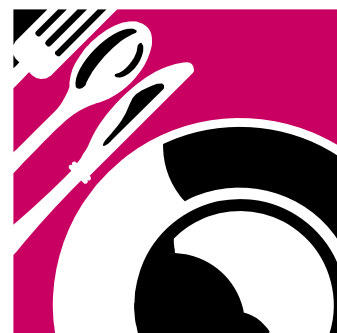


conference dining



Perfect for entertaining as part of a relaxed drinks reception, arrival drinks or pre-dinner.

Please note that you may order a combination of whole platters to increase the range of dishes available for your guests. I.e. To order five plates, you could choose two standards, two superiors and one luxury. It is not possible to mix and match between plates.

Standard plate

£75.00 inc vat  £62.50 ex vat

Plate of 40 canapés

Crostini of wild mushrooms with garlic, lemon and parsley
Butternut squash sage and lemon arancini balls
Chilled shrimp, tomato, cucumber and Bloody Mary cocktail
Sticky chicken yakatori skewers

Superior plate

£85.00 inc vat  £70.83 ex vat

Plate of 40 canapés

Whipped goats cheese, sundried tomato and kalamata olive choux cups
Smoked salmon and mushroom wellingtons
Coronation chicken, mango salsa, toasted naan
Mini lamb shepherds pie, chive and truffle mash

Luxury plate

£95.00 inc vat  £79.16 ex vat

Plate of 40 canapés

Rosemary scone, blue stilton and ginger chutney
Coconut chicken skewer, spiced mango and coriander dip
Sweet chilli and lime dressed king prawn, sesame rice vermicelli
Smoked salmon blini roquette purée crème fraîche and herbs

Our chefs are able to cater for special dietary requirements, please speak to our team who will be happy to advise on the options available.

