



Menu Options
Informatics Forum
2015

Registration /Morning/Afternoon Breaks
(All served with Still & Sparkling Water)

Tea & Coffee with biscuits £1.50

Tea & coffee with breakfast items (Freshly Baked Muffins, Danish Pastries) £3.00pp

Tea & Coffee with Handmade Tray Bakes (Tiffin, Brownies, Flapjacks) £2.50pp

Tea & Coffee with Handmade Cake Selection £3.00pp

(Fruit Platter & Fresh Orange Juice additional £1.00pp)

Lunch Options

Prices includes a complete lunch package of - set up, tableware & soft drinks

Gourmet Sandwich & Breads lunch with Fruit Platter, Cake Selection & Soft Drinks
£9.50pp

A sample of these sandwiches would include open faced ciabatta & sour bread rolls;

Roasted Red Peppers, Rocket and Hummus

Brie and Caramelised Onions,

Chicken, Avocado, Lemon and Basil,

Fig and Goats Cheese,

Bacon, Avocado and Plum Chutney

Smoked Salmon & Cream Cheese

Halluomi Cheese, Chutney and Cherry Tomato

Parma Ham and Percorino Cheese

Gourmet Sandwich menu with cake and soft drinks (above) Plus additional buffet Items below
£12.50pp

Slow-roasted Tomato & Gruyère Tart (V)
Wild Mushroom & Asparagus Tart (V)
Spinach, Feta & Roasted Red Pepper Tart (V)

Free Range Pork Sausage Rolls with Apple & Thyme
Spinach Feta & Pine Nut Rolls (Vegetarian)

Honey-Lime Chicken Skewers
Yakatori Chicken Skewers
Halloumi & Roast Vegetable Skewers (V)

Cold Buffet Lunch

from £9.50pp

(This menu would be priced individually depending on selections required)

Whole Poached Free Range Chicken Breasts with Pesto & Crème Fraiche Dressing
Grilled Chicken Fillet Skewers with a Selection of Hot and Tangy Dips
Poached Salmon Fillets with Herb & Lemon Dressing
Slow Roasted Pulled Pork Leg with dressings (Chili, BBQ, Apple Sauce)

Spanish Potato and Onion Tortillas with Chorizo or Roasted Peppers and Manchego Cheese (V)
Gruyere Tarts & Quiches with Smoked Pancetta and Vegetable variations (V)
Charcuterie Meat Selection

Salads

Roast Beetroot Salad with Broccoli, Hazelnuts and Feta (V)
Summer Fruits with Goats Cheese and Raspberry Vinaigrette (V)
Greek Salad with Tomato, Cucumber, Olives and Feta Cheese (V)
Pear, Pecorino, Walnut and Roquefort Salad (V)
New Potato salad with Garlic Aioli (V)
Rustic Grilled Vegetable and Rigatoni Salad (V)
Dill and Lemon Chicken Pasta Salad
Fresh Pesto, Basil and Parmesan Tortellini Salad (V)
Tabbouleh with Bulgur, Chopped Parsley, Mint, Tomato and Spring Onion (V)
Wild Rice and Peppers Salad (V)

Freshly baked Bread & Roll Selection

Hot Lunch

£9.00pp 2 Options

£12.00pp 3 Options

Beef & Vegetable Chili served with Rice or Tortillas, Sour Cream, Salsa, Cheese & Guacamole

Beef Lasagna made with layers of rich Bolognese and Béchamel Sauce

Bangers and Mash – Succulent Pork Sausages, Creamy Mash, Red Onion Gravy

Lamb Moussaka

Spiced Tagine of Lamb & Fragrant CousCous

Sweet & Sour Chicken

Spiced Thai Coconut Chicken Curry

Chicken Malaysian Penang Curry

Luxury Fish Pie with topped with Buttery Mash

Vegetarian

Spinach and Ricotta Cannelloni with roasted Cherry Tomatoes (Vegetarian)

Mushroom and Artichoke Lasagna (Vegetarian)

Pumpkin and Pine Nut Ravioli with a Roasted Mushroom Sauce (Vegetarian)

Aubergine Parmigianino (Layers of baked Aubergine with Mozzarella and Tomato Ragù) (Vegetarian)

Sweet Potato & Spinach Tagine (Vegetarian & Vegan)

Please note all the above is served with appropriate vegetable, salad and side accompaniments and soft drinks