

CONFERENCE PACKAGE MENUS

Two menus, designed to provide a complete solution for catering for a full day event, each comprising refreshments on arrival and a full buffet lunch, as well as refreshments for morning and afternoon breaks.

MENU ONE £21.50 per person

Tea, coffee and pastries on arrival

Tea, coffee and selection of biscuits mid morning

Finger buffet lunch

Selection of sandwiches

Chicken, leek, tarragon and sun-dried tomato pastry bites

Marinated roast salmon skewers in lemon and maple syrup

Pan-fried falafel with yoghurt and mint dip (v)

Cherry tomato and mozzarella mini foccacia pizza (v)

Dessert chosen from menu below

Tea, coffee and selection of biscuits mid afternoon

MENU TWO £25.50 per person

Tea, coffee, pastries and breakfast rolls on arrival

Tea, coffee and selection of biscuits mid morning

Fork buffet lunch

Braised lamb chasseur with mint-scented small cut new potatoes and seasonal vegetables

Portobello mushroom, asparagus and herb risotto (v)

Warm bread rolls

Mixed salad (v)

Couscous, roast pepper and spring onion (v)

Tomato, feta, olive oil and basil (v)

Dessert chosen from menu below

Tea, coffee and selection of mini cakes mid afternoon

DESSERT MENU (please choose one of items below to complement your lunch menu)

Whisky and ginger tiramisu

Toffee-filled profiteroles (v)

Baked banana and cardamom cheesecake (v)

Fresh fruit platters (v)

Honey and lemon tart (v)

(v) vegetarian option

ALL PRICES EXCLUDE VAT AT THE CURRENT
RATE AND ARE VALID UNTIL 31 JULY 2009



THE **bridgewater** HALL