package above or pay separately for a menu and room hire

£75.00 per person

Formal Dining Menus

Starters

Soups	Ambient Starters	Warm Starters
Mussel chowder served with toasted corn bread £7.50	A layered creamed goats cheese and chargrilled red pepper terrine with exotic cress salad and toasted brioche (v) £8.50	Bouchée of wild mushroom fricassée with a blackberry jus (v) £9.50
Sherry chicken consommé with chicken and apricot ravioli and julienne of vegetables £8.50	Black pudding, bacon lardons and roasted walnut salad, poached duck egg, hazelnut and honey vinaigrette £10.50	Warm puff pastry tart of red onion marmalade, vine plum tomatoes and goats cheese; balsamic and pesto dressing (v) £9.50
White onion soup served with gruyère croûtons and caramelized onions (v) £7.50	Tian of crab and beetroot gravadlax with crème fraîche on a parmesan croûton, mixed cress and a horseradish cream £10.50	Cornish crab and salmon fish cake with smoked garlic and wilted baby spinach served with a lemon beurre blanc £10.00
Oven roasted tomato soup with confit vine plum tomato and basil cream (v) £7.50	Potted shrimps and saffron potato and sweetcorn cake served with mâche salad and chervil vinaigrette £10.50	Sautéed pigeon breast, with a lentil and bacon sauce served with a watercress and apple salad £10.50
	Char grilled asparagus with beetroot and chervil salad and glazed Somerset goats cheese (v) £8.50	Seared Cornish scallops with fennel purée, tomato relish and a truffle vinaigrette £10.95
	Chicken liver and duck foie gras mousse served with truffle cappuccino glaze and a walnut croûton £11.50	

Minimum of 15 guests

Fair-trade coffee, tea, infusions and petit fours are included in all formal dining menus

(v) These dishes are suitable for vegetarians.

All prices exclude V.A.T. Some items may contain traces of nuts.

Formal Dining Menus

Main Courses

Meat	Fish	Vegetarian
<p>Chicken supreme wrapped with Parma ham, thyme fondant potato, and a pea, caramelized onion, oyster mushroom ragout, café au lait sauce £19.50</p>	<p>Baked salmon fillet Florentine with chervil and lime potato served with Rosé wine cream sauce £18.50</p>	<p>Roasted butternut squash and pea risotto topped with sautéed wild mushrooms, mixed cress and shaved parmesan with a pesto dressing (v) £19.50</p>
<p>Corn-fed chicken supreme stuffed with goats cheese and sun blushed tomato mousse, dauphinoise potatoes, cauliflower and truffle purée, Port wine sauce £22.00</p>	<p>Oven roasted cod fillet with dill creamed potato served with sautéed salsify and tomato coulis £19.50</p>	<p>Herbed savoury pancake filled with aubergine and peppers bound together in a thyme cream sauce served with a tomato and basil sauce (v) £19.50</p>
<p>Braised pork belly with smoked croquette potatoes apple and sage compote, glazed roasted carrots and a calvados sauce £22.00</p>	<p>Sautéed Seabass fillet with a puy lentil, pancetta cassoulet and buttered broccoli florets and red wine sauce £20.00</p>	<p>Goats cheese and sweet pepper ravioli with sautéed baby spinach and shallots served with a tarragon sauce (v) £19.50</p>
<p>Honey glazed duck breast with French beans and red cabbage served with an orange sauce and duchesse potatoes £22.00</p>	<p>Poached plaice fillet stuffed with a salmon mousse, braised Savoy cabbage and potato served with a mussel and clam cream sauce £23.00</p>	
<p>Rump of lamb with a nut and fig glaze, served with Lyonnaise crushed potato and parsnip purée with a Madeira sauce £25.00</p>	<p>Sautéed monkfish medallions, with pickled fennel, paysanne of vegetables and saffron consommé £28.00</p>	
<p>Sautéed veal escalope with paprika and pancetta creamed potato served with buttered baby leeks and a cep cream sauce £28.00</p>	<p>Char-grilled red snapper fillet with soft egg noodle nest served with crayfish, coriander, red chilli, lemon grass and mange tout ragout £28.00</p>	
<p>Scottish beef fillet with a shallot and chive rosti, tied baby vegetables truffle cream sauce £28.95</p>		

Minimum of 15 guests

Fair-trade coffee, tea, infusions and petit fours are included in all formal dining menus

(v) These dishes are suitable for vegetarians.

All prices exclude V.A.T. Some items may contain traces of nuts.

