



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 (VG NGCI DF 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 V NGCI
- Roasted new potatoes with a roasted garlic mayo V NGCI
- Dessert - Selection of seasonal fruits and hand cut traybakes

Set Menu B


- Selection of Hand-crafted sandwiches (VG NGCI DF to be made available)
- Gluten free steak and ale mini pies NGCI
- Gluten free spiced cauliflower mini pies NGCI
- Plant based kofta and pimento pepper kebabs with a warm tomato and chilli salsa VG
- Smashed falafel sliders, with red pepper hummus and sweet chilli, coriander glaze VG
- Homemade corn nachos with guacamole, soured cream, salsa and jalapenos V
- 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  tartlet
- Mini venison pies with pickled red cabbage served warm






Vegetarian Protein

Please choose 1 item:

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





Salads

Please choose 3 items:

- Garden leaves with heritage tomatoes, cucumber and pickled red onions 
- Penne pasta with fire roasted peppers, bocconcini and pesto dressing 
- Moroccan spiced cous cous 
- 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 
- Seasonal cabbage coleslaw 
- Traditional Caesar, with pecorino cheese, croutons 

Potato side

Please choose 1 item:

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

Something Sweet

- Selection of seasonal fruits and traybakes