

Our occasion

M E N U S

WE HAVE A CHOICE OF MENU OPTIONS FOR YOUR CONFERENCE. CHOOSE FROM ONE OF OUR BUFFETS OR IF YOU WOULD PREFER A SIT DOWN MEAL, THEN WE HAVE THE PERFECT MENU FOR YOU AND YOUR COLLEAGUES.

Breakfast Buffet £18

Fresh Fruit Juices
Assorted Cheese & Charcuterie
Croissants, Morning Pastries
Toast & Preserves
Hot Bacon & Sausage Baps
with Sauces
Natural Yogurt, Granola

Working Buffet Lunch £22

Fresh Fruit Juices
A Selection of Freshly Prepared
Assorted Sandwiches
Bowls of Fries
Mayo & Relish
Fresh Fruits

Buffet Lunch £34

Assorted Cheese & Charcuterie
A Selection of Freshly Prepared
Assorted Sandwiches
Traditional Cornish Cocktail Pasties
Crab Cakes
Vegetable Spring Rolls vg
Sweet Chilli Dip
Kittow's Sausage Meat Sausage Rolls
Buttermilk Fried Chicken
Mini Scones, Jam & Cream

Conference Buffet £40

Assorted Cheese & Charcuterie
A Selection of Freshly Prepared
Assorted Sandwiches
Vegetable Bhaji vg
Yogurt Cucumber Dip
Smoked Salmon & Dill
Cold Honey Roasted Ham
Charred Pineapple
Kittow's Sausage Meat Sausage Roll
Buttermilk Fried Chicken
Crab Cake, Sweet Chilli Dip
Tomato, Mozzarella & Basil vg
Warm Vegetable & Cheese Flan
Cobb Salad
Mini Scones, Jam & Cream
Fresh Fruits
Fruit Juices & Still Water

All dietary requirements can be catered for with advance notice and vegan options are available upon request.

Sit Down Conference Menu

2 courses £34 | 3 courses £42

(Choose 2 options per course for your entire party with a pre-order)

Tomato & Basil Soup vg

Glazed Red Onion, Mozzarella & Tomato Tartlet

Herb Salad, Heritage Tomatoes

Prawn & Smoked Salmon Timbale

Cucumber & Tomato, Dill Salad

Chicken Liver Pate

Toasted Brioche & Apple Chutney

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Contra Loin of Beef

Roasted Rosemary Potatoes, Watercress &
Horseradish Crème Fraîche, Red Wine Sauce

Roasted Rump of Lamb

Sweet Garlic & Mint, Boulangere Potatoes,
Sun Blushed Tomatoes, Minted Lamb Jus

West Country Pork Cutlet

Apple & Gooseberry, Cider Jus, Hogs Pudding Potato Cake

Breast of Corn Fed Chicken

Sun Blushed Tomato & Oregano, Piquello Pepper Mash,
Oregano Cream

Fillet of Sea Bass

Confit Fennel, Citrus Saffron Potatoes, Snow Peas

Kale, Buckwheat & Roasted Vegetable Salad vg

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Passion Fruit Panna Cotta

Tuile Pepper Biscuit, Passion Fruit Coulis

Chocolate & Hazelnut Torte

Chocolate Sauce, Raspberries

Sticky Toffee Pudding

Clotted Cream Ice Cream, Caramel Fudge Sauce