Formal Dining Menus

Desserts

Sweets	Cheese Courses	Savoury Dishes
Warm pear and thyme tarte tatin with cinnamon ice cream	British cheese plate Wigmore semi soft ewe's milk, Montgomery truckle 12 month mature cheddar and Oxford blue	Welsh rarebit with a petit salad
Classic lemon tart served with fresh berries and a strawberry coulis	French cheese plate Camembert-le rustique, Roquefort Société, Époisses de Bourgogne	Grilled sardines en- croûte
Dark chocolate torte laced with Cointreau and orange zest with a chocolate ganache topping served with strawberry compote	<i>Both of the above are served with oatcakes, celery, fig chutney and grapes</i>	Cheese soufflé, tomato and basil chutney
Toffee crème brûlée with a green apple sorbet and an apple crisp		
White chocolate delice with a soft cherry jelly centre with a cherry glaze served with Kirsch syrup		
Individual warm apple and mixed berry crumble served with clotted cream ice cream		
Passion fruit mousse with a passion fruit jelly served with a mango, coconut and rum sauce and an almond tuille biscuit		£4.50 (if in addition to dessert)
£7.95	£7.95	£7.95 (As a stand alone course)

Minimum of 15 guests

Fair-trade coffee, tea, infusions and petit fours are included in all formal dining menus

All prices exclude V.A.T. Some items may contain traces of nuts.

Canapés

Hot Canapés	Cold Canapés	Desserts
Meat	Meat	
Saffron and lemon chicken mini skewers	Spanish chorizo tortilla with aïoli sauce	Strawberry mousse in a chocolate cone
Ham croquettes with a tomato and basil dipping sauce	Parma ham roulade on a tomato scone with mustard dressing	Mixed berry tartlet with vanilla crème patissière
Mini Yorkshire pudding with a cocktail sausage and creamed potato and red onion marmalade	A timbale of chicken and pistachio mousse with tomato relish on a chive scone	Mini fruit skewers with a raspberry dipping sauce
Mini beef burger with gherkin and tomato in a seeded bun		
Fish	Fish	
Crab and spring onion fish cakes with a lime dill dressing	Prawn parfait with lemon, sour cream and dill	
Coriander and chilli tiger prawn skewers with a lemon crème fraiche	Smoked trout roulade with lemon crème fraiche and capers	
Selection of seafood dim sum with a sweet plum dressing	Selection of fish sushi with soy sauce	
Vegetarian	Vegetarian	Nibbles
Thai asparagus, red onion, tomato and basil tartlet	Selection of vegetarian sushi with pickled ginger	Bowls of nuts, crisps and olives £1.50 per person
Vegetable samosas with a mint yoghurt dipping sauce	Stilton mousse and apple relish in a sesame seed cone	Mixed crudités, pitta bread, dips, nuts, crisps & olives £5 per person
Breaded pimento pepper risotto balls with a pesto dipping sauce	Goats cheese and beetroot timbale with a pesto scone and white onion chutney	

£3.00 per canapé – minimum 6 items per person

Add bowls of nuts, crisps and olives to any canapé menu for £1.25 per person.

Mixed crudités, pitta bread, dips, nuts, crisps & olives available at £5 per person Minimum of 20 guests.

Minimum 15 guests. All prices exclude V.A.T. Some items may contain traces of nuts.

Please choose the same selection of items for all guests

Bowl Food

Bowl food is a more substantial choice than canapés and ideal for standing receptions and events. It is served in small bowls and brought directly to guests similar to a canapé style service.

Meat

Honey glazed chicken fillets with a baby gem salad, garlic croûtons, chive bâtons, shaved parmesan and a Caesar dressing

Toulouse sausage with grain mustard mash, Tempura onion rings and thyme jus

Honey and herb crusted pork tenderloin with peas, broad beans and smoked bacon with calvados sauce and caramelized apples

Vegetarian

Roasted butternut squash and pea risotto topped with sautéed oyster mushroom and shaved parmesan

Goats cheese and sweet pepper tortellini served with wilted baby spinach and a white wine cream sauce

Potato gnocchi with a spring onion and gorgonzola sauce, roasted pine nuts and red pepper coulis

Fish

Plaice fillet stuffed with salmon mousse and spinach, pickled fennel and beurre blanc cream sauce

Baked fillet of sea bass with lemongrass scented bok choy topped with chilli, spring onions and ginger with a soy and sherry sauce

Char grilled tuna fillet on an orange infused couscous salad of sultana, pomegranate and mixed herbs with a citrus dressing

Sweets

Chocolate brownie cheesecake with a fresh raspberry sauce

Passion fruit crème brûlée

Vanilla panacotta with a chilled strawberry soup

£7.50 per bowl – minimum 3 bowls per guest

Minimum of 15 guests.

All prices exclude V.A.T. Some items may contain traces of nuts.

Please choose the same selection of items for all guests