



£38 per person Corporate Package

Self-serve tea & coffee station available from 10am

Lunch

Selection of sandwiches served on white & wholemeal bread

Trio of salads

Cajun spiced potato wedges

Selection of cakes

Dinner

Choice of 2 starters, 2 mains & 2 desserts

(Please see menu below)

Breakfast the following morning

Self-serve buffet of sausage, bacon, scrambled egg, beans, grilled tomato, hash brown and bread & butter

Served with orange juiced and tea and coffee

Starters

- (V) Soup of the day with bread roll
- (V) Creamy garlic mushrooms and spinach on toast
- (V) Deep fried brie with caramelised onions
- Fishcake with chilli jam
- Nachos topped with BBQ pulled pork & jalapenos
- (V) Tempura battered vegetables with sweet chilli dip

Main Courses

- Chicken Balti pie with sea salt & pepper chips and mushy peas
- (GF) Beef & red wine stew served with mash and sautéed cabbage
- (GF) Red Thai chicken curry with lemon rice & prawn crackers
- (GF) Chilli con carne with rice & garlic bread
- Lincolnshire sausage, mash & onion gravy
- Beef lasagne with green salad & garlic bread
- Hunters chicken with roasted new potatoes & peas
- (GF) Pork steak with Diane sauce with roast potatoes & braised red cabbage
- (V) Mushroom Stroganoff with rice & garlic bread
- (VGN) Onion bhaji salad with crunchy naan croutons & mango salsa
- (VGN) (GF) Vegetarian sausage and tomato casserole

Desserts

- (V) Lemon tart with poached red berries & pouring cream
- (V) Chefs choice of cheesecake
- (V) (GF) Red berry Eton mess
- (V) Toffee apple pie served with custard
- (V) Churros with chocolate sauce
- (VGN) (GF) Mango & passionfruit roulade