

# Daily Buffet Lunch Menus

Available to Delegates on  
inclusive rates.

## MONDAY

Slow Roasted Belly of Pork  
with Cheddar Cheese  
Mashed Potatoes

Wild Mushroom Ravioli  
served with Garlic and  
Parsley Sauce (v)

\*

Cold Lemon and Thyme  
Roasted Chicken

Marinated Mackerel

Green Salad with  
Italian Dressing (v)

Curried Rice Salad (v)

Tomato and Olive Salad (v)

Minted New Potatoes (v)

\*

Classic Vanilla Crème Brûlée

Fresh Fruit Basket

\*

Coffee and Fudge

## TUESDAY

Fisherman's Pie with White  
Wine and Parsley Sauce  
Vegetable and Tomato Tart (v)

\*

Cold Sirloin of Beef

Poached Salmon and  
Herb Mayonnaise

Green Salad with Feta Cheese  
and Lemon Dressing (v)

Potato Salad with Parsley and  
Crème Fraîche (v)

Apple Coleslaw (v)

Fondant Potatoes (v)

\*

Apricot and Almond Tart

Fresh Fruit Basket

\*

Coffee and Fudge

## WEDNESDAY

Breast of Chicken stuffed  
with Ham and Swiss Cheese  
with Red Onion Relish

Asparagus and  
Mushroom Tart (v)

\*

Honey Glazed Gammon  
with Pineapple Relish

Oak Smoked Salmon

Mixed Salad with  
Herb Croûtons (v)

Waldorf Salad (v)

Pasta, Basil and Sun  
Blushed Tomato Salad (v)

Sautéed Potatoes (v)

\*

Classic Lemon Tart

Fresh Fruit Basket

\*

Coffee and Fudge

*Dishes highlighted with (v) are considered suitable for vegetarians*

## THURSDAY

Pan Fried Escalope of Pork  
with Olives, Capers and  
Parsley

Pumpkin and Goats Cheese  
Ravioli with Sage Butter (v)

\*

Italian Meat Selection

Marinated Salmon with  
Lime, Mango and Chilli

Caesar Salad

Tomato, Basil and  
Onion Salad (v)

Marinated Artichokes (v)

Cocotte Potatoes (v)

\*

White and Dark  
Chocolate Truffle

Fresh Fruit Basket

\*

Coffee and Fudge

## FRIDAY

Poached Fillet of Salmon  
with Vermouth and  
Chive Butter Sauce

Roast Vegetable Lasagne (v)

\*

Hand-Raised Chicken and  
Ham Pie with Sweet Red  
Onion Relish

Smoked Fish Terrine  
with Cucumber and  
Yoghurt Sauce

Gem Lettuce with Blue  
Cheese Dressing (v)

Thai Noodle Satay Salad (v)

Plum Tomatoes with  
Balsamic Vinegar (v)

Saffron New Potatoes (v)

\*

Pineapple and Passion  
Fruit Pavlova

Fresh Fruit Basket

\*

Coffee and Fudge

## SATURDAY

Roast Sirloin of Beef with  
Shallot and Thyme Jus

Broccoli and Stilton Quiche (v)

\*

Peppered Pastrami with  
Dill Pickle

Roulade of Salmon  
and Prawns

Potato, Tarragon and Mustard  
Salad (v)

Swiss Salad (v)

Tomato and Avocado Salad (v)

Warm Minted New Potatoes (v)

\*

Vanilla Panacotta

Fresh Fruit Basket

\*

Coffee and Fudge